

Commercial Bread Slicer

This commercial bread slicer is designed for consistent and efficient slicing. It features durable stainless steel construction, precision blades for uniform slice thickness, a safety mechanism, and adjustable settings.



Overview

Professional Bread Slicing Solution

The AQ36A Bread Slicer is engineered for high-efficiency and consistent performance in commercial food environments. Featuring a compact, durable stainless steel design, it ensures uniform slice thickness for various bread types. This machine is an essential tool for bakeries, cake shops, and catering services looking to streamline their daily bread preparation.

Performance

Key Performance Indicators

1 High

Operation Efficiency

Design & Safety

Construction Material

Stainless Steel • Durable

Safety Mechanisms

Safety Interlock, Start/Stop Control

Applications

Suitable Applications

- Bakeries
- Cake Shops
- Food Processing Factories
- Restaurants
- Catering Services