

NEWS RELEASE

Important News From: Weber, Inc
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U.S.A.

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FOR IMMEDIATE RELEASE

Weber debuts new Whole Muscle Slicing System at WWFE.

Greater throughput, faster loading cycles and near-zero give-away have all been designed into the new WMS Slicing System that Weber will unveil at the Worldwide Food Expo (AMI) in Chicago, IL.

Sized similarly to Weber's compact 402 Slicer, the WMS System requires only 14 sq. ft. of floor space, yet delivers 1,500-RPM blade speed and the capacity to produce up to 40 on-weight portions per minute.

Weber's superior Vision System further assures accurate portioning. This reliable technology instantly measures surface area of un-pressed, natural products and automatically adjusts slice thickness, eliminating both product waste and the labor cost associated with manual adjustment.

Processors can expect first-pass, on-weight portion rates to exceed 90 percent, as well as loading times of just six to eight seconds – 50 percent of the accepted industry standard.

Weber equips all WMS Systems with both a scale and a transfer conveyor. Fast, easy cleanup is a given, as the WMS System shares the Weber heritage of hygienic design with all Weber slicers.

See full details and a brief video at weberslicer.com, or visit WWFE, Booth #N2232, October 24-27. Contact Weber in Kansas City, MO at 1-800-505-9591 or by e-mail at usasales@weberslicer.com.

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weber[®]

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