



Adjustable upper conveyor belt for free baked and round bread.



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



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

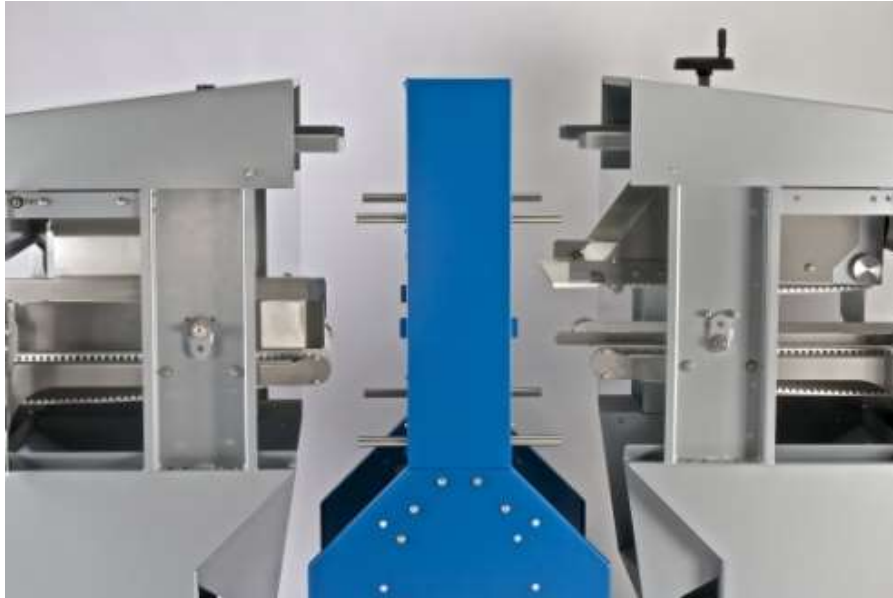


Steep crumb guides secure all crumbs end up in easy removable collection tray.

D/Slicer Hi-Cap with Cross-Slice System Fully automatic continuous high-capacity bread slicer

- 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

High capacity continuous bread slicer, 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 a stability and silence, even after many years in operations.



A unique design made up out of three connectable modules makes the D/Slicer Hi-Cap easily accessible for maintenance and cleaning of slicing system. Simply by pushing the in- and outfeed modules apart, the free standing slicing module becomes simple accessible from all directions.

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
- Sliding chute for additional bread infeed storage

Accessories

- Set of 40 blades
 - Standard steel blades
 - Teflon coated blades
 - Stainless steel blades
- Additional slicing module for 2nd slicing thickness

Power 2.0 kW, 1-phase, net-weight 480 kg
 WxDxH 66 x 234 x 157 cm



Flexible side guides on in-feed system can be adjusted to length of the bread.



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



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



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