

Belt Cutter GS 10-2



Multi purpose lettuce and vegetable belt cutter designed and constructed for the food processing industry



GS 10-2 Belt Cutter



GS 10-2

ONE MACHINE CUTS IT ALL !

The GS 10-2 belt cutter, tried and tested a thousand times, not only appears in a new look but also impresses with its high-performance technology and substantial functions.

The GS 10-2 is the ultimate all-purpose belt cutting machine for salad, lettuce, vegetable, fruits, herbs, meat, fish, sausage, bread, cheese, nuts and many more. It is ideal for use in large kitchens, catering and industrial applications.

The GS 10-2 presents an attractive package of innovative features and enhancements such as:

- sloping surface with inclined slants
- modern hygienic design
- knife box with optimized ejection (products remain undamaged during unloading process)
- completely redesigned downholder
- new safety interlock system at knife box

The GS 10-2 is equipped with a conveyor belt of 125 mm width with perfect downholder technique for correct and soft product guiding.

Various cutting accessories for a wide range of applications are available:

- slicing delicate leaf-salad products and herbs like chives, dill, parsley, etc.
- strip cutting / dicing / segmenting vegetables, fruits, etc.
- grating / shredding raw vegetables, cheese, bread, nuts, etc.
- tearing chicken breast, meat, etc.






It is a stainless steel machine for the most demanding jobs – offering accurate quality cuts!

Innovative technique for a clean cut

3

„The most successful,
best known and long performing
belt cutter with more than
2000 units around the world!“

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GS 10-2 Standard Highlights



Exceptional cutting quality

Products are transported smoothly and held until point of cutting thus assuring a perfect cutting quality. Newly developed materials improve the operating life of the components and make replacement quick, easy and effective.

Only seconds needed to change blades. Cutting discs can be positioned close to the cutting edge without tool. Completely made of stainless steel AISI 304 because of hygienic reasons.



Operation

The user-friendly electronic control panel allows digital in-motion cutting size adjustments. 100 individual, user-definable settings for the parameters knife / belt speed can be stored for a great variety of products.



Cleaning and maintenance

All machine parts as knives, guides, belts, belt tensioners etc. are quickly removable without any tools for cleaning. The solid industrial machine is completely made of stainless steel AISI 304.

The basic principles for all KRONEN machines are:

- easy maintenance
- easy and efficient cleaning
- soft product guidance
- low operating expenses



FDA approved

All parts that are in contact with food are made of stainless steel or FDA approved plastic, i.e. all of the machine is FDA approved. FDA approval is documented in manual supplied with machine.

GS 10-2 Smart solutions!

GS 10 TTS



Based on the proven technique of the world wide most sold belt slicer GS 10 the GS 10 TTS belt cutting machine has been developed to be able to control the cut size and minimize the waste on product cut in combination with the horizontal out feed belt.

By measuring the product size, the GS 10 TTS is able to calculate the right number of cuts, eliminating or reducing waste to a minimum. This is given by a PLC and servomotors that allow the knife to make every cut exactly where we

need it to be, following customer's specification. We can achieve minimum waste on applications like melon chunks, pineapple tid bits, chicken breast slices and many others.

The GS10 TTS offers as well the possibility to top and tail (cut both ends) of the product, in addition to slice it (or not) to customer's specification.

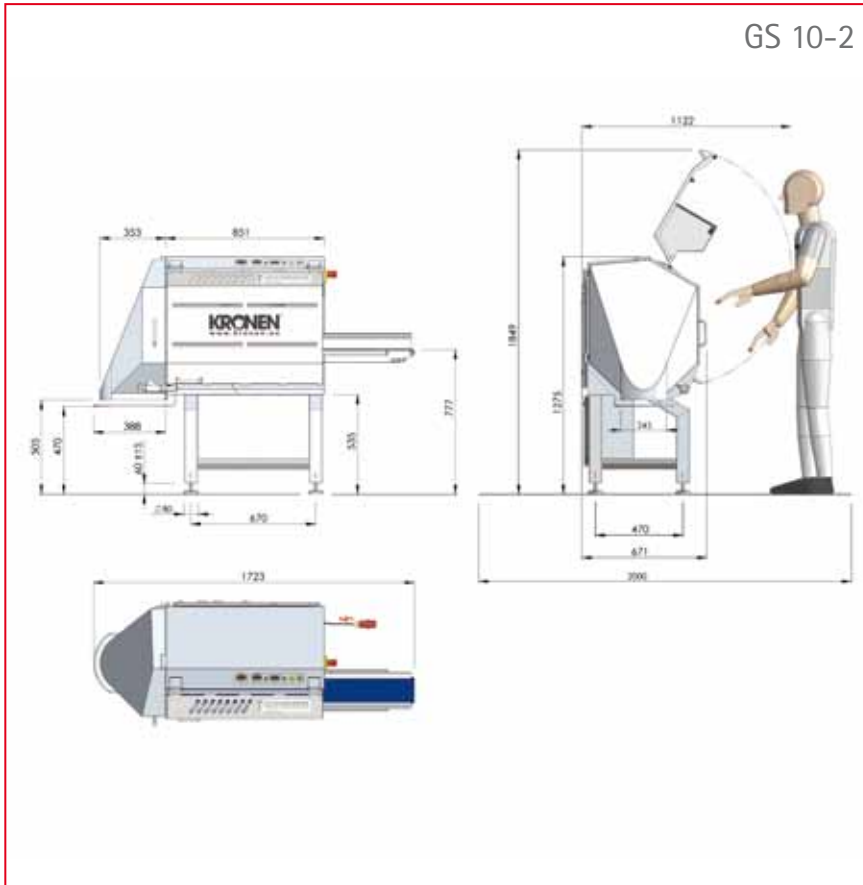
If the special TTS feature is not needed, the machine will operate as a standard GS 10 belt slicer.



KRONEN creates customised solutions that work, such as complete processing lines for preparing, slicing, washing, drying, packaging as well as automatic conveying systems. Smart solutions and convincing technology for the food processing industry!



Technical drawings & specifications



measures	
length	1723 mm
width	671 mm
height	1275 mm
weight	350 kg
infeed / feeding height	777 mm
discharge / outfeed height	470 mm
belt width	125 mm
height of downholder	130 mm
conveyor speed	2,2-16,4 m/min
knife rotation speed	105-797 r/min
theoretical cutting thickness	1-130 mm
power	
total power	1.8 kW
voltage	230 V N/PE
frequency	50/60 Hz



GS 10-2 Options & Accessories



Mobile version

The GS 10-2 belt cutter is available as mobile version (4 castors) for optimal application at different locations.



Belt extension

The belt extension allows infeed on the belt through several people at the same time. This efficient utilisation increases capacity and is, combined with a trimming table, a reasonable equipment.



Adjustable product guides

To divide the infeed belt into 2 lanes - an additional product guide plate can be mounted allowing a third lane.



Trimming table

Trimming table to be positioned next to the infeed belt of the belt cutter, made completely of stainless steel AISI 304 (including 4 cutting plates and 2 waste chutes). Available in various lengths for 4, 6, 8 or 10 people.



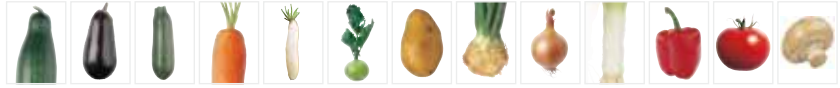
Cutting disc holder

This mobile cutting disc holder (4 castors) guarantees a safe storage of your knife discs as well as a quick access.



Accessories for belt cutting machine GS 10-2

- cutting possible
- cutting not possible
- depending on produce, consulting of KRONEN is recommended


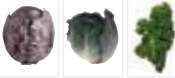





vegetables

	cucumber	aubergine	courgette	carrot	radish	cabbage turnip	potato	celeriac	onion	leek	pepper	tomato	mushroom
2-wing-knife cutting width adjustable from 1 - 50 mm, capacity: 120 - 1.500 kg/h, depending on product	○	○	○	○	○	○	○	○	○	●	○	○	○
Cutting disc 5-blades capacity – parsley: approx. 120 kg/h, cabbage: approx. 800 kg/h, cucumber (2,8mm): approx. 800 - 1.000 kg/h	●	○	●	●	●	○	●	○	●	○	●	○	●
Cutting disc 2-blades precise slice cutting of round and long products capacity: max. 2.000 kg/h	●	●	●	●	●	●	●	●	●	●	●	●	●
Wave cutting disc capacity: up to 750 kg/h	●	●	●	●	●	●	●	○	○	○	○	○	○
Dicing attachment exact dices capacity: 1.200 - 2.000 kg/h	●	●	●	●	●	●	●	●	●	○	●	●	●
Julienne disc for small Julienne up to thick french fries capacity: depending on product and cutting width	●	○	●	●	●	●	●	●	●	●	●	○	○
Grating disc for grating raw vegetables, cheese, nuts, chocolate, and dry bread capacity: depending on product and cutting width	○	○	○	●	●	○	●	●	●	●	○	○	○
Adjustable cutting disc capacity: depending on product and cutting width	●	●	●	●	●	●	●	●	●	●	●	●	●
Square cut knife perfect square cuts of lettuce capacity: up to 1.500 kg/h	○	○	○	○	○	○	○	○	○	○	○	○	○
Chicken tearing knife for slicing / shredding chicken Et meat capacity: up to 500 kg/h	○	○	○	○	○	○	○	○	○	○	○	○	○
Segmenting accessory for cutting large-sized fruits (e.g. melons) in 6 segments capacity: up to 600 kg/h	○	○	○	○	○	○	○	○	○	○	○	○	○
2-wing-knife with straight blades for slicing pineapple capacity: up to 500 kg/h	○	○	○	○	○	○	○	○	○	○	○	○	○



Slices, dices, strips and much more

																						
lettuce					cabbage			herbs				fish, meat, sausage						fruit				
endive	iceberg	chinese leaf	radicchio	chicory	cabbage	Savoy cabbage	curly kale	chives	parsley	basil	dill	herring	surimi	calamari	Lyoner sausage	salami	poultry	pineapple	kiwi	mango	melon	
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Accessories for belt cutting machine GS 10-2

cutting forms and cutting widths

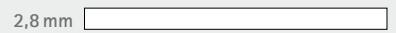
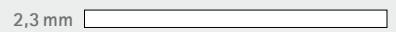
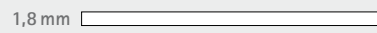
at original size

2-wing-knife

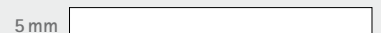
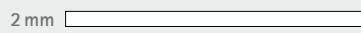


free adjustable
from 1–50 mm

Cutting disc 5-blades



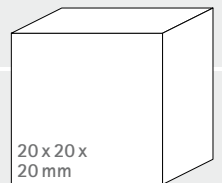
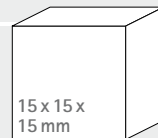
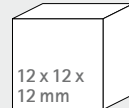
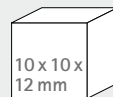
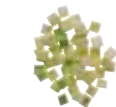
Cutting disc 2-blades



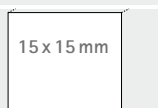
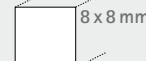
Wave cutting disc



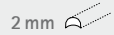
Dicing attachment



Julienne disc



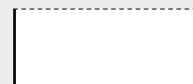
Grating disc



Adjustable cutting disc

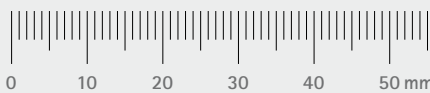
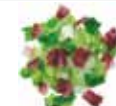


free adjustable
up to 12 mm



free adjustable
up to 24 mm

Square cut knife

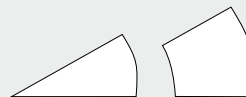


20 x 20 mm
25 x 25 mm
30 x 30 mm
35 x 35 mm

Chicken tearing knife



Segmenting accessory















scale 1:3 – sizes of segments depending
on height/diameter of product

2-wing-knife



free adjustable
from 1–50 mm

Precise cutting with up-to-date technology

cutting discs		spare parts		
part no.	part no.	part no.	part no.	part no.
5552	2-wing knife (with bow)	20632		
47428	2-wing knife (without bow, for GS 10-2-version with modified cutting chamber door)			
267121,3 mm	20640		
662331,8 mm			
662342,3 mm			
662352,8 mm			
267202 mm	290006 mm	6552
289763 mm			
289844 mm			
289925 mm			
267364 mm	30840		
49292	.. 10x10x12 mm	Dicing Grid		Replacement blade
35480 12 mm	49286 10 mm	13536
65681 15 mm	49282 20 mm	
42656 20 mm	35412 12 mm	
		65680 15 mm	
269042 mm	2688010 mm	Replacement blade
268403 mm	26912 15 mm	11264
268965 mm	Knife block		
268888 mm	26011722 mm	
		26011733 mm	
		26011755 mm	
26011788 mm			
260118010 mm			
2601185 15 mm			
479932 mm	459999 mm	65079
418003 mm		2 mm
459974,2 mm			18640
459986 mm		3 mm
				46000
			4,2 mm
				46001
			6 mm
654051-12 mm	65403		
65666 12-24 mm			
99742 20 x 20 mm	Blade		Replacement strip
733842	... 25 x 25 mm	11264 suitable for every size of square cut knife		blades
731817	... 30 x 30 mm			2601420E...20x20 mm
733826	... 35 x 35 mm			2601225E...25x25 mm
				2601226E...30x30 mm
				2601227E...35x35 mm
95668		Knife block		
		95679 6 teeth	
		95681 7 teeth	
88865		Segmenting grid		
		846866 segments	
86360		Blade		
		863334mm	



Product Range:

- **Belt cutting machines**
GS 10-2, GS 20, GS 25V
- **Slice and wedge cutter**
Tona S, Tona E, Tona S 180K
- **Special cutting and punching machines**
Tona Rapid, Tona Rapid 3D, Tona Rapid XL,
Multicorer, Multislicer, TT 450
- **Cube and strip cutting machine** KUJ V
- **Multi purpose cutting machine** KSM 100
- **Cabbage cutting machine** CAP 68
- **Cabbage corer** KSB
- **Dicing, wedging and shaping machine**
PGW, HGW
- **Vegetable and salad washing equipment**
- **Peeling machines**
for citrus fruit, melons, apples, potatoes,
carrots, celery, etc.
- **Centrifuges**
- **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.

We successfully implement production processes for you by effectively combining single machines.

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



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