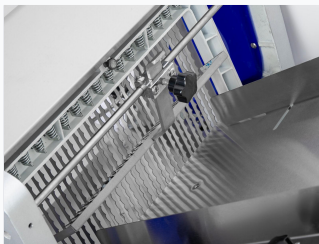


Commercial Bread Slicer

This commercial bread slicer is designed for efficiently slicing loaves and rolls in bakeries and restaurants. It features adjustable thickness settings and a series of sharp blades for uniform slices.



ADDITIONAL IMAGES

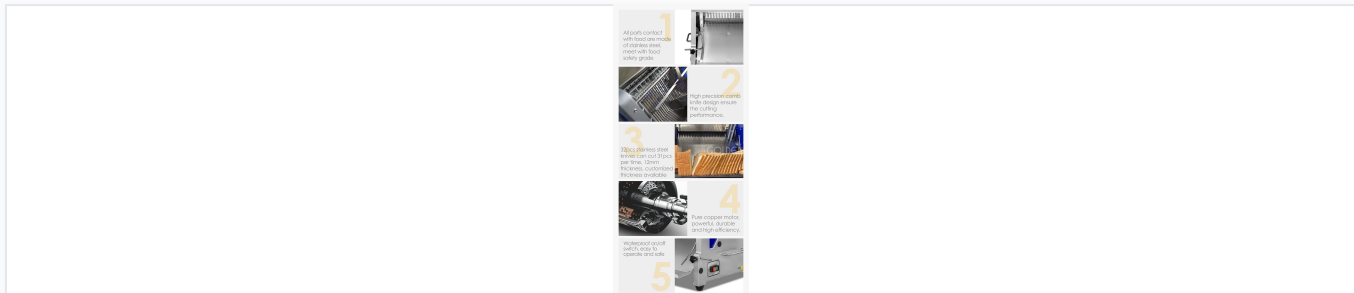


Overview

Professional Commercial Bread Slicer

The AQ32 is a robust and efficient commercial bread slicer designed for precision and consistency in high-volume environments like bakeries and restaurants. Constructed with food-grade stainless steel, it ensures maximum hygiene while delivering clean, uniform slices for various bread types and rolls. Its compact design optimizes counter space without compromising on powerful performance or operator safety.

Performance Highlights



Equipped with 32 stainless steel knives and a pure copper motor for high-performance slicing.

Performance Metrics

32 pcs

Stainless Steel Knives

31 pcs

Slices Per Cycle

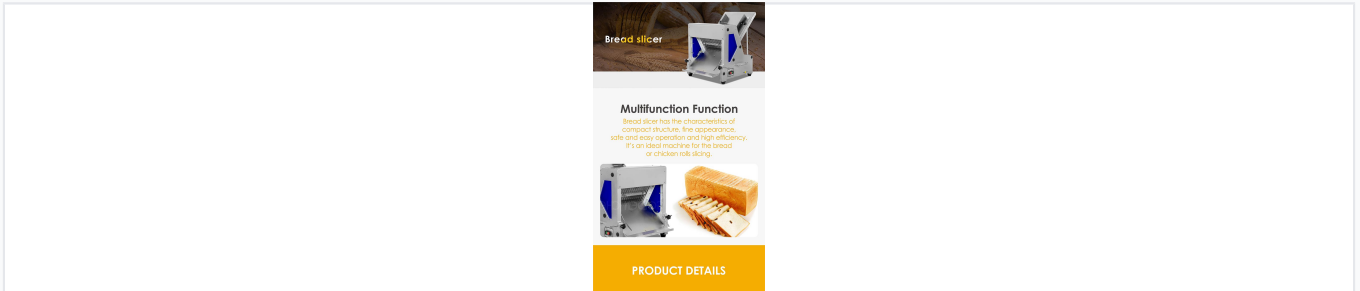
12 mm

Standard Thickness

Technical Specifications

Number of Blades	32 pcs
Slicing Capacity	31 slices
Standard Slice Thickness	12 mm
Motor Construction	Pure copper motor for high efficiency and durability

Design & Construction



The slicer features a compact design and fine appearance suitable for professional kitchen counters.

Core Characteristics

- Compact structure
- High-precision comb knife design
- Waterproof on/off switch
- Fine aesthetic appearance
- High-efficiency operation

Material Grade	Food-grade stainless steel on all food-contact parts
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Safety & Operation

Safety Systems	Blade Guard, Emergency Stop Button, Automatic Shut-off, Waterproof Switch
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Applications

Ideal For

Loaves • Rolls • Baguettes • Chicken Rolls