

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 surfaces
- 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 all kind of cooked meats (chicken, beef, pork) and sausages

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

Innovative technique for a clean cut

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„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 10-2 TTS



Based on the proven technique of the world wide most sold belt slicer GS 10-2 the GS 10-2 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 10-2 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 GS 10-2 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 10-2 belt slicer.

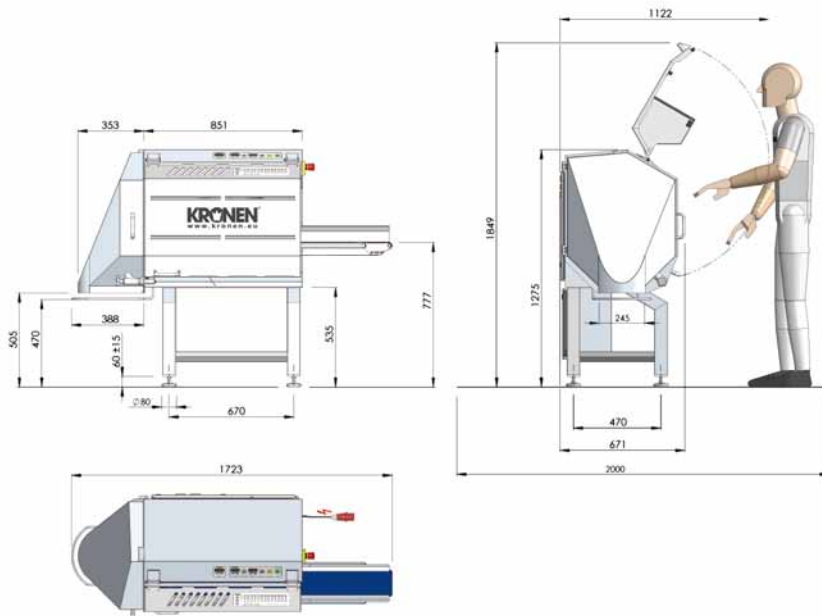


KRONEN creates customised solutions that work, such as complete processing lines for preparing, slicing, washing, drying, packaging as well as automatic conveying systems. Smart solutions and convincing technology for the food processing industry!



Technical drawings & specifications

GS 10-2



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.



Various and innovative cutting tools

We have extended and complemented our range of knives offering teflonised blades and concave sharpened blades.

Benefits of teflonised blades

(available for 2-wing-knives):
Reduction of product adhesion, e.g. high protein products such as meat, fish, sausage or sugary products such as dates, apricots

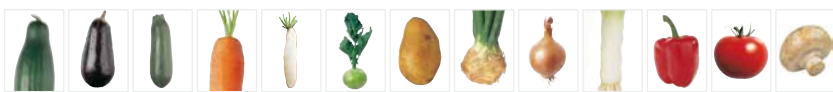
Benefits of concave sharpened blades

(available for 2-wing-knives & adjustable cutting discs):
Excellent and improved quality cut for products such as leek, endive lettuce, eggplant, carrot, cucumber



Accessories for belt cutting machine GS 10-2

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



vegetables



Slices, dices, strips and much more

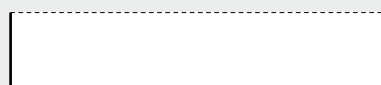
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Accessories for belt cutting machine GS 10-2

cutting forms and cutting widths

at original size

2-wing-knife



free adjustable
from 1–50 mm

Adjustable cutting disc



free adjustable
up to 12 mm



free adjustable
up to 24 mm

Julienne disc

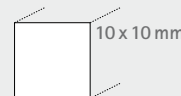


2 x 2 mm

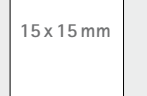
5 x 5 mm



8 x 8 mm

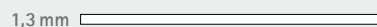


10 x 10 mm

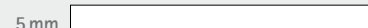


15 x 15 mm

Cutting disc 5-blades



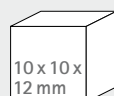
Cutting disc 2-blades



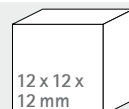
Wave cutting disc



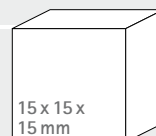
Dicing attachment



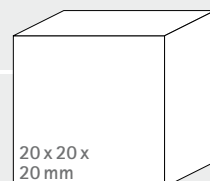
10 x 10 x
12 mm



12 x 12 x
12 mm

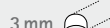
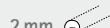


15 x 15 x
15 mm



20 x 20 x
20 mm

Grating disc



4,2 mm



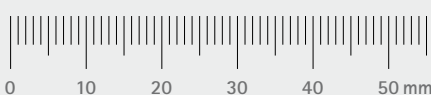
6 mm



9 mm



Square cut knife



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

Cooked meat tearing knife

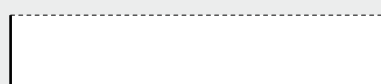


Segmenting accessory



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

2-wing-knife



free adjustable
from 1–50 mm

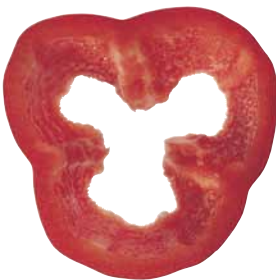
Precise cutting with up-to-date technology

cutting discs		spare parts		
part no.	part no.	part no.	part no.	part no.
5552 2-wing knife (with bow) 47428 2-wing knife (without bow)		20632 for 2-wing knife with bow 48196 for 2-wing knife without bow		
65405.....1-12 mm 65666..... 12-24 mm		65403		
26904.....2 mm 26840.....3 mm 26896.....5 mm 26888.....8 mm	26880.....10 mm 26912..... 15 mm	Knife block 26011722 mm 26011733 mm 26011755 mm	 26011788 mm 260118010 mm 2601185 15 mm	Replacement blade 11264 
267121,3 mm 66233.....1,8 mm 66234.....2,3 mm 66235.....2,8 mm		20640 		
26720.....2 mm 28976.....3 mm 28984.....4 mm 28992.....5 mm	29000.....6 mm	6552 		
26736.....4 mm		30840 		
49292.. 10x10x12 mm 35480..... 12 mm 65681..... 15 mm 42656..... 20 mm		Dicing Grid 49286..... 10 mm 35412..... 12 mm 65680..... 15 mm	49282..... 20 mm..... 	Replacement blade 13536 
47993.....2 mm 41800.....3 mm 45997.....4,2 mm 45998.....6 mm	45999.....9 mm	65079.....2 mm 18640.....3 mm 46000.....4,2 mm 46001.....6 mm	46002.....9 mm 	
99742.... 20 x 20 mm 733842... 25 x 25 mm 731817... 30 x 30 mm 733826... 35 x 35 mm		Replacement strip blades 	2601420E...20x20 mm 2601225E...25x25 mm 2601226E...30x30 mm 2601227E...35x35 mm	Blade 11264 suitable for every size of square cut knife 
95668		Knife block 95679..... 6 teeth 95681..... 7 teeth		
88865		Segmenting grid 84686.....6 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, pineapples, potatoes, carrots, celery, etc.
- **Centrifuges and air blowing systems**
- **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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