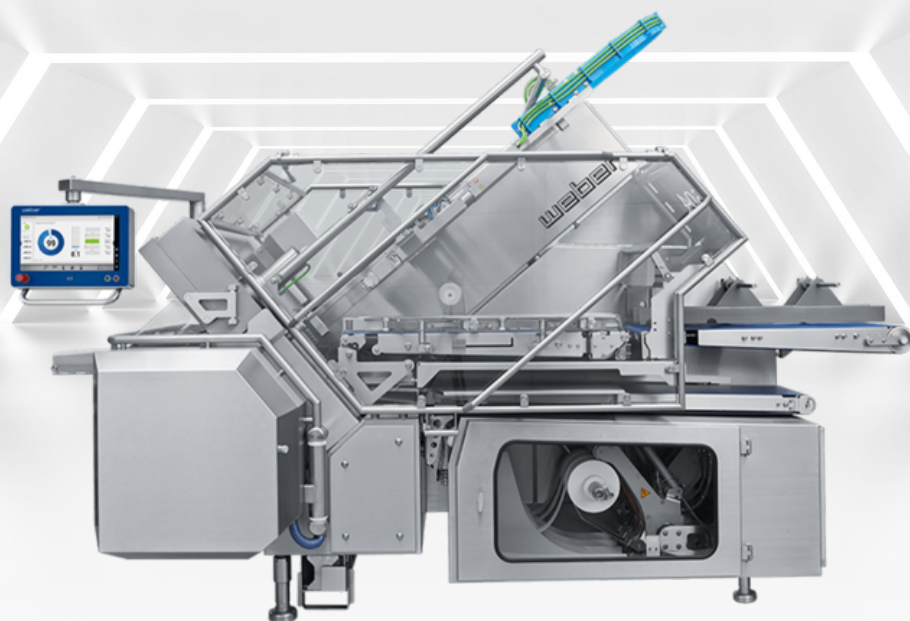




Slicer 604

Product details

- Circular blade slicer with up to 600 rpm
- Idle cut circular blade head (optional)
- Up to 3x Variogripper

View more information
and videos about this
product online



Advantages



Circular blade

For consistently precise and clean slices. Coated, uncoated, toothed or untoothed, depending on product requirements.



Weber Hygiene Design

Manufactured from stainless steel, open designs, slim housing bodies, easy-to-clean machine parts and direct inspectability offer perfect hygiene conditions.



Variogripper

Precise, lane-independent feeding of a wide range of product shapes and sizes for maximum portion weight accuracy.



Quick set-up time

Implement format and product change in the shortest possible time through tool-less adjustable components – simple, safe and efficient.



SprayTech

Sustainable, innovative technology for spraying release agents, stimulants or shelf-life extending agents.



Interleaver

Separate strongly adhering or thin, sensitive slices easily and cleanly with foil or paper interlayers.



Automatic loading

Reliable and time-saving product feeding. Ideal for high-performance operation with minimal personnel deployment.

Weber Slicer 604: high yield with minimum give-away.

The Weber Slicer 604's product throat can be auto-adjusted in height and width, and product changeover times are kept to a minimum through the fully automatic central loading unit.. Products of up to 1,700 mm in length are fed in automatically and processed at up to 600 revolutions per minute (rpm) with the circular blade . The shear bar and side limit stop can be configured through a motor and via program control. The Weber Slicer 604 guarantees a precise cut and placement of perfect slices continuously. The idle cut circular blade head with automatic cutting gap adjustment ensures high yield with minimum give-away.

Presentation



Stacked



Staggered Stack



stacked-with-interleave



Shingled-stack



Shingled



Shingled-with-interleave



Cross-shingled



Endless-shingled



Pieces



Shaved



Fluffy



Folded



Circular-portion-designer



Oval



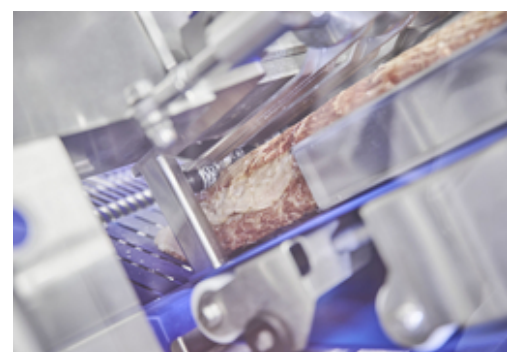
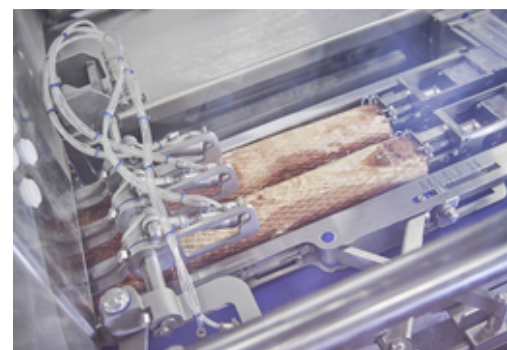
Portion-designer



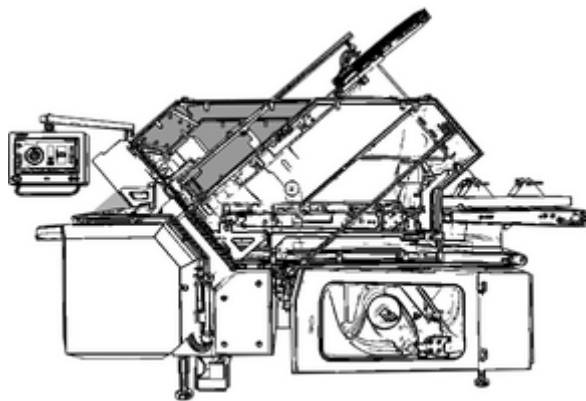
Overlapped -
single/mixed



Multiple-overlaps -
single/mixed



Technical Data Slicer 604



Height (mm)	2395 (with Vario grippers: 3195)
Width (mm)	1460
Length (mm)	3965
Weight (kg)	2200
Slicing speed (rpm)	max. 600
Product throat height (mm)	165
Product throat width (mm)	380
Product length (mm)	1200/1700
Slicing system	Circular blade
Slicing thickness (mm)	0.5-50
Loading (automatic/manual)	automatically

Weber means: service across the board.



Weber Academy.

Maximize line performance through professional training courses.

At the Weber Headquarter in Breidenbach, Germany, we have our own training center, the Weber Academy. Being a provider of complete line solutions, we offer training courses for your Weber Line, tailored precisely to your needs. In doing so, our focus is always on increasing efficiency and optimizing profit in your company.



Weber Guardian.

A safe plan for your production.

Only those who listen can understand. And those who understand can act. With our Weber Guardian program, we harmonize people, machines, and processes to get the most out of production. From preventive maintenance and inspection through targeted personnel development to production support and optimization.



Weber Portal.

Networked thinking, handling together.

You will find everything about your Weber equipment bundled in your personal Weber Portal. Compact, individual and interactive. From your customer profile and that of your machines to e-learning on your setup as well as convenient spare parts ordering and service offers. Are you already registered?

We are looking forward to your message.



Rob Unwin

Operations Director

runwin@interfoodtechnology.com



Andre Clareboets

Joint Head of Sales

aclareboets@interfoodtechnology.com



Tom Foran

Divisional Manager – Slicing & Packaging Solutions

tforan@interfoodtechnology.com

Weber Food Technology SE & Co. KG

Günther-Weber-Straße 3 | 35236 Breidenbach | Germany

Phone: +49 6465 918 - 0 | Fax: +49 6465 918 - 11 00

info@weberweb.com | www.weberweb.com

weber

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