

D/ Cross Slicer Hi-cap Bread Slicer Continuous high capacity (semi-)industrial bread slicer

Up to
2,400
breads per hour

Transparent doors on both sides for direct and constant inspection of slicing process, in- and outfeed system and hygiene.

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

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



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.



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



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

D/ Cross Slicer Hi-cap with Cross-Slice System

Fully automatic continuous high-capacity bread slicer



Unique and proven cross-slice system with angled blades that last up to three times longer.



Adjustable upper conveyor belt for free baked and round bread.

- Up to 2,400 breads per hour
- Unique and proven Cross Slice System
- Long life span of blades
- Smooth and silent slicing operation
- Independently adjustable speed for in- and out-feed belt
- Lockable heavy duty swivel wheels for effortless positioning
- Flexible guide strip on infeed belt
- Fixed in- and out-feed belt; no adjustments required during operation
- Simple (dis)assembly of modular in- and out-feed belt for cleaning and maintenance
- Reversible infeed belt for last bread
- Easy maintenance access because of ingenious modular design
- Max bread size (WxH) 52 x 16 cm (Minimum height 4 cm)
- Slice thickness 10, 11, 12 or 14 mm (other on request)
- Easy removable collection crumb tray
- Transparent side doors on both sides for constant sight into slicing system
- Well placed crumb guides secure no crumbs leftovers inside the machine
- Simple cleaning access through opening of side doors
- Higher out-feed belt speed to provide extra packing time
- Reversible in-feed belt for last bread

Options

- **Stainless steel execution**
- Teflon coated blades for fruit bread
- Stainless steel blades for maximum hygiene
- Electronic oil lubrication of the blades
- Sliding chute for additional bread infeed storage
- Integrated outfeed table with bag blowing device on right or left side
- Outfeed table with double bag blowing device; on both right and left side
- Special slice thickness
- Bread catching plate at the end of outfeed belt
- Automatic stop safety switch for full bread outfeed table

Power 2.0 kW, 1-phase, net-weight 480 kg

WxDxH 66 x 234 x 157 cm

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