

## Weber Inc.

### Weber Slicing and Pick Robotics offer North American cheese processors integrated solutions at every processing volume level.

From the built-in flexibility of Weber's compact 305 Slicer to the unmatched productivity of Weber's powerful 906, there's a durable and hygienic Weber Slicing System made to precisely fit every cheese slicing application and volume need. That's why natural cheese processors in ever-increasing numbers are choosing innovative Weber cheese slicing, food robotic and buffer/infeed solutions to boost throughput, reduce labor costs and virtually eliminate product waste in their North American operations.

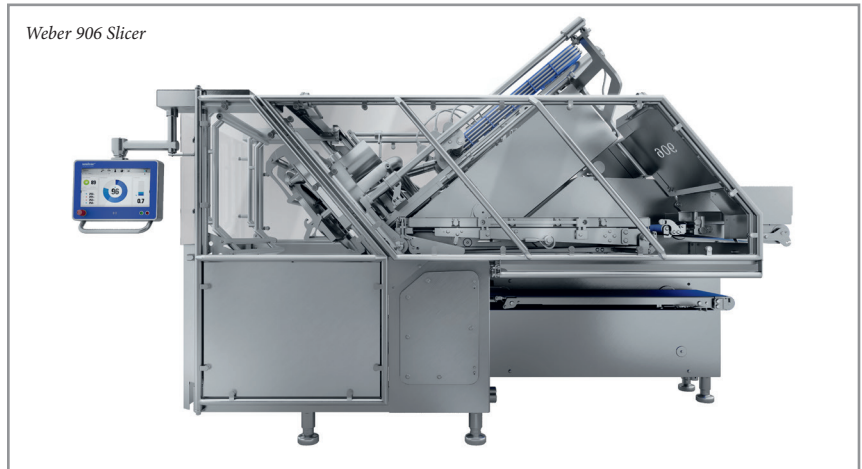
### Highest Volume Slicing and Pick Robot Solutions

Anchored by the powerful and ultra-hygienic design of the 906 Slicer, Weber's most complete North American cheese solution integrates Weber-designed upstream and downstream technologies to maximize throughput with only a single operator required. These customized systems allow processors to automatically load four logs and create consistently on-weight portions of perfect slices at blade speeds up to 1,500-rpm. Weber's versatile Pick Robots can be utilized to cost-effectively load a wide variety of retail and food service presentation styles into either flow-wrappers or horizontal form film packaging machines. Weber's flawless 4-lane interleaving is also augmented by the Pick Robots, which can pick and place interleaved portions in any orientation.

Optional Weber X-Ray and Vision Systems are available to assure on-weight portions on Swiss cheese and other challenging products. Cleaning and sanitation time is reduced, thanks to the tool-free disassembly and open access designed into Weber's 906.

### Outstanding Flexibility for Mid-Volume Processors

Weber's reliable, mid-range Model 804 System packs top-flight performance into a smaller footprint, providing a flexible slic-



ing solution that incorporates many of the advantages built into Weber's largest systems. The company's proprietary idle-cut knife head assures perfectly edged slices and consistently on-weight portions at involute blade speeds up to 1,500-rpm. Top and bottom tractor-driven support assures product stability, boosting yields and reducing product waste on slices from .5 to 50 mm thick. A user-friendly touch screen controls rapid changeovers and the selection of 16 standard presentations. Fast, easy disassembly and open access are also design parameters of Weber's mid-volume cheese slicing systems.

### Big-Time Performance for Smaller Processors, too

Superbly engineered and ruggedly constructed, the compact Weber 305 requires only 11 square feet of space, offering lower-volume processors many of the same competitive advantages enjoyed by the industry's giants. Weber's proprietary blade technologies, including special coatings and micro-perfs,

assist the production of perfect slices and consistent portions, while reducing product waste to near zero. Processors can simultaneously slice two four-inch logs at blade speeds up to 400-RPM. Touch-screen controls adjust slicing parameters and speed product changeovers. Interleave in stacks or shingles at up to 400 slices per minute.

Discover why so many cheese processors throughout North America now rely on Weber as their "go-to" partner for slicing machinery, food robots, parts and 24/7/365 service. See product videos on line at [www.weberslicer.com](http://www.weberslicer.com).

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