



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

**Continuous high-capacity industrial bread slicer**

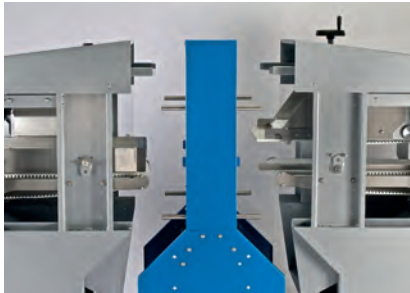


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**D/ Slicer Hi-Cap** fully automatic continuous high-capacity bread slicer

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.

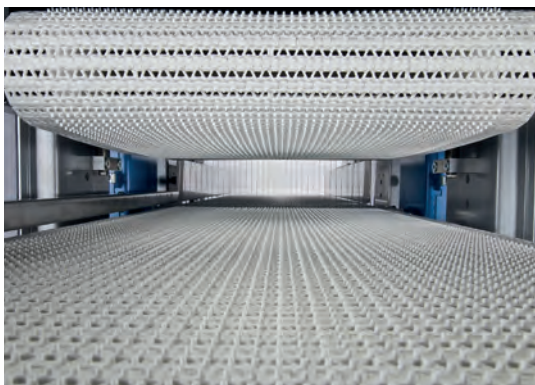
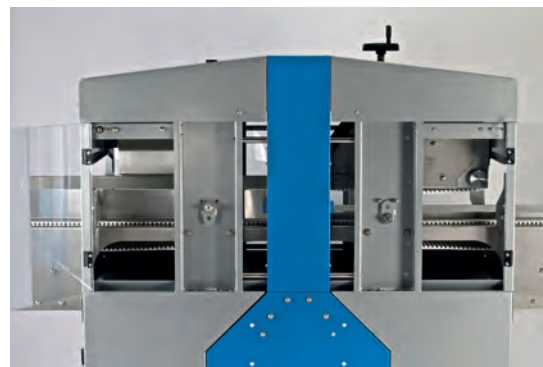


Independently variable speed for in- and outfeed belt, reverse button for last bread, height-adjustable upper infeed conveyor belt.

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.