



**208/52-11, 208/52-12,
208/52-14**

Automatic Continuous Bread Slicer

Product Features

- 520mm wide working width (max loaf width)
- Slices up to 800 loaves per hour
- Maximum slicing height 120mm
- Slice thickness 11 - 14mm, other thickness on request
- Incorporated bag blower
- Patented cross slicing action
- Stainless steel blades



208/52

Quality, versatility and effectiveness – Daub's extensive experience in the bakery world has resulted in a range of machines that deliver an optimal blend of product quality, operational versatility and cost effectiveness. The range includes hydraulic dough dividers, bun divider rounders and bread slicers – all designed to contribute to the efficiency of your bakery. Manufactured in Europe, Daub equipment is simple to operate, clean and maintain, and will deliver reliable performance for many years.

208/52-11, 208/52-12, 208/52-14

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Models	Slice Thickness (mm)	External Dimensions (mm)			Kilowatt	Weight (kg)
		With (A)	Depth (B)	Height (C)		
208/52-11	11	1940	670	1300	1.0kW	275
208/52-12	12	1940	670	1300	1.0kW	275
208/52-14	14	1940	670	1300	1.0kW	275

Electrical Requirements

400-415V, 3P+N+E, 50Hz

Additional Information

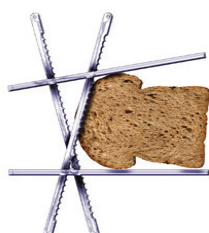
Power outlet to be located a minimum of 1500mm off the floor



Bag



Cross-slice system



The Cross-slice



Double infeed

an Ali Group Company



The Spirit of Excellence



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