

## QUOTATION

### COMPUTERSLICER WEBER CCS 302 - UB



#### Computerslicer CCS 302 UB

Slicer for slicing meat, sausage and cheese products to slices with adjustable thickness of 0.5 to 50 mm.  
Universal conveyor for transporting sliced portions.  
Machine control system with user-friendly interface.  
Machine made completely of solid stainless steel.  
Maximal cutting performance 400 slices/minutes.  
Carrier unit for product length up to 800 mm,  
- including 1 Weber circular knife  
- including 1 slicing bar horizontal, straight  
- with gripper.  
-Slicing throat width: 250 millimeters  
-Slicing throat height: 135 millimeters

**Knife head**

Circular knifehead SK 144

Speed max 600 min<sup>1</sup>

**Weber circular knife**

Angle, cutting edge 22°

Without teeth

Solid stainless steel, not coated.

Diameter 460 mm



Transport conveyor for transporting sliced portions. The transport conveyor is attached to the Slicer on the infeed side and is supported by the floor or by a packaging machine on the discharge side. The conveyor belt can be easily removed from the belt frame for cleaning. The transport speed is controlled by the Slicer.

Length of the transport conveyor, including spanner, 2.500 mm.

- overall dimensions 3700x810x2050 mm;
- power 7 kW;
- power supply 400 V, 50 Hz;
- pressure 6 bar;
- weight approx. 1150 kg.

Knife sharpener for Weber circular knives KSG 470 Electrically driven sharpener for sharpening Weber circular knives with a diameter of 430 mm up to 470 mm. Including automatically switch off at the end of the selected sharpening cycles. Knife sharpener in stainless steel construction.