

D/ Cross Slicer 208 Semi industrial bread slicer with cross slice system

Double in-feed conveyor belts with electronic variable speed control

Transparent in-feed safety cover

Reverse button for last bread

Up to
1200
breads per hour

Unique and proven Cross-Slice System

Max. bread size (WxH)
52 x 16 cm

Standard equipped with high-performance bag blowing device for plastic bags



Bread is cut with Daub's unique and proven Cross-Slice System that cuts bread under an angle with a longer stroke of the blades resulting in faster slicing (even fresh bread) and long durability of the blades.



Optional sliding 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.



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.

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



Teflon coated blades are recommendable for slicing fruit bread, preventing sticking of crumbs. Optional stainless steel blades have a life span of up to two times that of standard steel blades.



Daub bread slicers are well-known for high productivity and accurate slicing results for all kinds of bread incl. hard crust bread, dark rye or soft fruit bread.

Continuous bread slicer for medium sized bakeries

- Unique and proven Cross-Slice System
- Accurate slicing through all kinds of bread (even fresh bread)
- Stable steel frame structure with lightweight moving parts for silent operation, even after many years of use
- Double in-feed conveyor belts with electronic variable speed control
- Up to three times longer life span of cross slicer blades compared to conventional slicing systems
- Easy removable crumb tray collector at front side
- Up to 1,200 breads per hour
- Transparent in-feed safety cover
- Adjustable upper in-feed belt for different bread heights
- Reverse button for last bread
- Standard equipped with high-performance bag blowing device for plastic bags
- Bag blowing device which can be placed on the right or left side of the machine.
- Adjustable bread guide strips for different bread lengths
- Max. bread size (WxH) 52 x 16 cm
- Slice thickness 10, 11, 12 or 14 mm (other on request)
- 1/4" or 1/2" pitch blades

Options

- Teflon coated blades for fruit bread
- Stainless steel blades for maximum hygiene
- Electronic oil lubrication for rye bread
- Transformer for 4 wire connection without N at 400 V
- Lower (adjustable) in-feed conveyor speed range (30%)
- Special slice thickness
- Safety outfeed curtain
- Transparent safety outfeed cover
- Lockable heavy duty swivel wheels with brake for effortless positioning
- Sliding chute for additional bread infeed storage
- Short outfeed table reducing total foot print by 38cm
- Spring controlled upper press board for a wide variety of different bread forms
- Ribbed infeed conveyor belt for increased infeed grip
- Automatic stop safety switch for full bread outfeed table
- Double bag blowing unit
- Emergency safety button

Power 0.9 kW, 3-phase, net weight 275 kg
WxDxH 122 x 195 x 130 cm

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