

DAUB  Bakery Machinery



# SLICING BREAD

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### **Baking Quality**

In its quest for perfection Daub Bakery Machinery is constantly looking for ways to optimize its product range. More than ever our new designs, features and colour combinations make the baker's working environment pleasant and positive.

As an expression of our trust in the future Daub now offers a three year warranty on components.

The baker's know-how combined with our guaranteed mechanical solutions contribute to baking quality as well as the quality of life.



### **Stimulated by feedback**

Sensitive to the baker's need for greater efficiency without compromising on product quality or taste, our machines are easier to operate and maintain. Cost of ownership is kept low, while return on investment is high.

Every new development must meet the toughest ergonomic and environmental requirements before it is released for production.

As an example, in all machines motors run only when required, saving energy, reducing wear and therefore increasing machine life.

Operational flexibility, service access and long term durability are the key drivers for our research and development team.

### **Pro-active in marketing**

By closely watching developments in international baking and by taking a pro-active role in creating solutions, Daub is helping traditional bakers meet ever growing consumer demands.

Knowledge of the safety and hygiene regulations ensure Daub machines satisfy the baker's business objectives, safety requirements and legal obligations.





## **D/ Bini Slicer**

## **D/ Compact Slicer Table Top**

## **D/ Cross Slicer Table Top 201**

## **D/ Cross Slicer**

## **D/ Cross Slicer Automatic**

## **D/ Cross Slicer Up**

## **D/ Performance Slicer DSS**

## **D/ Performance Slicer USS**

## **D/ Self Slicer**

## **Diversity**

Daub has developed a wide range of shop slicers for use in different kinds of retail areas, super markets, bakery shops or in-store bakeries.

## **Good looks**

Modern and fresh designs with stylish colour combinations, lend a personal touch to modern bakeries and bread shops which value an outstanding reputation.

## **Functionality**

The latest slicers are further improved in safety, user friendliness and durability. Key features are low energy consumption, longer duration of the blades accompanied with a long life cycle.





Wall-mounted model with low foot-print.



Easy movable floor-standing model.

### D/ Bini Slicer

#### Sandwich slicer for retail shops

- Slicing perfect through all kinds of bread; French baguettes, ciabatte, piccolo's, sandwich breads, etc.
- Suitable for all kinds of mini-sandwich breads up to long French baguettes
- Always straight, sharp, hygienic and smoothly cut slicing results
- Extremely simple and safe to handle with no maintenance required
- Ergonomic and eye-catching design for a unique appearance in every sandwich or bakery shop
- Completely covered slicing blade impossible to reach by hand for maximum safety and hygiene
- Ultra high slicing speed; even of complete long French baguettes
- Well placed and easy to empty crumb tray collector
- Completely assembled from stainless steel and ABS food approved parts
- Available with optional foot-switch

Power 0.1 kW, 1-phase, net weight 14 kg

WxDxH : 30 x 70 x 54 cm



## **D/ Compact Slicer Table Top** Table based bread slicer for retail areas

- Suitable to slice all kinds of bread
- Compact and straight-forward design for smooth integration in all kinds of retail areas
- Economically and well priced
- Simple and fast changing of blades
- Stainless steel plating
- Wide selection of slice thickness from 8 to 18 mm (other on request)
- Max. bread size (LxH) : 44 x 16 cm
- Silent use in daily operations makes it suitable for all kinds of retail areas
- Oil lubrication for rye bread (option)
- Teflon coated blades for fruit bread (option)
- In-feed cover for maximum safety (option)
- Available in both manual and automatic version

Power 0.37 kW, 1- or 3-phase, net weight 120 kg  
WxDxH : 70 x 67 x 67 cm



Simplified design makes it user-friendly, easy to clean with minimum maintenance required.



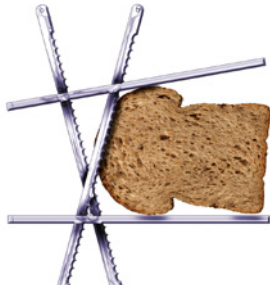
Slicing blades are constructed in a strong and solid frame module for a smooth and silent slicing operation.



Large and easy accessible crumb tray collector well-placed at front side.



Suitable for all kinds of bread incl. large round breads.



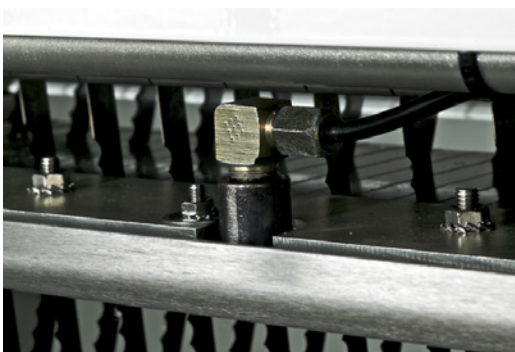
This innovative slicer is equipped with Daub's Cross-Slice System. A patented blade configuration for longer durability and flawless cutting results. The bread is cut under an angle with a longer stroke of the blades resulting in faster slicing.



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.



Teflon coated blades are recommendable for slicing fruit bread preventing sticking of crumbs. Optional stainless steel blades have a life span of up to two times that of standard steel blades.



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



### **D/Cross Slicer Table Top 201** Table-based bread slicer for retail areas

- Equipped with Daub's patented and unique Cross-Slice System
- Accurate slicing through all kinds of bread (even fresh bread)
- Up to three times longer life span of cross slicer blades compared to conventional slicing systems
- Stable frame with lightweight moving parts for silent operation, even after many years of use.
- Choice of cutting height 12 or 16 cm
- Simple cleaning and maintenance
- Large crumb tray collector at the front side
- Wide selection of slice thickness from 8 to 18 mm (other on request)
- Max. size (LxH) 44 x 16 cm
- Optional oil lubrication for rye bread
- Optional Teflon coated blades for fruit bread
- Optional transparent in- and outfeed cover for maximum safety

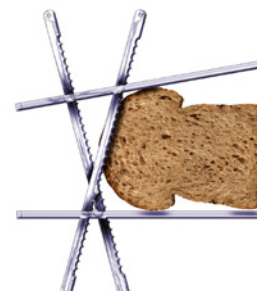
Power 0.37 kW, 1- or 3-phase, net weight 125 kg  
WxDxH: 67 x 79 x 70 cm



## **D/ Cross Slicer** Bread slicer for bakery shops

- Unique and proven Cross-Slice System
- Stable frame with lightweight moving parts for silent operation, even after many years of use
- Cutting height 12 or 16 cm
- Long life span of blades
- Smooth and silent slicing operation
- Easy cleaning
- Max. bread size (LxH) 44 x 16 cm
- Slice thickness from 8 to 18 mm (other on request)
- Oil lubrication for rye bread (option)
- Teflon coated blades for fruit bread (option)
- High performance bag blowing device on left or right side of the machine (option)
- Lockable swivel wheels for effortless positioning (option)

Power 0.37 kW, 1- or 3-phase, net weight 150 kg  
WxDxH : 66 x 93 x 112 cm



This innovative slicer is equipped with Daub's unique and proven Cross-Slice system. The bread is cut under an angle with a longer stroke of the blades, which results in faster slicing (even fresh bread).



Excellent cleaning and maintenance access by hinged front table. All D/ Cross Slicers are available in four bright colour combinations.



Handy removable collection tray at the front side for easy cleaning.



The D/ Cross Slicer is available with left- or right hand operation. With optional easy removable bag blowing device.





Automatic versions are equipped with pressure regulation for optimal slicing results.



Transparent in-feed cover with automatic on-off switch for maximum safety.



The D/ Cross Slicers are available in four colour combinations.



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



Optional swivel wheels with brake for effortless positioning.



### **D/ Cross Slicer Automatic** Bread slicer for bakery shops

- Automatic operation with variable pressure regulation
- Stable and solid steel frame structure
- Unique and proven Cross-Slice System
- Cutting height 12 or 16 cm
- Long life span of blades
- Smooth and silent operation
- Hinged front table for easy cleaning and maintenance
- Max. bread size (LxH) 44 x 16 cm
- Slice thickness from 8 to 18 mm (other on request)
- Oil lubrication for rye bread (option)
- Teflon coated blades for fruit bread (option)
- Lockable swivel wheels for effortless positioning (option)
- User-friendly bag blowing device on left or right side of the machine (option)

Power 0.55 kW, 1- or 3-phase, net weight 160 kg  
WxDxH : 57 x 93 x 112 cm



## D/ Cross Slicer Up

Bread slicer for large retail and in-store bakery

- With continuous in-feed and pusher for up to 7 breads
- Adjustable bread in-feed guides
- Adjustable pressure in-feed of bread
- Specially designed pusher for last bread
- Unique and proven Cross Slice System
- Long life span of blades
- Smooth and silent slicing operation
- Stable and solid steel frame structure
- Cutting height 12 or 16 cm
- Max. bread size (LxH) 44 x 16 cm
- Slice thickness from 8 to 18 mm
- Oil lubrication for rye bread (option)
- Teflon coated blades (option)
- High-performance bag blowing device on left or right side of machine (option)
- Lockable swivel wheels for effortless positioning (option)

Power 0.37 kW, 1- or 3-phase, net weight 160 kg  
WxDxH : 58 x 102 x 159 cm



Bread is cut with Daub's unique and proven Cross Slice System that cuts bread under an angle with longer stroke of the blades resulting in faster slicing (even fresh bread) and long durability of the blades.



Excellent cleaning and maintenance access by hinged front table. All D/ Cross Slicers are available in four colour combinations.



Continuous in-feed for up to 7 breads with adjustable bread guides. Lockable pusher in upper position for extra comfort while placing breads in slide.



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



Transparent in-feed safety cover with automatic start integrated in stainless steel top plate.



Patented Duo-Contra Slice System supported by specially designed 2-D blade guide system. Tension-free blades with long life span all easy accessible by effortless opening of the lid.



Solid constructed frame-module guarantees smooth and silent slicing operations. High safety standard with covered protection of all moving parts .



Easy removable collection crumb tray.



### **D/ Performance Slicer DSS**

Compact bread slicer for bakery shop or in-store bakery

- Compact design slicing bread downwards
- Handles all kinds of bread thanks to unique patented Duo-Contra Slice System
- Two pusher positions for large and small bread
- Free standing blades secure long life span of blades
- Blade replacement within seconds without service technician
- High hygiene standards because of smart designed crumb guides to centrally placed collection tray.
- Standard Teflon coated blades
- Centric construction avoids remains of crumbs inside
- Max. bread size (LxH) 44 x 16 cm
- Slice thickness from 10 to 18mm (other on request)
- Lockable swivel wheels for effortless positioning
- Bread pusher with up to four variable speeds for different kinds of bread
- Optional oil lubrication for rye bread

Power 0.55 kW, 1- or 3-phase, net weight 160 kg  
WxDxH : 59 x 70 x 107 cm

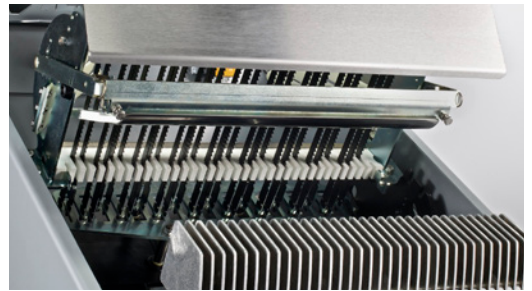


## D/ Performance Slicer USS

Compact bread slicer for bakery shop or in-store bakery

- Compact design slicing bread upwards
- Handles all kinds of bread thanks to unique patented Duo-Contra Slice System
- Two pusher positions for large and small bread
- Free standing blades secure long life span of blades
- Blade replacement within seconds without service technician
- High hygiene standards because of smart designed crumb guides to centrally placed collection tray.
- Standard Teflon coated blades
- Centric construction avoids remains of crumbs inside
- Max. bread size (LxH) 44 x 16 cm
- Slice thickness from 10 to 18mm (other on request)
- Lockable swivel wheels for effortless positioning
- Bread pusher with up to four variable speeds for different kinds of bread
- Optional oil lubrication for rye bread

Power 0.55 kW, 1- or 3-phase, net weight 160 kg  
WxDxH : 59 x 70 x 107 cm



Patented Duo-Contra Slice System with tension-free blades supported by specially designed 2-D blade guide system.



Excellent cleaning and maintenance access by effortless opening of the lid.



Solid constructed frame-module guarantees smooth and silent slicing operations. Two-handed operation for maximum personal safety (or optional in-feed safety switch).



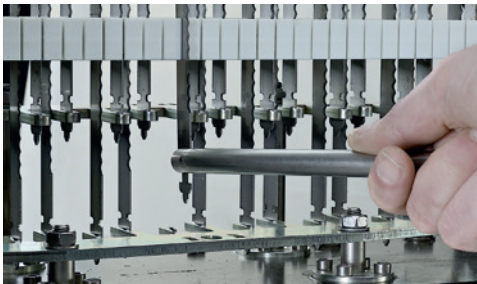
Easy removable collection crumb tray.



Patented Double-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 in every bakery shop.



Knife 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.

The ergonomic, open and round design can be cleaned easily and the bread crumbs fall into a large collection tray with minimal residue inside the machine.



### D/ Self Slicer

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
- Available in two versions: Slicing bread upwards or slicing downwards
- Handles all kinds of bread thanks to unique patented Duo-Contra Slice System
- Bread pusher with variable speed
- Safety cover all round; completely covered when slicing
- Free standing knives secure long life span of blades
- Standard Teflon coated blades
- Max. bread size (LxH) : 44 x 16 cm
- Slice thickness from 10 to 18mm (other on request)

Power 0.55 kW, 1- or 3-phase, net weight 180 kg  
WxDxH : 71 x 74 x 125 cm



## **D/ Cross Slicer 208** **D/ Cross Slicer Hi-Cap**

### **Experience**

Extensive experience by Daub in the bakery industry have resulted in a line of high quality continuous bread slicers perfectly fitted for medium sized bakeries in a (semi) industrial setting.

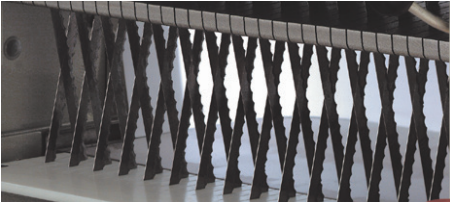
### **Clean and clever**

Daub semi-industrial bread slicers are specially designed to meet the toughest international hygiene norms but remain easy accessible for cleaning, knife change and maintenance.

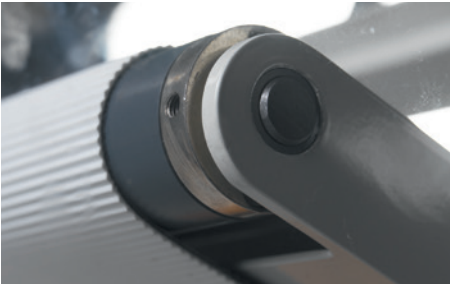
### **Durable**

Each semi-industrial bread slicer is designed for daily intensive use. Solid steel construction with modern technology guarantee minimum maintenance and a long life-span with maximum productivity.





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



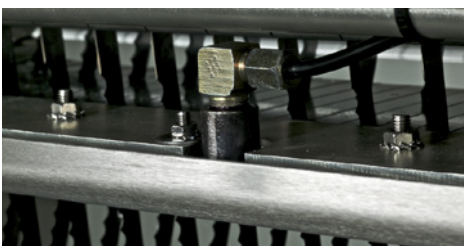
Electronic variable speed on both double in-feed belts.



Side guides and upper belt can be adjusted according to the length and height of the bread.



Standard high-performance bag blowing device for plastic bags.



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



### **D/ Cross Slicer 208**

Continuous bread slicer for medium sized bakeries

- 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 (LxH) : 52 x 16 cm
- Slice thickness from 8 to 18 mm (other on request)
- Oil lubrication for rye bread (option)
- Teflon coated blades for fruit bread (option)
- Heavy duty swivel wheels with brake for effortless positioning (option)

Power 1 kW, 3-phase, net weight 275 kg

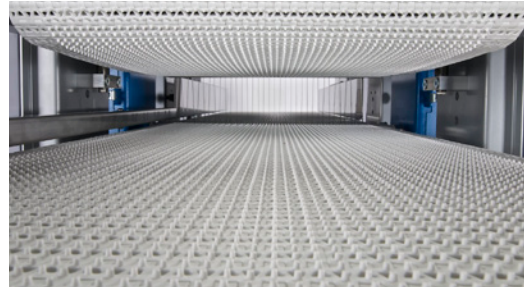
WxDxH : 67 x 195 x 130 cm



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

- Automatic separate start/stop for belt and slicing system
- Up to 2,400 breads per hour
- Long life span of blades
- Independently adjustable speed for in- and outfeed belt
- Lockable swivel wheels for effortless positioning
- Fixed in- and outfeed belt; no adjustments required during operation
- Simple (dis)assembly of modular in- and outfeed belts for cleaning and maintenance
- Reversible infeed belt for last bread
- Max. bread size (LxH): 44 x 16 cm
- Slice thickness from 8 to 18mm (other on request)
- Fully automatic oil lubrication for rye bread
- Teflon coated blades for fruit bread
- Integrated bag blowing device on right or left side

Power 2.0 kW, 3-phase, net-weight 425 kg  
WxDxH: 69 x 232 x157 cm



Adjustable upper conveyor belt for free baked and round loaf.



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

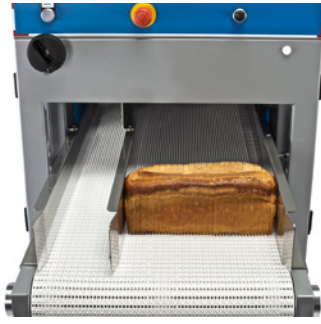


Easy access for maintenance and cleaning because of ingenious modular design.

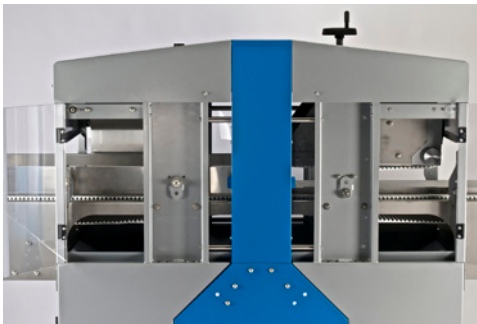


Steep crumb guides secure all crumbs end up in easy removable collection tray.





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.

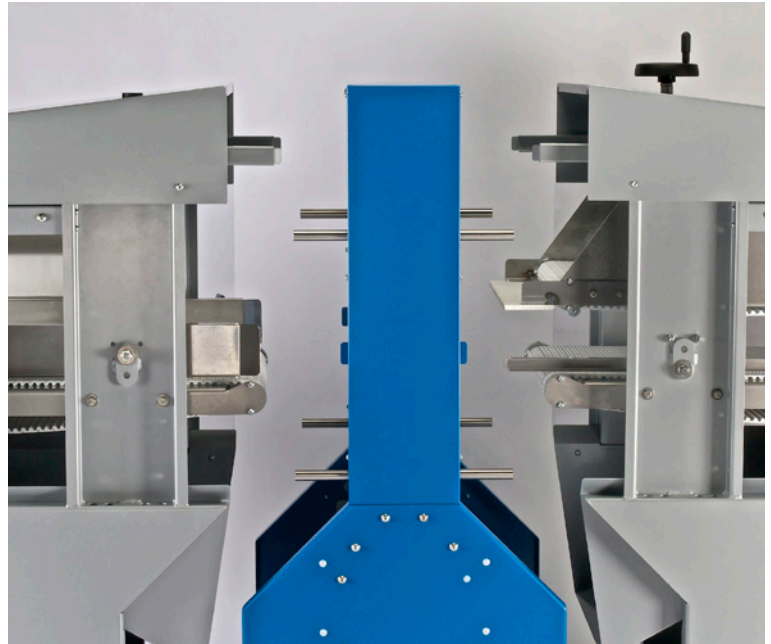


Transparent doors on both side for direct and constant inspection on slicing process, in- and outfeed system and hygiene.



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

High capacity continuous bread slicer, equipped with the well-known cross-slice system. The D/Slicer Hi-Cap fits perfectly into a (semi) industrial setting where high capacity and extensive use are required. This rugged machine has many unique features including independently adjustable speed for both in- and outfeed belt, electronic speed control, sensors for automatic start/stop, guide strips for exact positioning of bread and reverse button for last bread.



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 system module becomes simple accessible from all directions.

### Options

- Teflon coated blades
- Fully automatic oil lubrication of blades
- Outfeed table with bag blowing device
- Transformer for 4 wire connection without N at 400V
- Special slice thickness
- Pusher block for last bread
- Recommended spare part set for 3-year operation
- Additional set of blades

# DAUB Packaging and weight dimensions

	weight	W x D x H
<b>D/ Bini Slicer</b>	17 kg	40 x 65 x 62 cm
<b>D/ Compact Slicer Table Top</b>	125 kg	79 x 89 x 120 cm
<b>D/ Cross Slicer Table Top 201</b>	140 kg	79 x 89 x 120 cm
<b>D/ Cross Slicer</b>	165 kg	79 x 89 x 158 cm
<b>D / Cross Slicer Automatic</b>	175 kg	79 x 89 x 158 cm
<b>D / Cross Slicer Up</b>	175 kg	79 x 89 x 195 cm
<b>D/ Performance Slicer DSS</b>	175 kg	79 x 89 x 158 cm
<b>D/ Performance Slicer USS</b>	175 kg	79 x 89 x 158 cm
<b>D/ Self-Slicer</b>	200 kg	79 x 89 x 150 cm
<b>D/ Cross Slicer 208</b>	315 kg	80 x 205 x 160 cm
<b>D/ Cross Slicer Hi-Cap</b>	540 kg	80 x 240 x 190 cm



### Bright colours

With a clear focus on design and technology, Daub brings baking in the traditional style bakery to a higher level. Daub now offers a choice of bright colour combinations (e.g. white/ red, white/blue and grey/blue) and improved 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.

### 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.



Daub distributors can provide knowledgeable sales and service support in your own language and in a location close to you.

Daub regularly exhibits at major trade shows for bakery equipment. Some of the events we participate in are IBA in Germany and FHA in Singapore. At other events we are present in cooperation with our main distributors.



For more information on product lines visit [www.daub.nl](http://www.daub.nl) or contact Daub directly, our people are available to answer your questions.

[www.daub.nl](http://www.daub.nl)

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.



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