

Commercial Bread Slicer for Bakeries

This bread slicer is designed for efficient and consistent slicing of various bread types. Constructed with stainless steel and durable components, it ensures longevity and hygiene.



ADDITIONAL IMAGES



Product Overview

Professional Bread Slicing Solution

The QP31 bread slicer is a robust and efficient machine designed for high-volume bread slicing needs in commercial bakeries, cafes, and restaurants. Constructed with stainless steel and food-grade materials, it ensures hygiene, durability, and consistent performance. The unit features precision blades for adjustable slice thickness, catering to various bread types, while prioritizing safety with integrated blade guards and emergency stop mechanisms.

Technical Specifications

Rated Voltage	220 V
Rated Frequency	50 Hz
Rated Power	180 W

Construction & Design

Key Features

Non-slip mat • Shockproof • Waterproof • Adjustable slice thickness

Material Composition	Stainless Steel, Food-Grade Materials, Copper Wire Motor
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Safety & Maintenance

Safety Features

- Blade guards
- Emergency stop mechanism
- Automatic shut-off