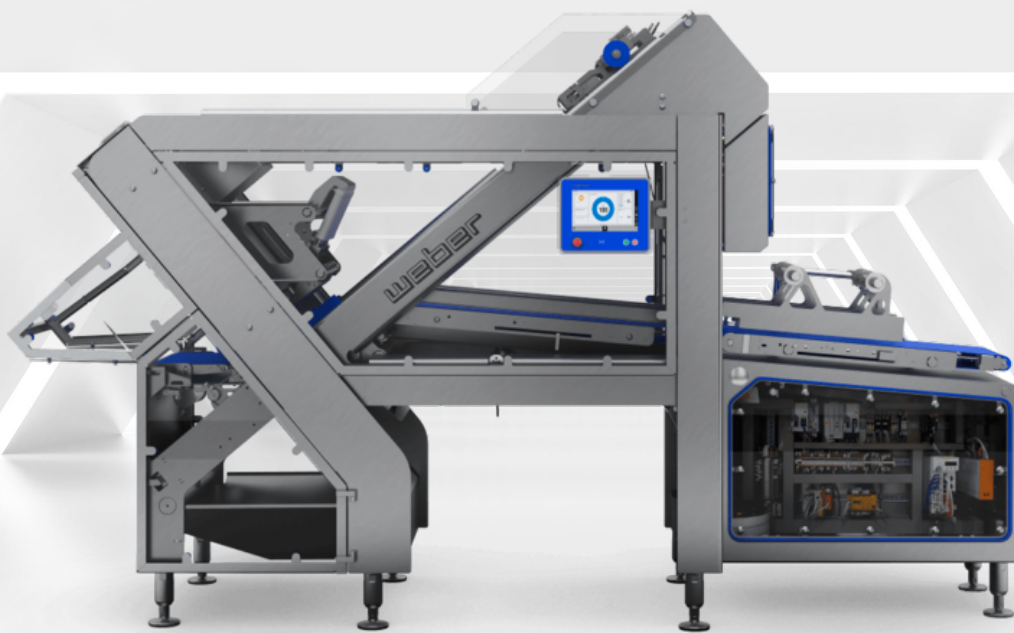




weSLICE 7500

Product details

- Slicer for a variety of products and applications
- Unparalleled performance to footprint ratio
- Large variety of different slicing, infeeding and portioning systems
- Uncompromising open design concept
- Up to 2x vario gripper and vacuum gripper technology

View more information
and videos about this
product online



Advantages



Involute blade

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



Performance involute blade

For the highest demands on performance and slicing quality - even with demanding products.



Weber Hygiene Design

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



Vacuum gripper

Maximum product yield thanks to minimized end pieces. Almost 100 % weight-accurate portions with minimal give-away.



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

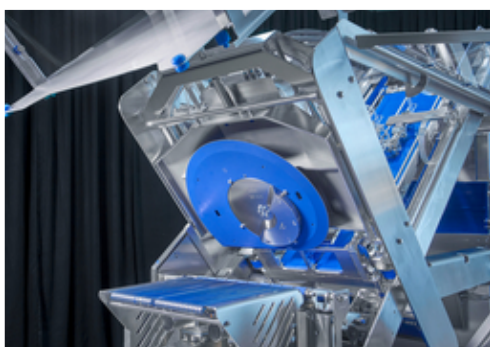
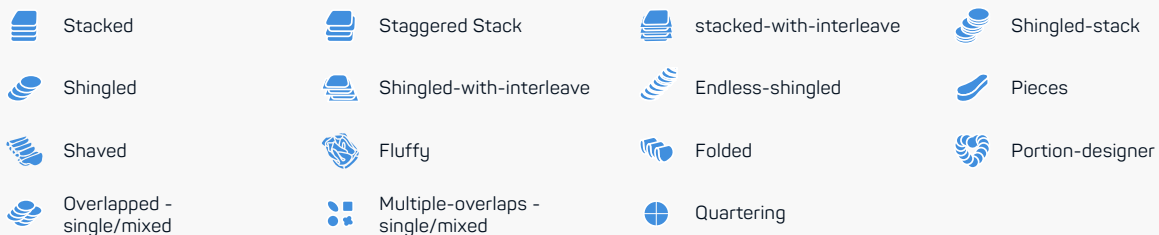
Reliable and time-saving product feeding. Ideal for high-performance operation with minimal personnel deployment.

weSLICE 7500: Performance slicer and all-rounder - all in one.

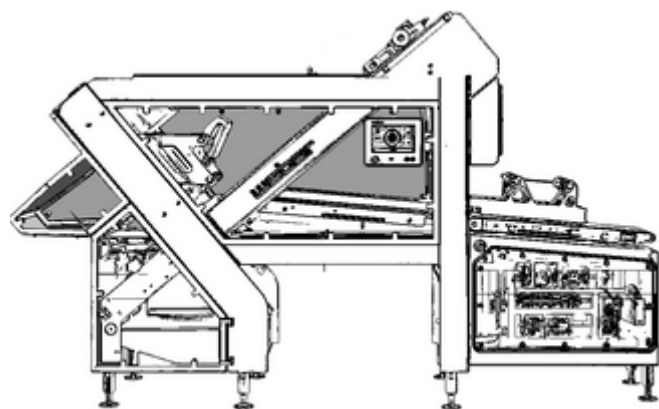
The Weber weSLICE 7500 performance slicer compels with its high performance of up to 1,850 revolutions per minute (rpm), and is ideal for a wide range of applications for caliber-consistent products, not least because of a cutting shaft that is 500 mm wide and 220 mm high. But the weSLICE 7500 also efficiently delivers precise cuts of ham, bacon, or special applications like whole muscle and quartering. Thanks to a new guide system in the infeed area and product guidance, tool changes when switching products are especially simple, safe and quick. The large variety of product infeed systems is the only one of its kind in the market: Customers can choose between GripnGo, a lane-independent vario product infeed, or ContiFlow infeeding without reloading break, which was developed specifically for use with Flowpack packaging machines. All systems guarantee that the product is treated extremely gently during the infeeding process while reloading times are very short. In combination with the available performance slicing systems, this guarantees maximum performance and lets operators perfectly configure the slicer for a wide variety of applications. Moreover, the vario technology of the weSLICE 7500, which enables lane-independent product infeeding, contributes to excellent yield with natural products like bacon.

Optionally, the infeed module of the slicer can be equipped with a scale function. This lets operators capture the exact weight of all products fed into the line and even determine the line performance with regard to yield. Moreover, this slicer configuration can accommodate an integrated Weber scanner to minimize line length. Of course, the weSLICE 7500 also compels with its groundbreaking hygienic design, which satisfies even the most stringent hygiene demands and allows for easy accessibility of all areas for easier retooling and cleaning. This is achieved for instance with uncompromisingly open design and the complete absence of cavities.

Presentation



Technical Data weSLICE 7500



Product throat height (mm)	200 - 220
Product throat width (mm)	450 - 500
Product length (mm)	1200, 1600, 1850
Slicing system	Involute blade system
Loading (automatic/manual)	automatically
Involute blade cutting speed (rpm)	max. 1850

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.



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