



SLICING BREAD

D/ Cross Slicer 208 4

D/ Cross Slicer Hi-cap 6

Packaging and weight dimensions 8





Baking Quality

In its quest for perfection Daub Bakery Machinery is constantly looking for ways to optimize its product range. More than ever our new designs, features and colour combinations make the baker's working environment pleasant and positive.

As an expression of our trust in the future Daub now offers a two year warranty on components.

The baker's know-how combined with our guaranteed mechanical solutions contribute to baking quality as well as the quality of life.

Stimulated by feedback

Sensitive to the baker's need for greater efficiency without compromising on product quality or taste, our machines are easier to operate and maintain. Cost of ownership is kept low, while return on investment is high.

Every new development must meet the toughest ergonomic and environmental requirements before it is released for production.

As an example, in all machines motors run only when required, saving energy, reducing wear and therefore increasing machine life.

Operational flexibility, service access and long term durability are the key drivers for our research and development team.

Pro-active in marketing

By closely watching developments in international baking and by taking a pro-active role in creating solutions, Daub is helping traditional bakers meet ever growing consumer demands.

Knowledge of the safety and hygiene regulations ensure Daub machines satisfy the baker's business objectives, safety requirements and legal obligations.



D/ Cross Slicer 208

Semi-industrial bread slicer
with cross slice system



D/ Cross Slicer 208 continuous bread slicer for medium sized bakeries

Semi-industrial D/ Cross Slicer 208 is designed for small and medium sized bakeries slicing the bread before delivery. It comes standard equipped with a bag blowing unit for plastic bags and a variable speed of the double in-feed belts. The side guides can be adjusted according to the length of the bread and the upper belt according to the height. Maximum capacity is 1,200 breads per hour, depending on type of bread and operator efficiency.



After slicing of the bread, a bag blowing device automatically opens the plastic bag. Sliced bread is inserted manually in one natural movement, saving considerable time.



Optional chute for extra bread infeed storage for up to 15 breads. Chute with side guide strips for different sizes of bread and can be folded down completely when not in use.



Optional automatic oil lubrication system prevents sticking of crumbs on blades. In particular recommended for slicing darker bread types.

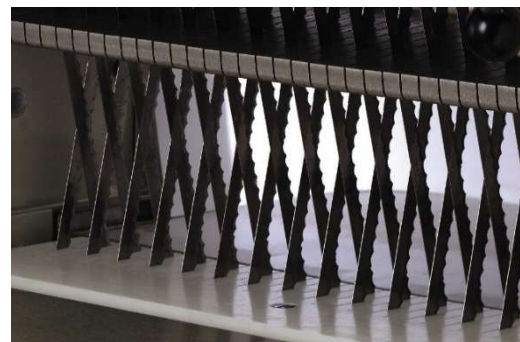
Side guides can be adjusted according to the length of the bread.



Solid steel construction designed for daily intensive use.



Double in-feed belts with electronic variable speed.



Thanks to the Cross-Slice System, blades last up to three times longer.



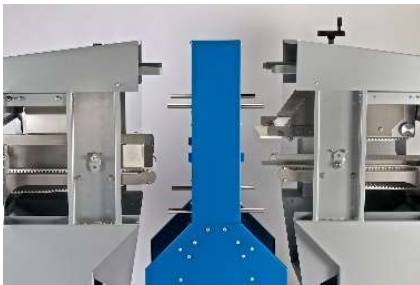
D/ Cross Slicer Hi-Cap

Continuous high-capacity industrial bread slicer



D/ Slicer Hi-Cap fully automatic continuous high-capacity bread slicer

High capacity continuous bread slicer, equipped with the well-known cross-slice system. The D/Cross Slicer Hi-Cap fits perfectly into any (semi) industrial setting where high capacity and extensive use are required. This rugged machine has many unique features including independently adjustable speed for both in- and outfeed belt, electronic speed control, sensors for automatic start/stop, guide strips for exact positioning of bread and reverse button for last bread.



A unique design made up out of three connectable modules. Easily accessible for maintenance and cleaning of slicing system.



Easy access for maintenance and cleaning because of ingenious modular design.



Independently variable speed for in- and outfeed belt, reverse button for last bread, height-adjustable upper infeed conveyer belt.

Adjustable higher speed of outfeed belt for additional free space between sliced breads and extra packing time.



Easy cleaning access by opening one or both transparent doors on left and right side of the machine.



Adjustable upper conveyor belt for free baked and round bread.



Steep crumb guides secure all crumbs end up in easy removable collection tray.

Packaging and weight dimensions

	Weight (lbs)	W x D x H (in)
D/ Cross Slicer 208	620	31 x 81 x 63
D/ Cross Slicer Hi-cap	1100	31 x 94 x 69



Design

With a clear focus on design and technology, Daub brings baking in the traditional style bakery to a higher level. All Daub machines now offer latest ergonomic designs and improvement user-friendliness.

Quality network

Daub is represented internationally by its distributors and their service operators. This network of trusted partners has been carefully built up and maintained over the years to provide a reliable platform for the purchase and maintenance of our machines.

Daub distributors can provide maintenance and service support on location in your own language.

After Sales

A dependable after sales team ensures that your investment in high quality Daub equipment is protected. Downtime is costly and inconvenient, so the service is based on getting your machines back up and running in no time.

For more information on product lines visit www.daub.nl or contact Daub directly, our people are available to answer your questions.



Daub regularly exhibits at major trade shows for bakery equipment. Some of the events we participate in are IBA (Germany), Europain (France), Gulfood Manufacturing (Dubai) and FHA (Singapore). At other events we are present in cooperation with our main distributors.

www.daub.nl

Models and technical specifications may change due to continued development.

Weight ranges and capacity contained in all publications are approximate and depend on the dough consistency.

All machines are according to CE directives. The customer is responsible for any adjustments to comply with local regulations.

To all offers and services apply our General Conditions, registered with the Chamber of Commerce in Tilburg and available at: www.daub.nl/conditions.