


Qualicasa

HOTELSLICER®



100%
European production

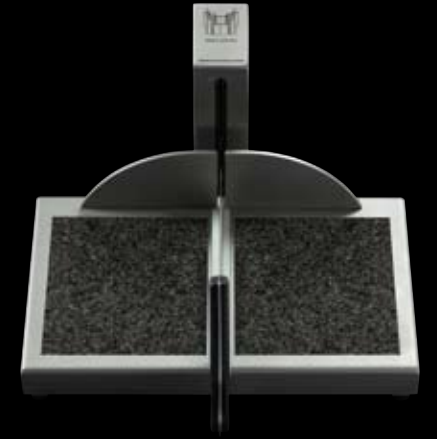
HOTELSLICER®



✦ The art of slicing

Beautiful, simple and effective: the Hotelslicer in a nutshell. This innovative bread-slicing system was specially developed for any establishment where fresh, uncut bread is served. With the trend toward artisan bread quickly catching on, the Hotelslicer adds value to this concept and offers the perfect complement. In short: slicing bread has never been so enjoyable!

The Hotelslicer slices bread perfectly straight every time... because the blade moves friction free through a patented guide. The ergonomically positioned handle makes the blade's centre of gravity different to a conventional knife. So less strength is needed for slicing – whatever kind of bread you serve. Even the crusty base is cut effortlessly; the blade slices cleanly through it, before resting in a plastic cutting groove.



✦ Practical, elegant and durable



The Hotelslicer is a Dutch product, guaranteed to last for generations and made from the finest European materials. The blade is exclusively manufactured in Solingen and is specially sharpened for left- and right-handed users. Moreover, the structure of the bread remains intact – even when cut fresh from the oven. The Hotelslicer is eminently practical. Quick to dismantle, it easily fits into any dishwasher. And thanks to the sophisticated design it comes out completely dry.

The Hotelslicer has evolved from over three decades' experience in bread-slicing machinery and is the result of two years of painstaking design and market research.

Professionals in catering



Carl Siegert:

The Hotelslicer is a real innovation – in fact it's invaluable. I have experimented with all the bread in our range and have cut beautiful, even, straight slices. From the elegant Pain Qnip to the robust Bonckelaer and the bulky Engadiner... Effortless slices as thin as you like!

Carl Siegert



Hotel Gastronomique De Echoput:

The Hotelslicer helps our guests to slice our artisan sourdough bread perfectly every time. Moreover, it looks really attractive.

*Johan-Christiaan Reker
Chef de Cuisine*

International patented slicing
system nr. 1034665
European model registration nr. 890496


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