

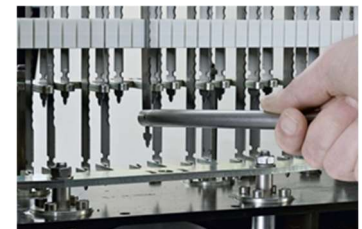
D/ Slicer serie



Patented Duo-Contra Slice System handles all kinds of bread. It consists out of high grade Teflon coated blades with extra long life span.



The eye catching design attracts customers. Side panels can be supplied in each desirable colour creating a unique appearance.



Blade replacement within seconds without need of a service technician.



"Slicing area is completely closed for maximum safety. Operation is simple: close the machine to start. It opens automatically when slicing is completed.

## D/ Slicer Self Supermarket bread slicer for self slicing by customer

This all-new self slicer of Daub combines innovative technology with durable construction and strong blades to achieve better performance. It is ideal for modern bread shops slicing fresh bread on the request of customers.

The specially designed and patented Duo-Contra Slicing System uses 1mm thick blades whilst conventional machines use 0.5 mm thin blades that need to be tensioned to avoid banding under pressure. To allow this set up in the new D/ Self Slicer, the blades are positioned in a saw tooth wave and attached on one side only – allowing fast and easy replacement.

The D/ Slicer Self starts by closing the cover, which opens automatically once finished slicing.

The D/ Slicer is available in two versions; D/ Slicer Shop model and D/ Self Slicer. D/ Slicer Shop model is designed for the bakery with a safety cover on the infeed to comply with safety regulations. This cover allows rapid unloading of the machine and it is possible to slice more than one bread at a time. Slicing speed is easily adjustable by the operator.

The D/ Self Slicer is a self-slicing model with a safety cover that covers both in- and out feed. It starts automatically by closing the cover. This model allows customers to slice the bread themselves. The store manager can set the variable speed.

## D/ Slicer Self

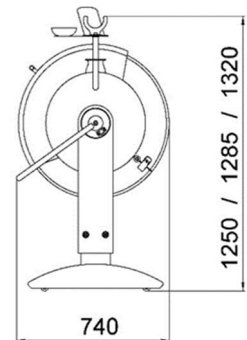
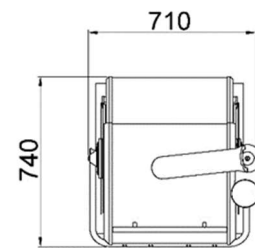
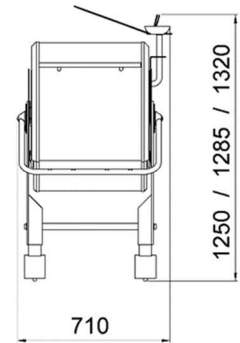
Supermarket bread slicer for self slicing by customer

- Specially developed for use in retail areas where customers slice their own bread
- Unique and ergonomic design slicing bread down or upwards
- Auto start when closing and automatic opening after finishing of bread slicing
- Handles all kinds of bread thanks to unique patented Duo-Contra Slice System
- Blade replacement within seconds without need of service technician
- Safety cover all round; completely covered when slicing
- Free standing blades secure long life span of blades
- Specially designed double hinged upper guide system for accurate slicing results
- Standard Teflon coated blades
- Excellent cleaning and maintenance access
- Centric construction avoids remains of crumbs in slicing mechanism
- Max. bread size (WxDxH) 44 x 26 x16 cm
- Slice thickness 10, 11, 12 or 14 mm (other on request)

## Options

- Electronic oil lubrication for rye bread
- Single phase electric components
- Special slice thickness
- Decorative red/green LED lightning
- Special colour side panels
- (Day) counter

Power 0.7 kW, 1- or 3-phase, net weight 180 kg  
WxDxH 71 x 74 x 125 cm



Voltage	Hz	Phase	Ampere	Wattage
400 - 460 V	50 - 60 Hz	3 phase / ground / neutral	3A	0.7 kW
200 - 270 V	50 - 60 Hz	3 phase / ground	3A	0.7 kW
200 - 270 V	50 - 60 Hz	1 phase / ground	6A	0.8 kW