

Cutting

GS 20 belt cutting machine

Versatile, efficient and proven: the multi-functional machine for the precise and gentle cutting of a wide variety of food products including lettuce, vegetables and fruit, in very large quantities

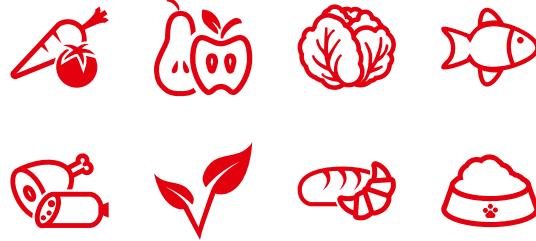
up to 4,000 kg (8,800 lb)/h Max. capacity



Your benefits

- ✔ Very high output with precise and consistent cutting quality
- ✔ Cost-effective due to a reduced personnel requirement
- ✔ Highly flexible due to a large selection of cutting tools for different products and cutting types
- ✔ Easy operation and cleaning
- ✔ Compact design for a low space requirement
- ✔ Ideal for integration into processing lines

Product groups



Portrait

Versatile and with a high output: up to 4,000 kg (8,800 lb) of product per hour cut precisely and gently

The GS 20 is used for cutting, pulling/shredding and grating an extremely wide variety of products in large quantities. The multifunctional belt slicer can flexibly cut many types of food products: lettuce, vegetables, fruit, herbs, meat, cold meats, fish, vegan substitute products and baked goods. Just like the GS 10-2, it is therefore ideal for a wide range of applications and sectors. It processes even higher capacities: depending on the product and cutting type, up to 4,000 kilograms of product per hour.

Prior to processing, the right knife for the product is installed. The cutting thickness is infinitely adjustable from 0.5 to 50 mm (.02 to 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 250 mm (9.84")-wide infeed belt depending on the cut intended. Next, it is cut precisely and gently thanks to optimized hold-down technology and product guidance. The cut product can be ejected into a container underneath the knife box or optionally conveyed via a discharge belt for further processing.

Versatile application options:

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

- Cutting 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
- 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 or shredding fish, for example salmon
- Cutting or shredding vegan meat substitutes
- Cutting bread rolls or baguettes
- If slicing is performed directly in the field, the GS 20 can also be mounted on harvesters.

The **GS 10-2** belt cutting machine is suitable for capacities up to 1,500 kg per hour. If cubes are required, the **KUJ-V** cube, strip & slice cutting machine can be used as an alternative.



Technical data

Electrical power	Power	3 kW (4 HP)
	Voltage	1~230 V N/PE
	Frequency	50 Hz / 60 Hz
Dimensions	LxWxH	2628 x 1059 x 1485 mm (103.5 x 41.7 x 58.5")
	Weight	530 kg (1170 lb)
	Infeed/placement height	905 mm (35.6")
	Outfeed/delivery height	470 mm (18.5")
Miscellaneous	Belt width	250 mm (9.8")
	Cutting thickness	0.5– 50 mm (.02 – 2")
	Knife speed	129–588 rpm
	Belt speed	3.9– 17.7 m (13–58 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.