

Cutting

# GS 10-2 belt cutting machine

Used in thousands of applications, successful worldwide: the multi-functional machine cuts almost all food products – including lettuce, vegetables and fruit, of course - effectively, precisely and gently.

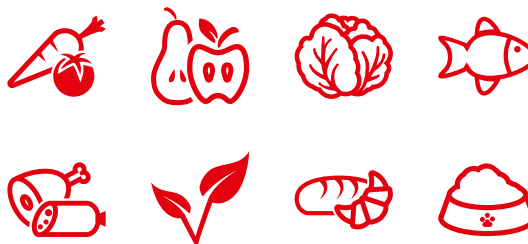
**up to 1,500 kg (3,300 lb)/h** Max. capacity



## Your benefits

- ✓ Cost-effective due to a reduced personnel requirement and an affordable purchase price
- ✓ High output with precise and consistent cutting quality
- ✓ Easy operation and cleaning – knives can be changed with no tools required
- ✓ Highly flexible due to a large selection of cutting tools for different products and cutting types
- ✓ Compact design for a low space requirement – for use as a stand-alone unit or for integration into a processing line
- ✓ Optionally available as a SMART version

## Product groups



## Portrait

### Versatile and effective food cutting: up to 1,500 kg (3,300 lb) per hour in perfect quality

The GS 10-2 is a belt cutting machine for slicing, grating, rasping and dicing and is one of KRONEN's flagship models. The multifunctional belt slicer allows users to cut virtually all kinds of food: salad leaves, vegetables, fruit, herbs, meat, cooked meat, fish, vegan substitutes, baked goods, cheese and nuts. This makes it ideally suitable for an extremely wide range of applications and sectors. Depending on the product and cutting type, the GS 10-2 processes up to 1,500 kg of product per hour.

Prior to processing, the right knife for the product is installed; no tools are required for this purpose. The cutting thickness is infinitely adjustable from 0.5 to



50 mm (.02 – 2"). The hold-down pressure and the knife and belt speed are then set. The product is prepared for cutting, e.g. cored, peeled or segmented, before being placed on the 125 mm (4.9")-wide infeed belt depending on the cut intended. Next, it is cut precisely and gently thanks to precise hold-down technology and product guidance. As standard, the cut product can be ejected underneath the knife box, for example into a spin basket or a Euro crate. It can be optionally conveyed via a discharge belt for further processing, for example when the GS 10-2 is integrated into a processing line.

#### **Versatile application options:**

The cutting machine can be used flexibly for various applications, for example:

- Cutting lettuce, e.g. iceberg lettuce, into strips or shreds
- Cutting lollo rosso lettuce into pieces
- Cutting cabbage into strips or shreds
- Grating carrots or cutting them into sticks or slices
- Dicing potatoes
- Dicing pineapple and mango
- Cutting cooked chicken breast into slices
- Cutting cabanossi or bockwurst sausage into slices
- Cutting cooked meat into strips or pulling it apart to make "pulled beef"
- Cutting, dicing or shredding fish, for example salmon
- Cutting or shredding vegan meat substitutes
- Grating hard cheese
- Cutting or dicing bread rolls or baguettes
- Grating nuts



The **GS 20** belt cutting machine is suitable for products wider than 12 cm (4.7"). It has a 250 mm (9.8") -wide infeed belt and processes up to 4,000 kilograms per hour.

## Technical data

<b>Electrical power</b>	Power	1.8 kW (2.4 HP)
	Voltage	230 V N/PE
	Frequency	50 Hz
<b>Dimensions</b>	LxWxH	1610 x 670 x 1275 mm (63.4 x 26.4 x 50.2")
	Weight	235 kg (518 lb)
	Infeed/placement height	777 mm (30.6")
	Outfeed/delivery height	470 mm (18.5")
<b>Miscellaneous</b>	Belt width	125 mm (4.9")
	Cutting thickness	0.5–50 mm (.02–2")
	Knife speed	150–680 rpm
	Belt speed	2.4–15.7 m (7.9–51.5 ft)/min.

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.