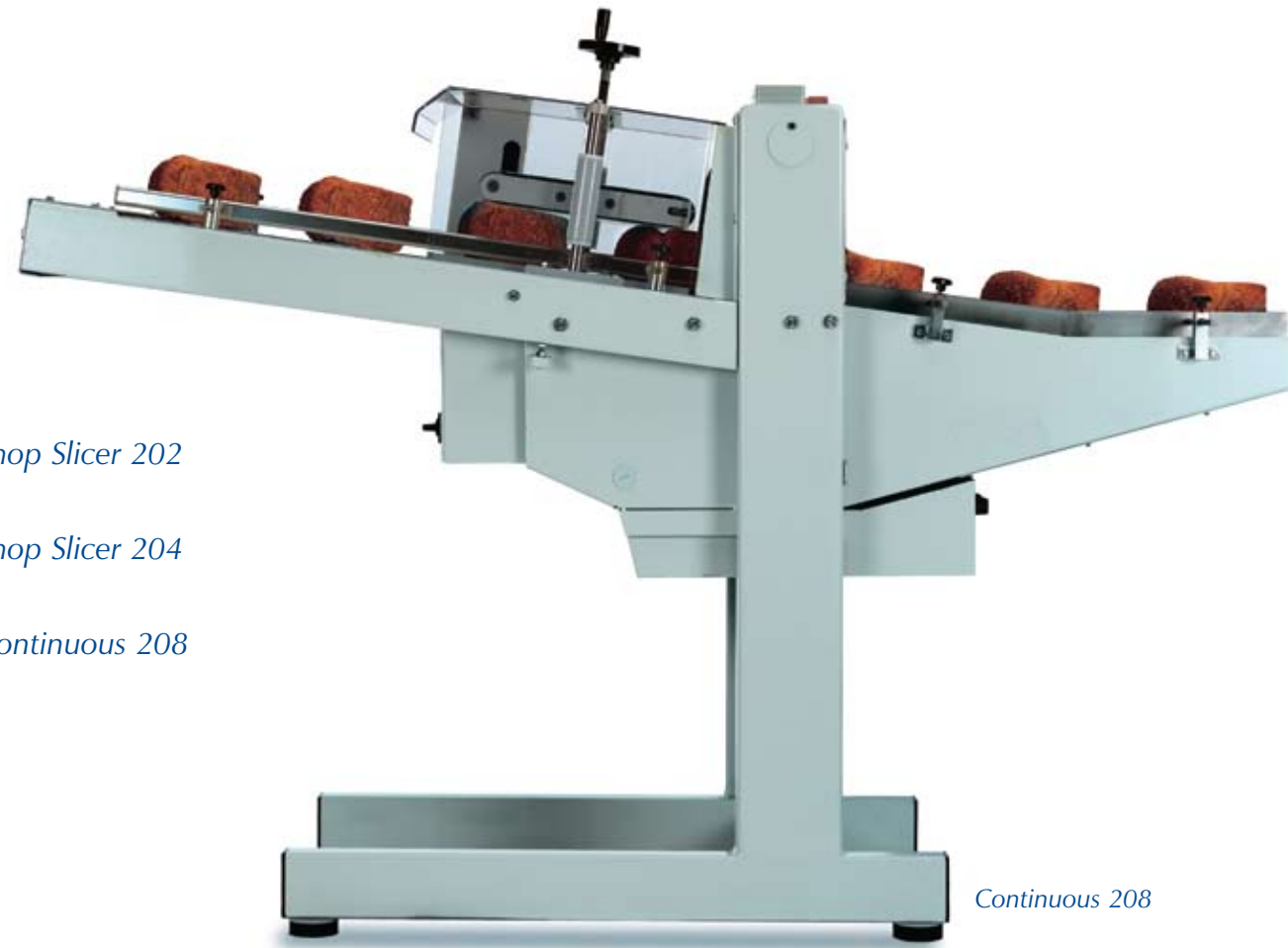


# Apex Bakery Equipment

## X-SLICER



*Shop Slicer 202*

*Shop Slicer 204*

*Continuous 208*

*Continuous 208*



With a broad choice of attractive shop models and durable semi-industrial models, there's a Daub bread slicer for every small or medium-sized bakery. They all offer silent operation and feature a patented knife configuration for longer durability of the knives and flawless cutting results even with fresh bread.



*Cross-slice principle*

### **X-Slice**

The cross-slicer is an innovative machine equipped with the unique cross-slice system. The loaf is cut at an angle with a longer stroke of the blades, which results in faster slicing (even fresh bread) and smooth and silent operation.

### **Long lifespan**

The X-Slice knives have a life span lasting up to three times as long as that of a conventional machine.

**Preparing Future Tradition**



Optional Table-model



Shop Model 202



Shop Model 204



Continuous Model 208



Cross-slice system

Many advantages

Daub bread slicers are well-known for their ease of use and speed. They are simple to maintain and are characterised by their ease of use and low noise levels. With the choice of many options you can order the bread slicer that best fits your production process.

Model diversity

The machine can be furnished as a table (on request) or an upright model; in an automatic, semi-automatic or continuous version.

Maximum heigth of the bread is 16 cm and diameter 24 cm.

You have a selection of slice thickness, which, according to your specifications, is set at 11, 12 or 14 mm. Other sizes are available on request.



Bag blower



Stainless steel knives



Oil lubrication



Swivel wheels



Options

- For the applications you have in mind, you can select the following options:
- bag blowing device: automatically opens plastic bags, increasing hourly production (standard on model 208)
  - oil lubrication of the knives: automatic system to prevent bread from sticking, especially recommended for slicing darker bread types
  - stainless steel or Teflon® coated knives
  - machine mounted on four swivel wheels
  - two different slice thicknesses, left and right: allows slicing of different types of bread on each side of the machine
  - single phase execution (on models 202 and 204 only)

Specifications	202	204	208
Power:	0,37 kW	0,55 kW	1 kW
LxWxH:	73x55x113 cm	73x55x113 cm	194x55x130 cm
Weight:	150 kg	160 kg	275 kg

Model	Max. loaf length	
BRS 202/52	52 cm	Semi-automatic with bread pusher and handle
BRS 204/52	52 cm	Automatic with bread pusher and start button. Adjustable pressure.
BRS 208/52	52 cm	Automatic continuous slicer with double feeder belts. Hourly production up to 800 loaves.