

Streamlined, Slice Utility

GS 10-2 Slicer

Meet the KRONEN multifunctional GS 10-2 Slicer. The streamlined GS 10-2 commercial kitchen slicer delivers. The utility of this belt-fed machine includes slicing, dicing, shredding, grating, and segmenting options. Simple to operate and maintain with little to no tools necessary. The slicer has full capabilities to process many fruits, vegetables, and other products.

Maximum infeed product not to exceed 4" (110 mm) in width or 5" (130 mm) in height.



MAX CAPACITY
3,300
Pounds/Hour

SLICE, DICE, SHRED
GRATE, SEGMENT

MAX PRODUCT INFEEED
4" width, 5" height



Your Partner in Processing Line Solutions

Urschel, The Global Leader in Food Cutting Solutions, continues to assist commercial and industrial size food processors everywhere.

Reaching out to assist processors of all sizes, Urschel now provides KRONEN systems.

KRONEN systems are backed by high quality Urschel service and expertise.



GS 10-2 Slicer

CUTTING EQUIPMENT

Features

Simple push button controls.

Sanitary, stainless-steel design with the food product zone completely separate from the mechanical zone. Sloped surfaces aid in washdowns.

Designed for commercial kitchen use taking up limited floor space.

Hourly capacity up to 3,300 lb (1,500 kg) dependent on product and set-up.

Maximum product infeed dimensions: not to exceed 4" (110 mm) in width; not to exceed 5" (130 mm) in height.

Interchangeable cutting discs, available for slicing, dicing, shredding, grating, or segmenting, allow one machine to process a wide range of cuts and products.

Cutting discs can be swapped out in minutes without any tools required to produce additional cutting styles quickly and efficiently.

Cutting discs vary in shape and function. Discs measure approximately 18.25" (464 mm) in diameter or length.

Hinged panels provide full access to machine areas to ease routine maintenance and washdown procedures.

Top (downholder) belt adjusts to assist in proper orientation to maximize output.

The GS-10 features two totally enclosed 2.4 HP (1.8 kW) motors. One drives the cutting disc, while the other advances the flat 5" (125 mm) conveyor belt. Each motor runs at 60 Hz.

Conveyor belt is held under tension and features quick release to ease adjustments and belt changeovers.

Three lubrication points are conveniently located to facilitate routine maintenance.

Cut product efficiently dispenses into totes or onto a waiting conveyor.

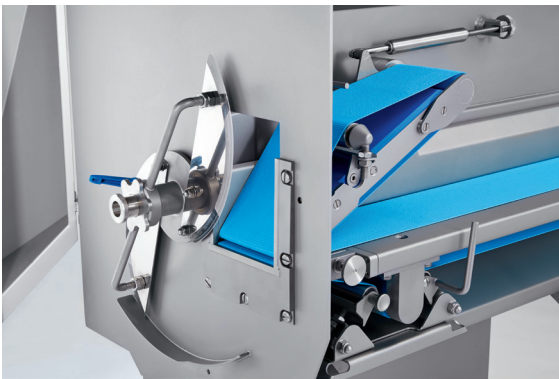
E-Stop allows halting of production from either side of the machine.

2-Way key (provided) locks or unlocks the access areas.



Options & Accessories

- ▼ Belt extension to ease processing of elongated products.
- ▼ Addition of trim tables.
- ▼ Additional cut discs and knife rack holder.
- ▼ Different product guides to assist in feeding and proper orientation of products.
- ▼ Built-in hooded container aid.
- ▼ Additional weight control system.
- ▼ Available TTS version which offers PLC (Programmable Logic Controller) control and sensor technology to limit waste and maximize controlled output.



Cutting Capabilities

Maximum infeed product not to exceed 4" (110 mm) in width or 5" (130 mm) in height.

Slice: .04 – 2" (1 – 50 mm)

Crinkle Slice: 5/32" (4 mm)

Dice: 1/2" (12.5 mm) or 3/4" (20 mm)

Shred: Ranges from 3/32 – 3/8" (2 – 9 mm)

Strip: Ranges from 3/32 x 3/32 – 1 x 1"
(2 x 2 – 25 x 25 mm)

Segment: 4, 5, or 6 sectioned cutting.

Grate: Explore grating options specific to your product. Contact Urschel for more information.

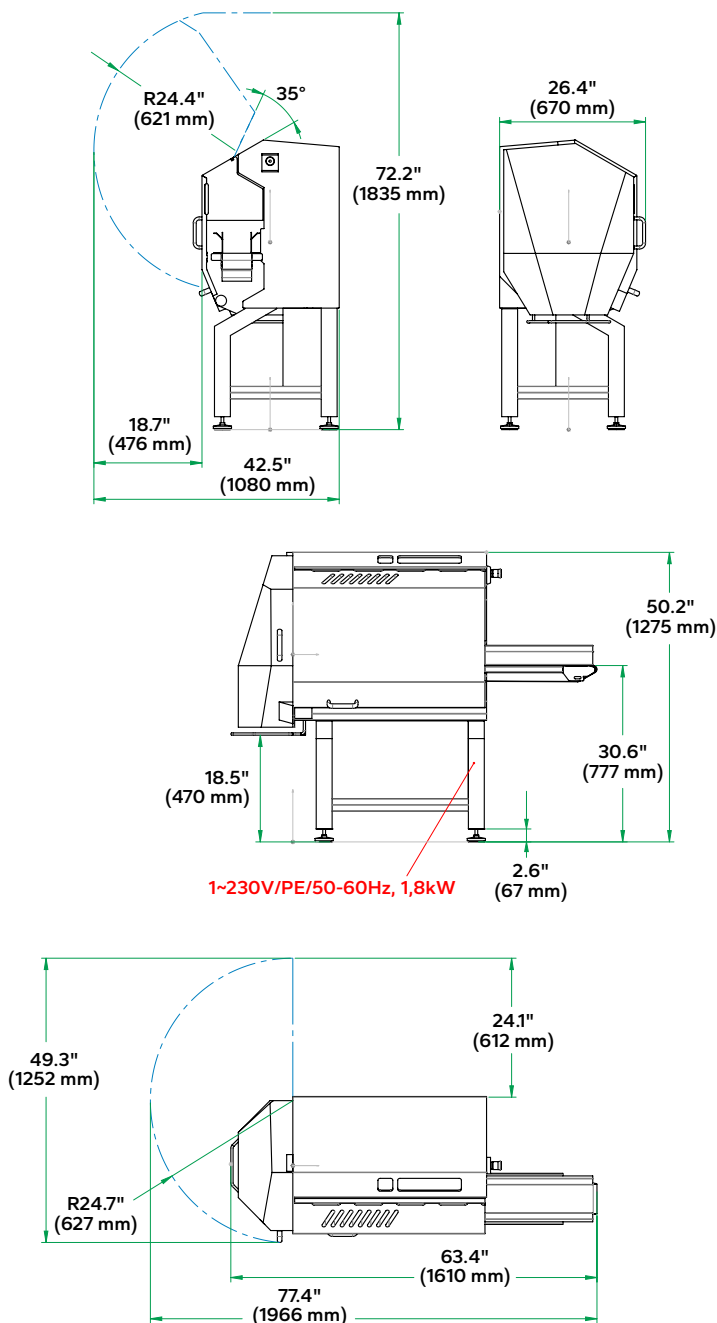


Operation

Determine the type of cut and identify the necessary cutting disc to easily mount on the GS-10 Slicer. Follow the easy-to-follow steps outlined by the manufacturer and the controls on the keypad. Product enters the machine via the 5" (125 mm) wide built-in flat conveyor belt. Velocity of the conveyor belt and the knife speed are preset via the keypad and making it possible to adjust the cut thickness without having to change the knife. The top (downholder) belt mechanism secures the product in place on the belt via spring balance as the product moves toward the rotating cutting knife. The rolling knife edge then guides the product through into cutting disc area where the product contacts the active knife edge to achieve quality cuts of a predetermined cut style. Finished product is then discharged into bins or onto a conveyor.



Dimensional Drawing



Specifications

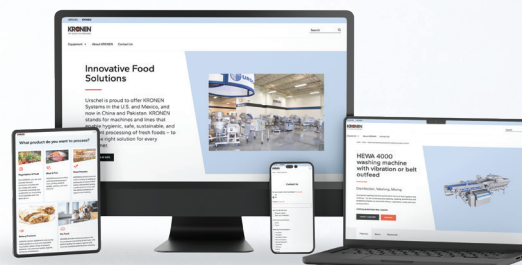
Measurements and weights may vary depending on machine configuration.

Electrical	Power: 2.4 HP (1.8 kW)
	Voltage: 230 V N/PE
	Frequency: 50/60 Hz
Dimensions	LxWxH: 63.4 x 26.4 x 50.2" (1610 x 670 x 1275 mm)
	Weight: 518 lb (235 kg)
	Infeed height: 30.6" (777 mm)
	Outfeed height: 18.5" (470 mm)
Additional	Belt Width: 5" (125 mm)
	Knife speed: 150-680 rpm
	Belt speed: 7.9-51.5 ft (2.4-15.7 m)/min.



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#1 Best selling provider of industrial cutting machinery throughout the world



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