



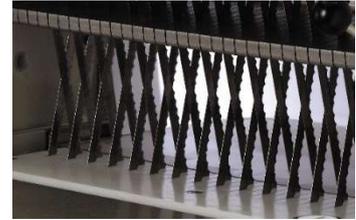
### D/ Cross Slicer 208

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.

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 or twist closures. Swivel wheels and compact design make the unit easy movable so it can be used in various locations.



Thanks to 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.



Optional chute for extra bread infeed storage for up to 15 breads. Chute with side guide strips for different sizes of bread and can be folded down completely when not in use.



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

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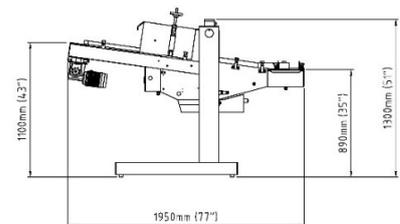
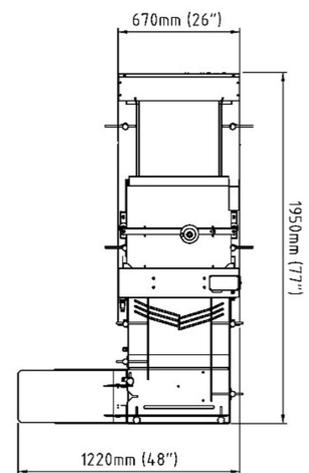
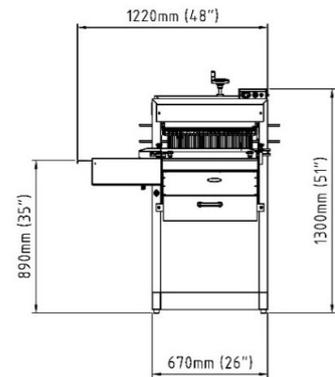
Semi industrial bread slicer with cross slice system

- Unique and proven Cross-Slice System
- Stable and solid steel frame structure
- Double in-feed belts with electronic variable speed
- Long life span of blades
- Smooth and silent operation
- Easy removable crumb tray collector at front side
- Up to 1,200 breads per hour
- 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
- Adjustable bread guide strips for different bread lengths
- Max. bread size (WxH) 52 x 16 cm
- Slice thickness from 10, 11, 12 or 14 mm (other on request)

Power 0.9 kW, 3-phase, net weight 275 kg  
WxDxH 122 x 195 x 130 cm

### 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
- Special slice thickness
- Safety outfeed curtain
- Transparent outfeed safety cover
- Lockable heavy duty swivel wheels for effortless positioning
- Sliding chute for additional bread infeed storage
- Short outfeed table reducing total foot print by 38cm
- Bag blowing unit for short outfeed table
- Spring controlled upper press board for a wide variety of different bread forms
- Ribbed infeed conveyor belt for increased infeed grip
- Automatic top safety switch for full bread outfeed
- Duo bag blowing unit
- Emergency safety button



Voltage	Hz	Phase	Ampere	Wattage
400 - 460 V	50 - 60 Hz	3 phase / ground / neutral	4A	0.85 kW *
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400 - 460 V	50 - 60 Hz	3 phase / ground / neutral	4A	0.85 kW
200 - 270 V	50 - 60 Hz	3 phase / ground	6A	0.85 kW
400 - 460 V	50 - 60 HZ	3 phase / ground	4A	0.85 kW***
208	60 Hz	3 phase / ground	6A	0.85 kW

\* Without convertor \*\* low conveyor speed \*\*\* See options: Transformer for 4 wire connection without N at 400 V