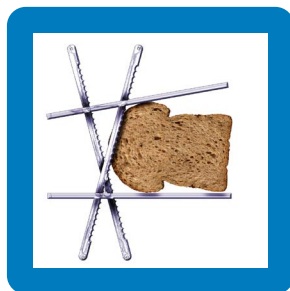


D/ Cross Slicer 200-202-204 Bread slicer with Cross Slice System



This innovative slicer is equipped with Daub's unique and proven Cross-Slice system. The bread is cut under an angle with a longer stroke of the blades, which results in faster slicing (even fresh bread).

Excellent cleaning, service and maintenance access by hinged front table.



Stable and solid frame structure with lightweight moving parts for silent operation.



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.



Up to three times longer life span of cross slicer blades compared to conventional slicing systems.

D/ Cross Slicer 200-202-204 Bread slicer with Cross Slice System



Easy removable crumb tray collector at the front side for easy cleaning.



Optional bag blowing device which can be placed on the right or left side of the machine.

The D/ Cross Slicer series of Daub offer the perfect slicing option for any retail, small wholesale, large retail or in-store bakery. Equipped with Daub's patented unique and proven Cross slice system that cuts bread under an angle with a longer stroke of the blades resulting in faster slicing operations (even of fresh bread) and a long durability of blades. Combination of a solid base frame and light weight components create stability and silence, even after many years in operation.

D/ Cross Slicer 200 Table Top

Table based bread slicer for retail areas

D/ Cross Slicer 202

Semi automatic bread slicer for bakery shops

D/ Cross Slicer 204 Automatic

Automatic bread slicer for bakery shops

- Equipped with Daub's unique and proven Cross-Slice System
- Up to three times longer life span of cross slicer blades compared to conventional slicing systems
- 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
- Choice of cutting height 5" or 6"
- Hinged front table for easy cleaning, maintenance and replacement of blades
- Easy accessible crumb tray collector at the front side
- Simple removing or positioning of optional bag blowing device
- Max. bread size (WxDxH) 17" x 10" x 6"
- Slice thickness 3/8", 7/16", 1/2" or 5/8" (other on request)

Options

- Teflon coated blades for fruit bread
- Stainless steel blades for maximum hygiene
- Electronic oil lubrication for rye bread
- Single phase electric components
- Transparent in-feed safety cover
- Safety outfeed curtain
- Transparent outfeed safety cover *
- Bag blowing device on left or right side
- Emergency safety button
- Special slice thickness

* Not in combination with bag blowing device