

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 two 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**  
Sandwich slicer for retail shops



- D/ Bini Slicer** table model
- D/ Bini Slicer** wall model
- D/ Bini Slicer** mobile foot

The D/ Bini Sandwich Slicer – a new product, which will ensure efficient and perfectly cut sandwiches. Clean, hygienic, fast and easy to use. Saving space and valuable time. Completely assembled of stainless steel and ABS food approved materials.



High slicing speed. Always straight, sharp, hygienic and smoothly cut slicing results.



Slicing perfectly through all kinds of bread; long french baguettes, ciabatta, piccolo's, sandwich breads, mini-sandwich, etc.



Ergonomic and eye-catching design for a unique appearance in every sandwich or bakery shop.

Also available in grey-version with transparent tubes for additional safety.



Very safe and hygienic. Slicing blade is completely covered and impossible to reach.



Wall mounted model with low foot-print.



Easy movable floor standing model.



**D/ Compact Slicer serie**  
Bread slicers with special designed blade frame



- D/ Compact Slicer Table Top** table model semi automatic bread slicer
- D/ Compact Slicer Table Top Automatic** table model automatic bread slicer
- D/ Compact Slicer** semi automatic bread slicer
- D/ Compact Slicer Automatic** automatic bread slicer
- D/ Compact Slicer 60** extra wide semi automatic bread slicer

A sharply priced, compact and straight-forward designed series of bread slicers. Available in both table and upright model, in semi-automatic or automatic version, 44 or 60 cm wide. The D/ Compact series of Daub bread slicers are characterised by a simplified design, ease of use and low noise levels. A specially designed blade frame guarantees a simple and fast changing of blades.



Wide selection of slice thickness from 8 to 18 mm (other on request).



Cutting blades are constructed in a strong and solid frame module.



Standard on Automatic models; transparent safety outfeed cover.

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



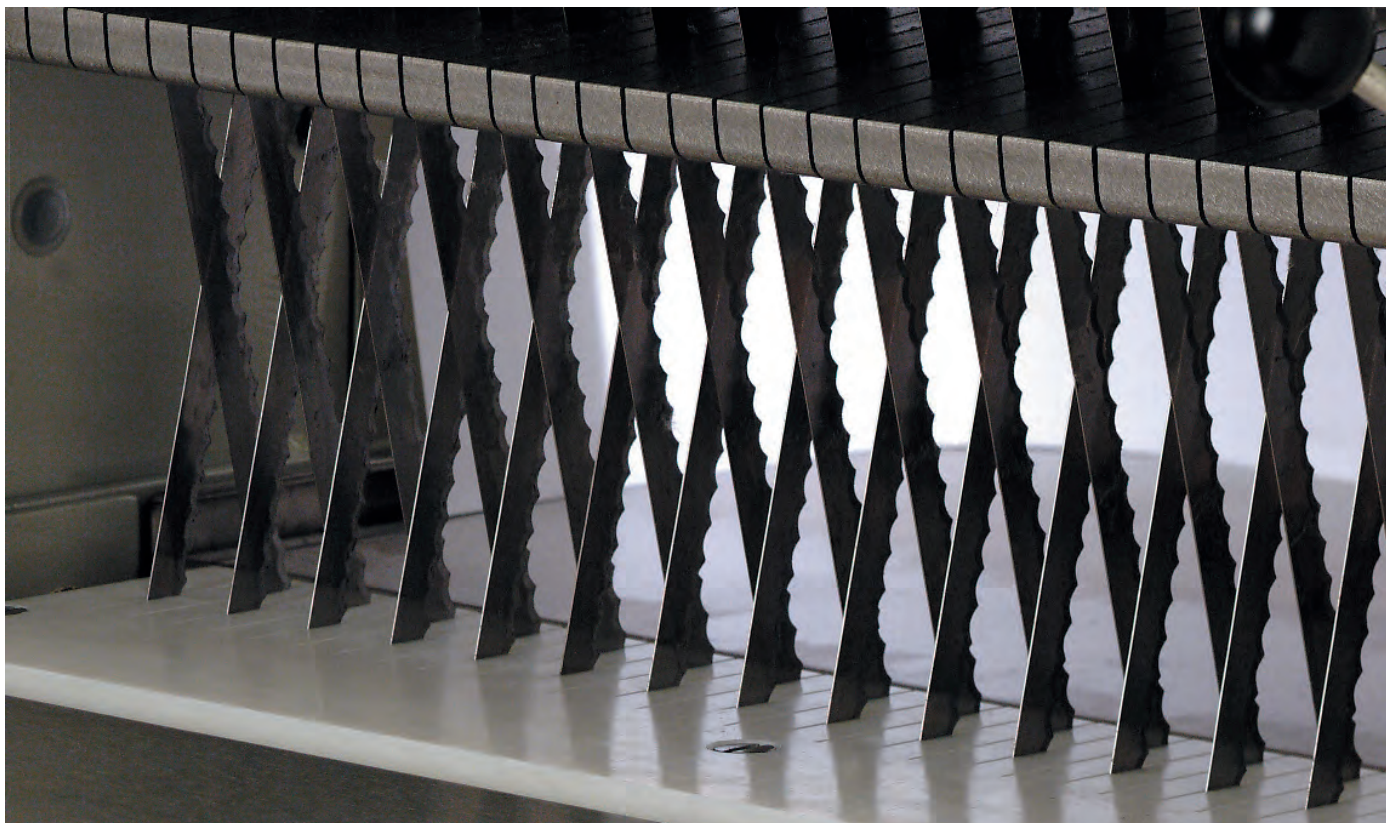
Table top model; available in both semi-automatic and automatic version.



All D/ Compact Automatic models are equipped with pressure regulation.



Extra wide 60 cm model which can be equipped with double slice thickness.



## **D/ Cross Slicer serie** Bread slicers with cross slice system



- D/ Cross Slicer Table Top** table model semi automatic bread slicer
- D/ Cross Slicer Table Top Automatic** table model automatic bread slicer
- D/ Cross Slicer** semi automatic bread slicer
- D/ Cross Slicer Automatic** automatic bread slicer
- D/ Cross Slicer Up** semi automatic bread slicer with chute

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.





Daub Cross Slicers are well known for high productivity and accurate slicing results.



Excellent cleaning and maintenance access by hinged front table.



Handy removable collection tray at front side for easy cleaning.

With the Cross-Slice system the bread is cut under an angle with longer stroke of the blades.



D/ Cross Slicer Up with continuous in-feed and pusher for up to 7 breads.



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

Lockable pusher in upper position for comfort and safety while placing breads in the slide.



**D/ Performance Slicer serie**  
Bread slicers with duo contra slice system



- D/ Performance Slicer DSS** automatic bread slicer with bread infeed on top
- D/ Performance Slicer HSS** automatic bread slicer with bread infeed on top
- D/ Performance Slicer USS** automatic slicer with bread infeed on front side

The newly designed D/ Performance Slicer line of Daub combines innovative technology with durable construction and strong blades to achieve better performance. Ideal for modern bread shops, in-store bakeries and retail areas. Equipped with Daub's unique and patented Duo-Contrast Slicing System using 1mm thick blades, positioned in a saw tooth wave pattern and fixed on one side only – allowing fast and easy replacement.



Replacement of teflon coated blades within seconds without need of a service technician.



Tension-free blades with long life span all easy accessible by effortless opening of the lid.



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

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



Large and easy accessible collection crumb tray at the front side of the machine.



Smart designed crumb guides and centric construction minimize crumbs inside.



Two-handed operation for maximum personal safety (or optional optical safety curtain).



**D/ Slicer serie**  
with duo contra slice system in ergonomic design



**D/ Slicer Shopmodel** bread slicer for modern bakery shop  
**D/ Slicer Self** bread slicer for self slicing by customer

This all-new 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. D/ Slicer starts by closing the cover, which opens automatically once finished slicing. The open and round design is easily cleaned. A centric construction makes it possible to turn the slicer around to gain easy access for service and maintenance. The strong blades allow a long operational life span of up to two years.



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.



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 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 under pressure.

To allow this set up in the new D/ Slicer Shop, the blades are positioned in a saw tooth wave and attached on one side only – allowing fast and easy replacement.



### Before slicing

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



### After slicing

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



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



**D/ Cross Slicer 208** 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.



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.

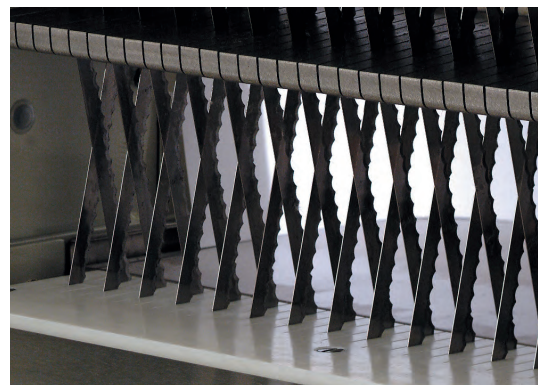
Side guides can be adjusted according to the length of the bread.



Solid steel construction designed for daily intensive use.



Double in-feed belts with electronic variable speed.



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



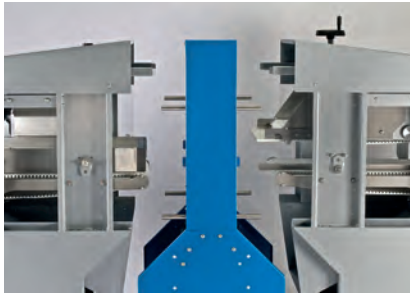
**D/ Slicer Hi-Cap**  
Continuous high-capacity industrial bread slicer



**D/ Slicer Hi-Cap** fully automatic continuous high-capacity bread slicer

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. Easily accessible for maintenance and cleaning of slicing system.



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

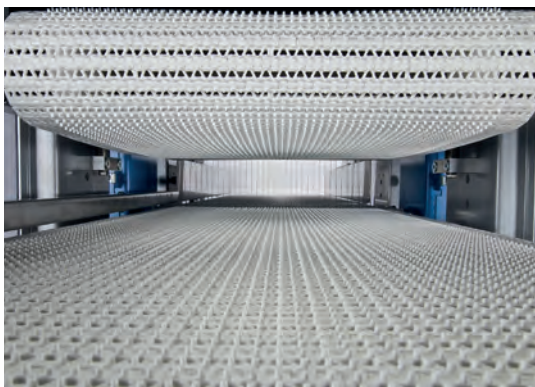
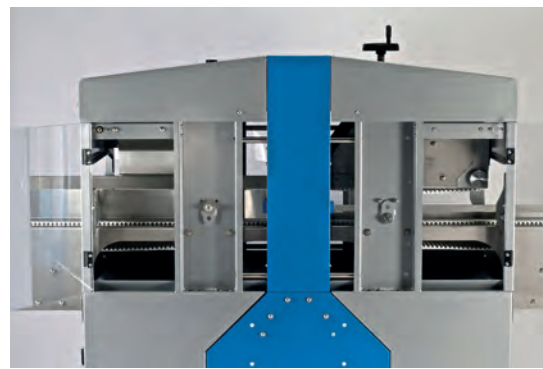


Independently variable speed for in- and outfeed belt, reverse button for last bread, height-adjustable upper infeed conveyor belt.

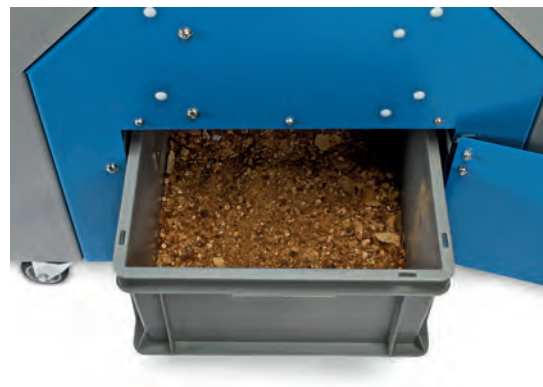
Adjustable higher speed of outfeed belt for additional free space between sliced breads and extra packing time.



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.

# DAUB Packaging and weight dimensions

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



## 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 (Germany), Europain (France), Gulfood Manufacturing (Dubai) and FHA (Singapore). 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](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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