

Cutting

# GS 10-2 TTS belt cutting machine

This multi-functional machine has sensor technology and a PLC control for maximum waste reduction and cuts an extremely wide variety of food products effectively, precisely and gently.

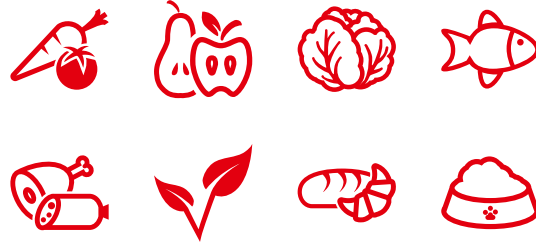
**up to 600 kg (1,320 lb)/h** Max. capacity



## Your benefits

- ✓ Maximum waste avoidance by means of sensor technology and a PLC control
- ✓ 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

## Product groups



## Portrait

### Maximum waste reduction and perfect quality: slice, segment or dice up to 600 kg (1,320 lb) per hour

The GS 10-2 TTS is used for slicing and dicing an extremely wide variety of food products. Thanks to the sensor technology and PLC control, slices, cubes or segments can be cut almost without waste. Depending on the product and cutting type, the GS 10-2 TTS processes up to 600 kg of product per hour.

The functional layout is identical to that of the **GS10-2** but in addition, the TTS version has an extended infeed belt to which a trimming station can be added, as well as a screen on which the exact



processing parameters are set. The knife is controlled by a servo motor and only begins to rotate when the product arrives at the end of the infeed belt and is ready for the first cut to be made. The GS10-2 TTS calculates the length of the product and the necessary number of cuts required to cut the exact number of slices or segments in the desired cutting thickness. This results in the maximum possible yield of good product from the raw product, with almost no waste. The TTS function can also be used to cut off the ends of a product (top and tail function), for example carrots or cucumbers, so that only the good product is processed into uniform slices or segments as desired. The optional discharge belt is recommended for removal.

### Versatile application options

The TTS version of the GS 10-2 is suitable for various applications, for example:

- Segmenting or dicing pineapples and melons
- Cutting (top and tail) and slicing carrots, cucumbers and baguettes
- Cutting cabanossi or bockwurst sausage into slices
- Cutting vegan meat substitutes

The machine can also be used as a normal **GS 10-2** without the TTS function. It will then cut, slice, grate, rasp or dice almost any type of food product, including lettuce, leafy products, herbs, meat, fish, baked goods, cheese and nuts.



## 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	3259 x 652 x 1275 mm (128.3 x 25.7 x 50.2")
	Weight	280 kg (618 kg)
	Infeed/placement height	777 mm (30.6")
	Outfeed/delivery height	777 mm (30.6")
<b>Miscellaneous</b>	Belt width	125 mm (4.9")
	Knife speed	max. 1052 rpm
	Belt speed	max. 22.4 m (73.5 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.