

GS 20 Belt cutting machine



Perfect cutting of

- leafy products, vegetables, herbs
- whole heads of lettuce and cabbage
- and many more

Advantages of the new GS 20 belt cutting machine:

CREATIVITY - Improved cutting quality:

- Reinforced front plate assures a solid cutting edge system and as a result a reliable and consistently high cutting quality, even under difficult conditions
- Belt deflection at the cutting edge made as an inflexible system
- Optimized product outfeed of the knife cover allows a gentle product handling
- Bigger dimensions of product outfeed prevent blockages and assure careful treatment of the product

TECHNOLOGY - Improved hygiene :

- Completely seamless knife edge without screw heads in the knife box
- Angular drainage at the side of the belt body
- Angular drainage on all sides of the machine housing
- Hygiene-compliant machine feet
- Hygiene-compliant hexagon quick-release fastener
- Shaft sealing ring in stainless steel at the front side of the machine
- Elimination of external screw threads at the spring balance

QUALITY - Improved wear parts :

- Reinforced downholder gear
- Reduced numer of stainless steel guide rollers with ball bearings at the downholder (from 16 to 4) and at the infeed belt (from 8 to 4)
- Use of standard bearings, wherever possible
- Reinforced directions at the central lubrication system
- New linear adjustment at the spring balance

SAFETY - Improved security:

- Indicator lights indicate the status of the safety sensors
- A new locking system combined with a new belt cover creates additional safety in the area of the knife

PRODUCTIVITY - Improved capacity and operation :

- $\bullet\,$ The maximum belt speed has been increased by approx. 16 $\%\,$
- Programms can be stored and controlled by the simple use of control buttons



Technical specifications:

	reclinical specifications.			
	Capacity:	500-4000 kg	g/h depending on produ	ce
	Width of belt / Filli	ng height:	250 mm / max 200 m	ım
	Knife rotation spee	ed:	130-590 rp	m
	Belt speed:		2,6 - 19,0 m/m	iin
	Voltage:		1~230V/N/PE/50-60	Hz
	Electrical power:		3,0 k	W
	Dimensions:		2600 x 1050 x 1490 m	ım
	Weight:		approx. 530	kg





cutting · washing · drying · peeling · dividing · mixing · packing

- Belt cutting machines
 GS 10, GS 20, GS 25, GS 25V
- · Slice and wedge cutters
 Tona S, Tona E, Tona S 180K
- Special cutting and punching machines
 Tona Rapid, Tona Rapid 3D, Tona Rapid XL,
 Multicorer, TT 450, Multislicer
- · Cube and strip cutter KUJ V
- Multi purpose cutting machine SN 100
- · Cabbage cutting machine CAP 68

- · Cabbage corer KSB
- · Dicing, wedging & shaping machine PGW, HGW
- · Vegetable and salad washing equipment
- · Centrifuges
- Peeling machines
 for citrus fruit, melons, apples, potatoes, carrots, celeriac, etc.
- · Vertical flow packaging machines
- · Special machines
- · Complete production lines

We develop and manufacture single and special machines as well as complete processing lines for the food processing industry.

KRONEN - smart solutions and convincing technology for the food processing industry!

We look forward to your request!



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