



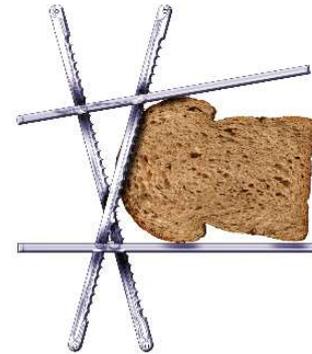
D/ Cross Slicer 208
Semi industrial bread slicer with cross slice system

The 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.

A bag blowing device automatically opens the plastic bag, allowing the operator to push in the bread by hand. It is not necessary to take the bread and put it on a bagging plate, thus saving considerable time. This system requires bags with a lid which are available through a bag supplier.



With the Cross-Slice System, blades last up to three times longer. The semi-industrial D/ Cross Slicer 208 is designed for medium sized bakeries who slice bread before delivery.



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.

D/ Cross Slicer 208

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

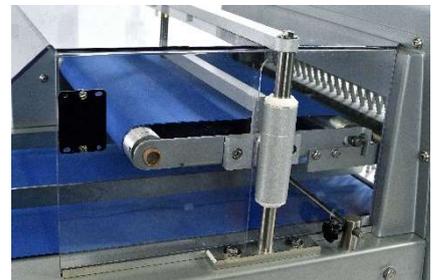
Options

- 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



Optional automatic oil lubrication system prevents sticking of crumbs on blades. In particular recommended for slicing darker bread types.



Double infeed belt with electronic variable speed.



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



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.