

BREAD SLICING MACHINE

MODEL: VLB 40, VLB 45

This Bread Slicing Machine is perhaps the best slicing machine available today. The "Monobloc" type frame is made from electrically welded steel plate with a special coating to protect it from corrosion. It is painted with a synthetic lacquer that is then oven baked to harden and fully cure the paint. The slicing mechanism contains two (2) stretcher frames equipped with saws that work in an alternating upward and downward motion. Each loaf is cut in one operation. Activated via the handlever, the infeed cam pushes the loaf through the saws. The maximum passage width of the loaves is: 40cm or 15 3/4".

The bread Slicing Machine comes standard with a protective guard to prevent injury within the slicing mechanism, entrance and exit tables constructed of polished Stainless Steel, permanently lubricated bearings, a spare set of slicing blades, one wrapping plate, and a specially made tool for replacement of blades.



**Made with pride
in Canada**



VLB 40

G. Cinelli-Esperia Corporation, the standard by which all will be judged



TECHNICAL DATA

BREAD SLICING MACHINE

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		METRIC		IMPERIAL
SLICE THICKNESS	[mm]	7, 9, 11, & 12.5	[in.]	1/4, 3/8, 7/16, 1/2
DIMENSIONS	[cm]	63 x 68 x 132 avg.	[in]	25 x 27 x 52 avg.
INSTALLED POWER	[kW]	.37	[hp]	1/2
WEIGHT	[kg]	120 - 140 approx.	[lb.]	264 - 308 approx.
PACKING VOLUME	[m3]	.56 avg.	[cu.ft]	20 avg.

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