

# Streamlined, Slice Utility

## GS 20 Slicer

Meet the KRONEN multifunctional GS 20 Slicer. The streamlined GS 20 commercial kitchen slicer delivers at both the commercial and industrial levels to suit your production needs. The utility of this belt-fed machine includes slicing, shredding, and grating 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 9.8" (250 mm) in width or 5.9" (150 mm) in height.



MAX CAPACITY  
**8,800**  
Pounds/Hour

**SLICE, DICE, SHRED  
GRATE, SEGMENT**

MAX PRODUCT INFEEED  
**9.8" width, 5.9" 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 20 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 industrial or commercial kitchen use taking up limited floor space.

Hourly capacity up to 8,800 lb (4,000 kg) dependent on product and set-up.

Maximum product infeed dimensions not to exceed 9.8" (250 mm) in width; not to exceed 5.9" (150 mm) in height.

Interchangeable cutting discs, available for slicing, shredding, or grating, 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 up to 31" (788 mm) in diameter.

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-20 features two totally enclosed 2 HP (1.5 kW) motors. One drives the cutting disc, while the other advances the flat 9.8" (250 mm) conveyor belt.

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

Lubrication points are conveniently located to facilitate routine maintenance.

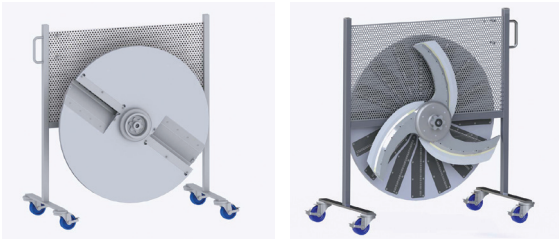
Cut product efficiently dispenses into totes or onto a waiting conveyor.

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



## Options & Accessories

- ▼ Belt extension to ease loading of product.
- ▼ 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.
- ▼ Optional outfeed conveyor belt.



## Cutting Capabilities

Maximum infeed product not to exceed 9.8" (250 mm) in width or 5.9" (150 mm) in height.

**Slice:** .04 – 2" (1 – 50 mm)

**Crinkle Slice:** 5/32" (4 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)

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

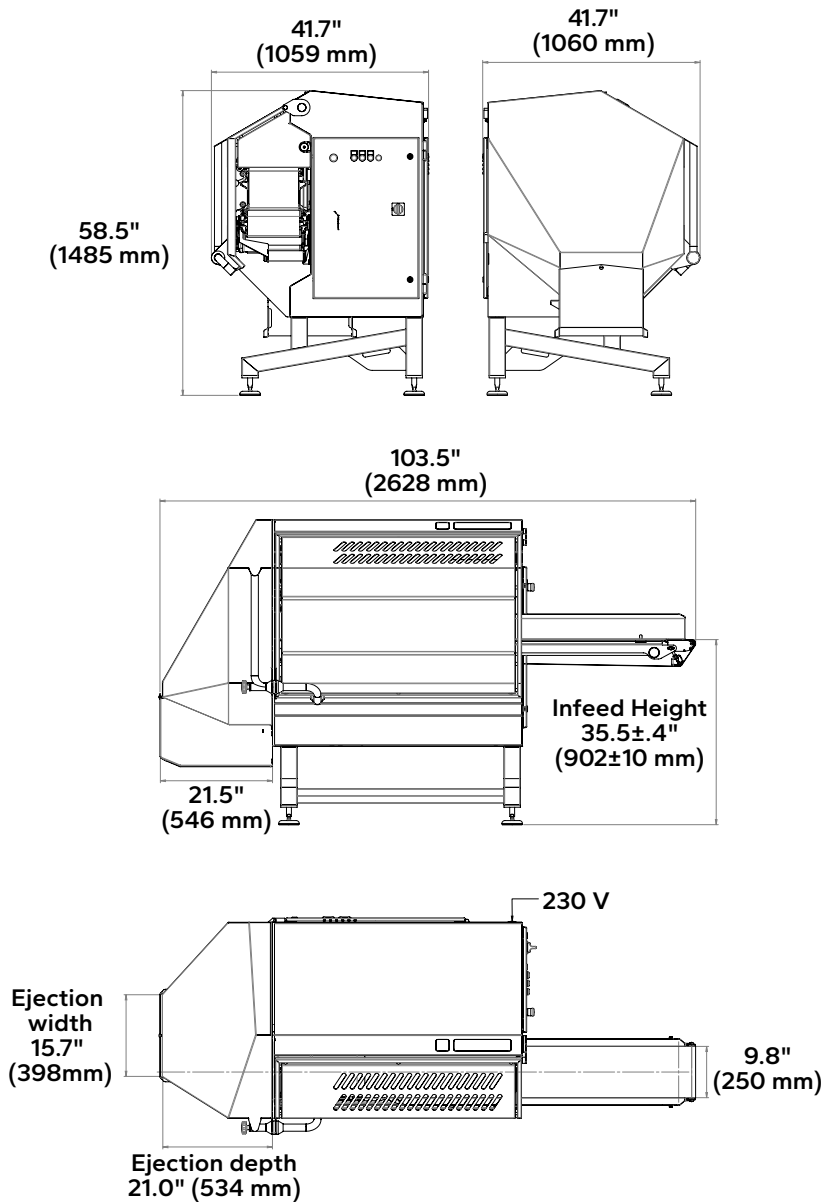


## Operation

Determine the type of cut and identify the necessary cutting disc to easily mount on the GS-20 Slicer. Follow the easy-to-follow steps outlined by the manufacturer and the controls on the keypad. Product enters the machine via the 9.8" (250 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

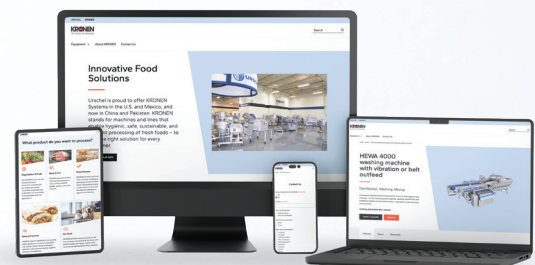
Measurements and weights may vary depending on machine configuration.

Electrical	<b>Power:</b> 4 HP (3 kW) <b>Voltage:</b> 1~230 V N/PE <b>Frequency:</b> 50/60 Hz
Dimensions	<b>LxWxH:</b> 103.5 x 41.7 x 58.5" (2628 x 1059 x 1485 mm) <b>Weight:</b> 1170 lb (530 kg) <b>Infeed height:</b> 35.6" (905 mm) <b>Outfeed height:</b> 18.5" (470 mm)
Additional	<b>Belt Width:</b> 9.8" (250 mm) <b>Knife speed:</b> 129-588 rpm <b>Belt speed:</b> 13-58 ft (3.9-17.7 m)/min.



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of industrial cutting machinery  
throughout the world



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