KRONEN®
THE CROWN FOR FRESHNESS

Cutting

GS 10-2 belt cutting machine

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

up to 1,500 kg/h Max. capacity

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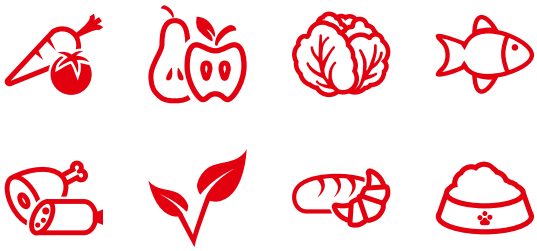
Your benefits

- 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



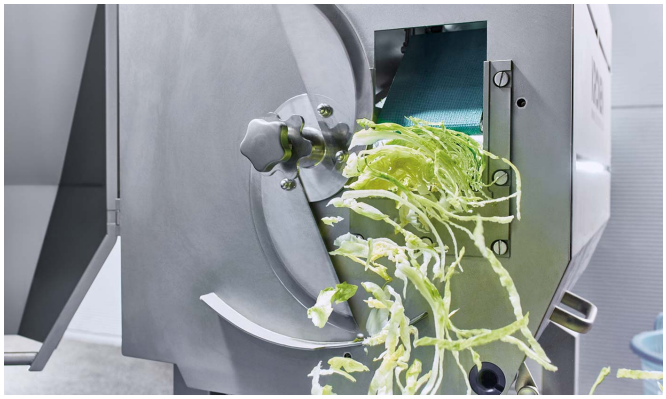
Portrait

Versatile and effective food cutting: up to 1,500 kg 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. 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-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. It has a 250 mm-wide

infeed belt and processes up to 4,000 kilograms per hour.

Benefits

Optimized hold-down technology and product guidance

The infeed belt with its perfectly designed hold-down technology ensures accurate yet gentle product guidance and thus allows the highest possible level of cutting quality to be achieved. The knife box with its optimized product ejection additionally ensures that the cut product remains undamaged during removal from the machine. (Fig. GS 10-2)

Modern hygienic design

The inclined drainage slopes on all sides of the machine housing ensure that the water is ideally drained off after cleaning. The machine, including its cutting disks, is manufactured completely from AISI 304 stainless steel and is therefore particularly robust and hygienic. All components that come into contact with the product are made of food-grade (FDA-compliant) material. (Fig. GS 10-2)

Easy, safe operation

All blades can be quickly changed with no additional tools required. The knife and belt speed can be saved on 100 freely selectable program locations for an extremely wide variety of various products via the electronic control panel. This means that the settings for a certain product can always be retrieved quickly and easily at a later date. The safety check of the cover and knife box door stops the machine immediately if the door is opened while the machine is in operation. The safety interlock of the knife cover additionally ensures a high level of work safety.

Easy cleaning and maintenance

The machine can be cleaned by means of a water jet. All machine parts such as knives, guides, belts and belt tensioners can be quickly removed for cleaning with no tools required. Furthermore, the machine has a low maintenance requirement and is designed in such a way that maintenance work can be carried out quickly and easily. For example, lubrication nipples are mounted on the outside of the machine. The blades can be partly resharpened and are therefore extremely durable. (Fig. GS 10-2)

Technical data

Electrical power	Power	1.8 kW
	Voltage	230 V N/PE
	Frequency	50 Hz
Dimensions	LxWxH	1610 x 670 x 1275 mm
	Weight	235 kg
	Infeed/placement height	777 mm
	Outfeed/delivery height	470 mm
Miscellaneous	Belt width	125 mm
	Cutting thickness	0.5–50 mm
	Knife speed	150–680 rpm
	Belt speed	2.4–15.7 m/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.