



Working with bread

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Company

Daub Bakery Machinery is headquartered in the Netherlands and specializes in the development and manufacture of high-quality equipment for dough dividing, rounding and moulding as well as bread slicing equipment for a wide range of industries.

Founded in 1902, Daub Bakery Machinery has earned an international reputation for quality and innovation.

All of our equipment is designed, engineered and produced in our own highly automated production facility in the Netherlands which is equipped with the latest CNC machining and measuring technology.

From design with our sophisticated 3D CAD software until the last part of the assembly process, all is managed, controlled and inspected in our own production facility.

Added value for the customer

Daub solutions for quality-conscious customers around the world are developed with the help and feedback from today's bakery world.

We focus on operational flexibility, user-friendliness, hygiene and safety.

Every new machine meets tough ergonomic requirements. Factors like simplicity of maintenance, service access and long-term durability are paramount.

Differentiation

Daub machines help bakers maintain a competitive edge based on product quality and variety as well as cost efficiency – very important in the light of tough competition and changing consumer demands.

All Daub machines are manufactured using state-of-the-art automated production equipment, clean processes and efficient series assembly.

They are competitively priced in the quality market segment, and provide a basis for efficient dough handling without compromising on quality or taste.





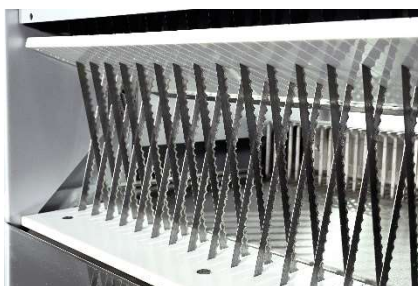
D/ Cross Slicer 200 Table Top
D/ Cross Slicer 202
D/ Cross Slicer 204 Automatic
 Bread slicer with Cross-Slice System



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.



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



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



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

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



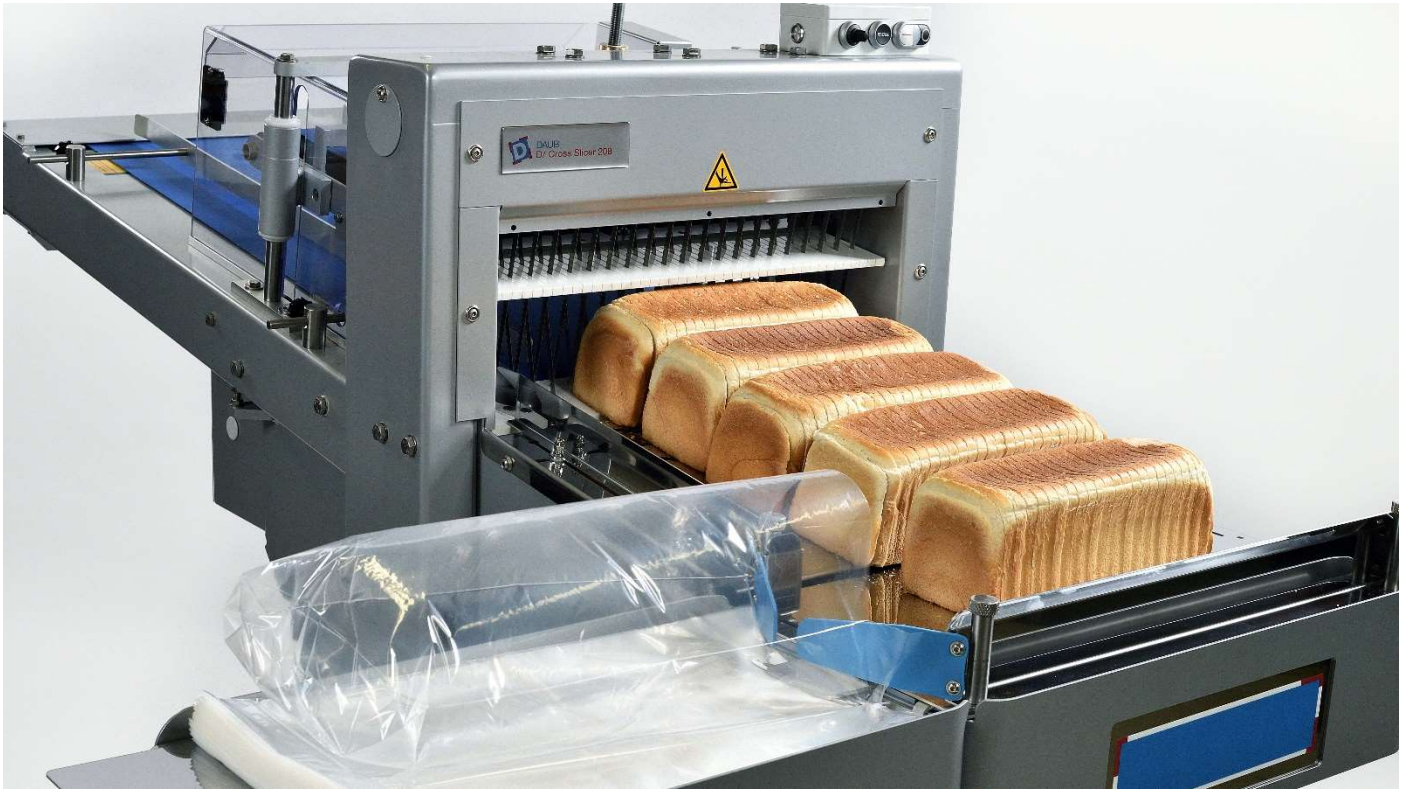
Optional bag blowing device which can be placed on the right or left side of the machine.



D/ Cross Slicer 204 Automatic: Transparent in-feed cover with automatic on-off switch for maximum safety.



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.



D/ Cross Slicer 208
D/ Cross Slicer 208 - Stainless steel
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.



Solidly constructed stainless steel chute for extra infeed storage of up to 15 breads. Equipped with guide strips for different bread sizes. Chute can be folded down completely when not in use.



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.

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



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



Double in-feed conveyor belts with electronic variable speed control.



Transparent in-feed cover for maximum safety.



D/ Packaging Line Cross Slicer 208

Compact slice and packaging
solution for semi-industrial bakeries



Daub has developed a semi-automatic packaging line perfectly completing D/ Cross Slicer 208. The complete unit comprises a bread slicer, bag blower and horizontal conveyor line with bag closing system for clip, clipband or tape closures. Swivel wheels and compact design make the unit easy movable so it can be used in various locations. The complete unit of bread slicer, bag blower, conveyor line and bag closing system is with a total footprint of just over 4m² the ideal compact slice- and packaging solution for any semi-industrial bakery.



Max. capacity of 1,200 breads per hour.



Bag closure with clip, clipband or tape sealing.



Complete unit comprises a bread slicer, bag blower table and horizontal conveyor line with bag closing system.

After slicing of the bread, the bag blower opens the plastic bag by inflating air.



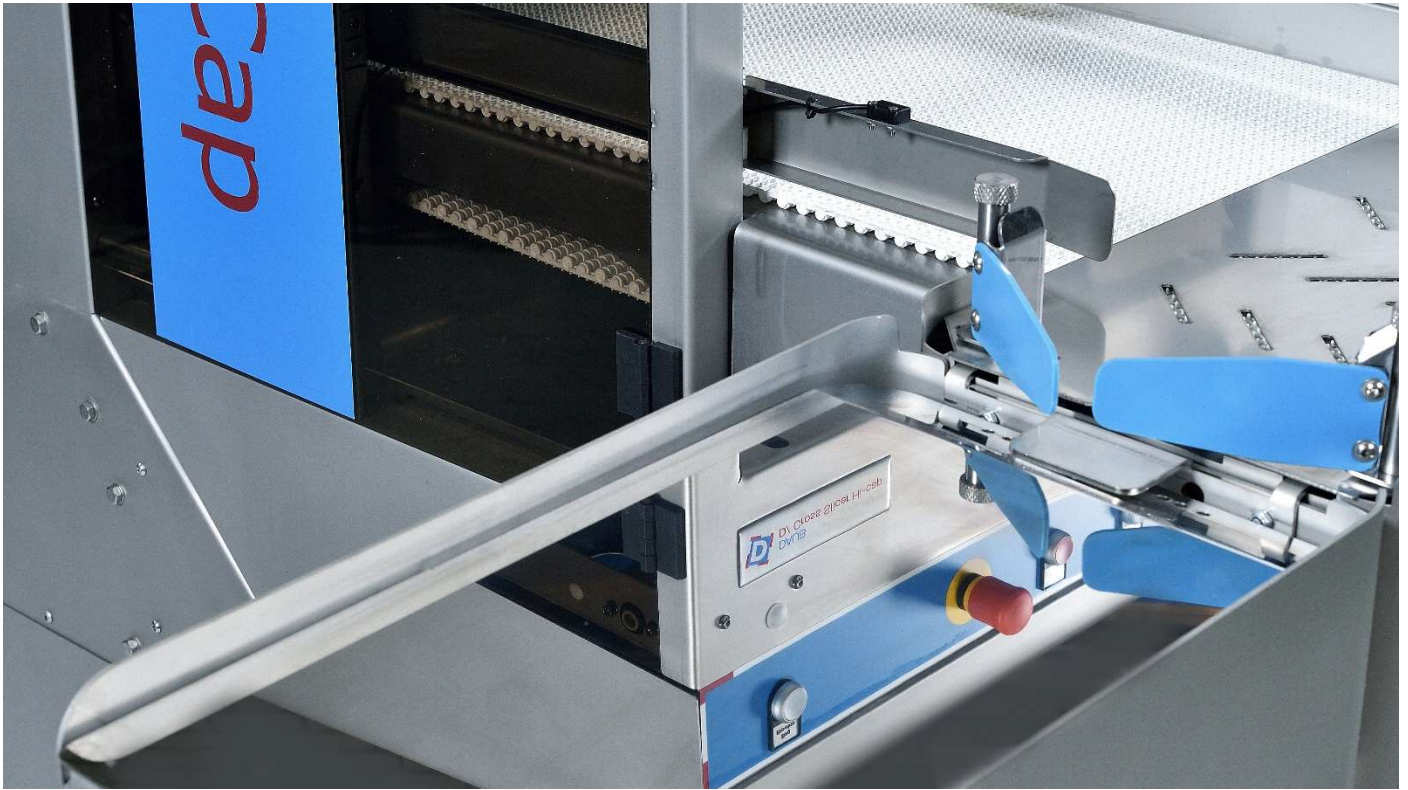
Conveyor line can be placed on both right or left side of the bread slicer.



Standard equipped with lockable swivel wheels for effortless positioning.



Minimum footprint of just over 4m² of complete unit incl. bread slicer.

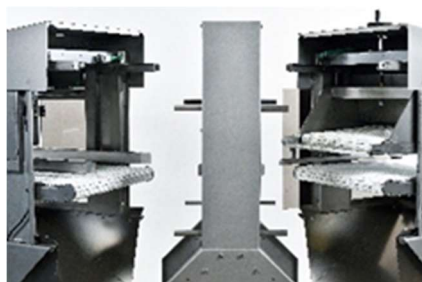


D/ Cross Slicer Hi-cap
D/ Cross Slicer Hi-cap - Stainless Steel
Continuous high-capacity (semi-)industrial
bread slicer



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 stability and silence, even after many years in operation.

Slicing capacity is up to 2,400 breads per hour. Higher speed of outfeed belt provides extra packaging time. A compact conveyor belt and transparent side panels guarantee a constant sight into the slicing system and crumb tray collector. Steep crumb guides secure no crumbs are left in the machine. A user-friendly bag blowing system for plastic bags can be placed on one or both sides of the machine. Flexible side guides on in-feed system can be adjusted to length of the bread.



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

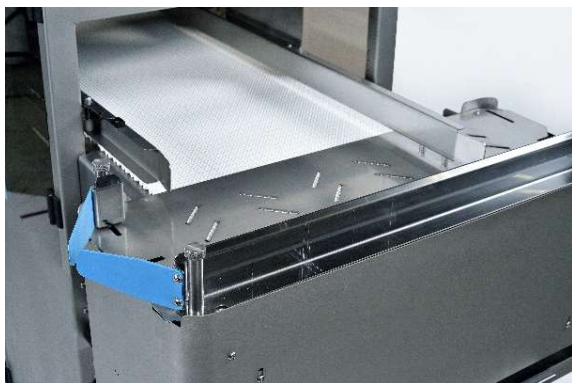


Independently variable speed for in- and outfeed belt, reverse button for last bread and height-adjustable upper infeed conveyor belt.

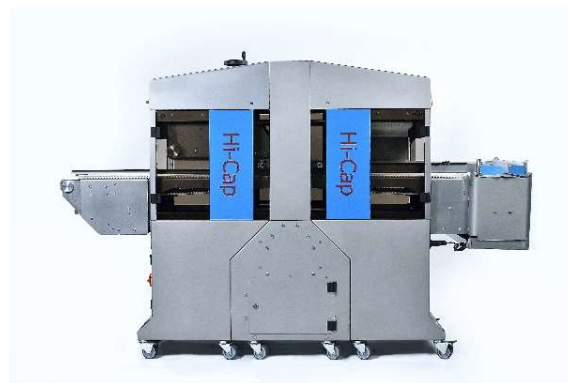


Simple (dis)assembly of modular in- and out-feed belt for cleaning and maintenance.

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.



D/ Packaging Line Cross Slicer Hi-cap
High capacity slice- and packaging solution
for (semi-)industrial bakeries



Complete high capacity slice and packaging unit composed of a D/ Cross Slicer Hi-cap bread slicer, outfeed table with bag blower and horizontal conveyer line with bag closing system for clip, clipband or tape closures. Specially designed for (semi-)industrial bakeries and suitable for a large variety of different products. With simple, user-friendly and easy to operate control panels situated close to the working position for optimum operator convenience.

A maximum capacity of up to 2,400 bread per hour, high quality components, minimum maintenance required and a total footprint of the complete unit of just over 4m² make the D/ Packaging Line Cross Slicer Hi-cap the ideal slice- and packaging solution for the (semi-)industrial bakery.



Max. capacity of 2,400 breads per hour.



Bag closure with clip, clipband or tape sealing.



Complete unit comprises a bread slicer, bag blower table and horizontal conveyor line with bag closing system.

After slicing of the bread, the bag blower opens the plastic bag by inflating air.



Conveyor line can be placed on both right or left side of the bread slicer.



Standard equipped with lockable swivel wheels for effortless positioning.



Minimum footprint of just over 4m² of complete unit incl. bread slicer.

Packaging and weight dimensions

	Weight (kg)	W x D x H (cm)
D/ Cross Slicer 200 Table Top	155	88 x 80 x 158
D/ Cross Slicer 202-204	185	88 x 80 x 158
D/ Cross Slicer 208	280	80 x 205 x 160
D/ Packaging Line Cross Slicer 208 - clip	280	80 x 205 x 160
	520	116 x 290 x 172
D/ Packaging Line Cross Slicer 208 - clipband	280	80 x 205 x 160
	600	116 x 290 x 172
D/ Cross Slicer Hi-cap	500	80 x 240 x 190
D/ Packaging Line Cross Slicer Hi-cap - clip	500	80 x 240 x 190
	520	116 x 290 x 172
D/ Packaging Line Cross Slicer Hi-cap - clipband	500	80 x 240 x 190
	600	116 x 290 x 172



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.

Daub regularly exhibits at major trade shows for bakery equipment. Some of the events we participate in are IBA (Munich), Gulfood Manufacturing (Dubai) and IBIE (Las Vegas). At other events we are present in cooperation with our main distributors.

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.



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 the Netherlands and available at www.daub.nl