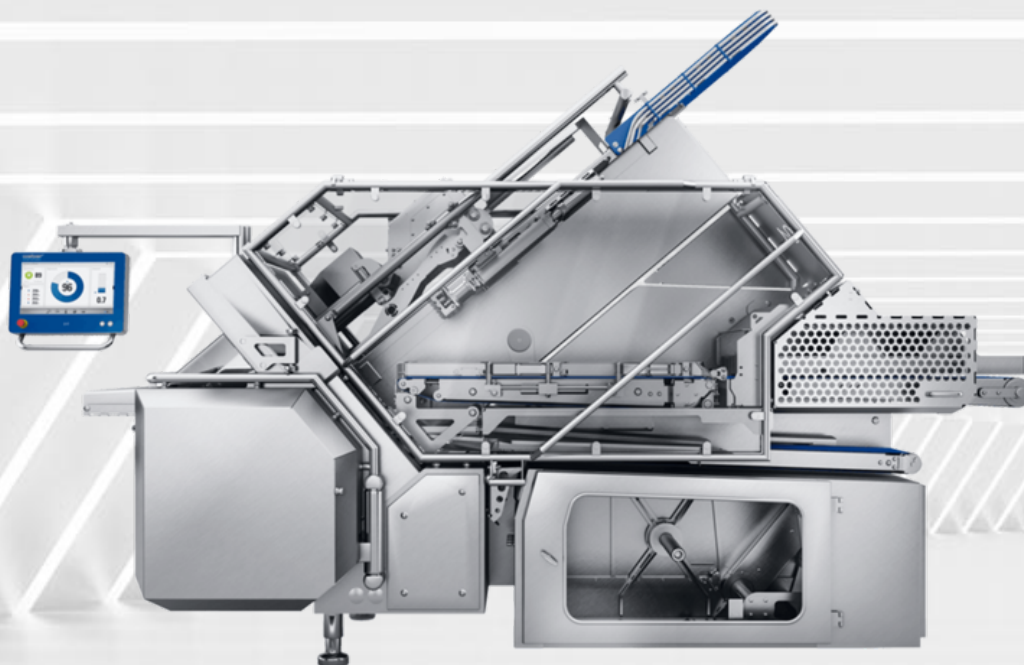


# Slicer 804



## Product details

- All-rounder for a wide variety of applications
- Involute blade slicer with up to 2,000 rpm
- Up to 3x Variogripper

[View online](#)



## Advantages



Involute blade



Weber Hygiene Design



Vacuum gripper



Variogripper



Quick set-up time



SprayTech



Interleaver



Automatic loading

## Weber Slicer 804: the all-purpose, high-performance slicer.

Weber Slicer 804 is among the most efficient systems in its class. The involute blade system cuts products of up to 1,700 mm in length at a maximum speed of up to 2,000 revolutions per minute (rpm). The automatic central loading ensures short product changeover times. The 804 slicer uses a blade head with an idle cut function, which can create a wide variety of sliced portions with individual slice thicknesses between 0.1 millimeters and 50 millimeters. The 400 mm wide and 180 mm high product throat permits up to four 95 caliber products or three 120 x 120 products to be processed simultaneously. The system includes a program-controlled, automatically configurable product clearance height and width. The Weber hygienic design ensures that the system is easy to clean.

### Presentation



Stacked



Staggered Stack



stacked-with-interleave



Shingled-stack



Shingled



Shingled-with-interleave



Cross-shingled



Multi-shingled



Endless-shingled



Pieces



Shaved



Folded



Circular-portion-designer



Oval



Portion-designer



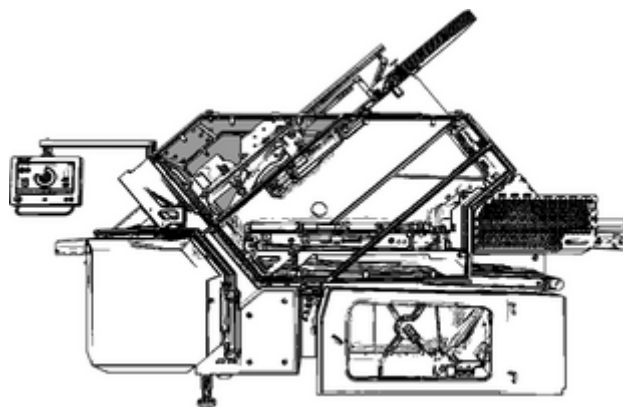
Overlapped -  
single/mixed



Multiple-overlaps -  
single/mixed



## Technical Data Slicer 804



Height (mm)	2424 (with Vario grippers: 3195)
Width (mm)	1505
Length (mm)	3965
Weight (kg)	2300
Slicing speed (rpm)	max. 2000
Product throat height (mm)	180
Product throat width (mm)	400
Product length (mm)	1200/1700
Slicing system	Involute 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.



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##### 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?

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