

## 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



## 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

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.



## Spacy knife box with optimized ejection

The redesigned GS10-2 door offers the advantage that cut products remain undamaged during the unloading process. The door has been constructed to fit a 600 x 400 mm box as well as the standard spin basket.



## 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

## 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 outfeed 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.

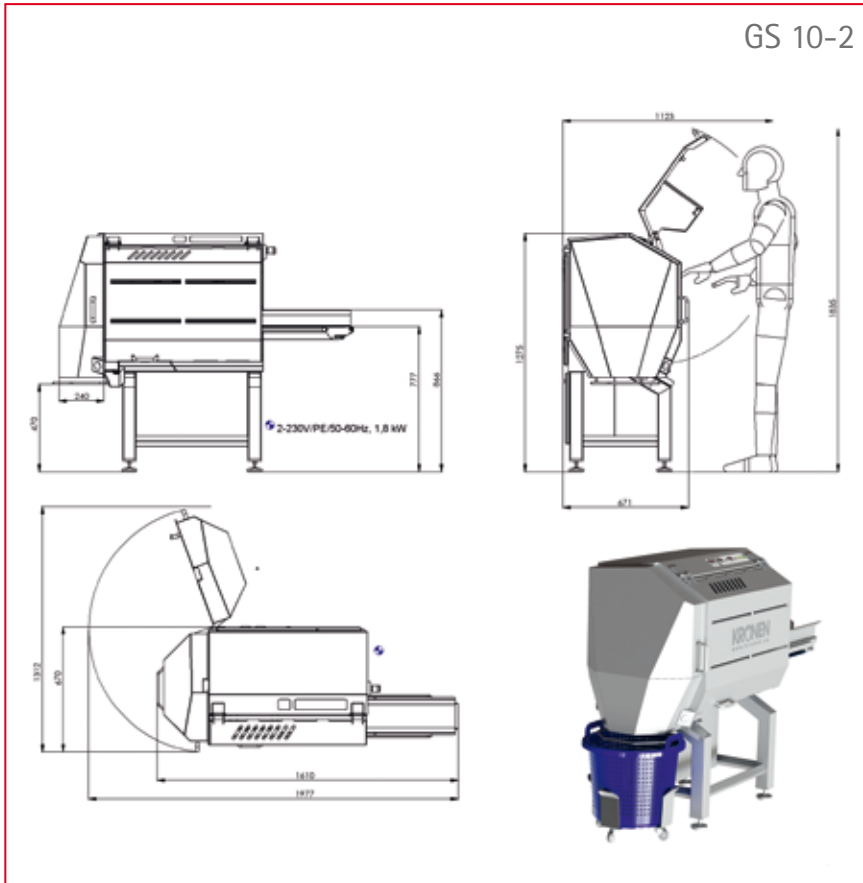
If the special TTS feature is not needed, the machine will operate as a standard GS 10-2 belt slicer.



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



| measures                      |                |
|-------------------------------|----------------|
| length                        | 1610 mm        |
| width                         | 670 mm         |
| height                        | 1275 mm        |
| weight                        | 235 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          | 105-795 r/min  |
| theoretical cutting thickness | 1-130 mm       |
| power                         |                |
| total power                   | 1.8 kW         |
| voltage                       | 230 V N/PE     |
| frequency                     | 50/60 Hz       |
|                               |                |
|                               |                |
|                               |                |
|                               |                |
|                               |                |
|                               |                |
|                               |                |

One machine cuts it all!



## 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

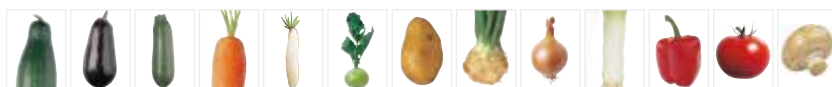
#### Benefits of concave sharpened blades

(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 GS 10-2 belt cutter

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



## vegetables

## 2-wing-knife

available as knife without bow with  
standard blades or concave sharpened blades /  
cutting width adjustable 1-50 mm,  
capacity: 120 up to 1500 kg/h



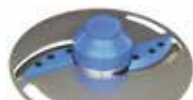
## 2-wing-knife

with teflonised blades /  
cutting width adjustable 1-50 mm,  
capacity: 120 up to 1500 kg/h



## Adjustable cutting disc

available with standard blades and  
concave sharpened blades /  
capacity: depending on product and cutting width



## Julienne disc

for small Julienne up to thick french fries  
capacity: depending on product and cutting width



### 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



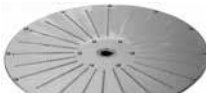
### Dicing attachment

exact dices  
capacity: 1.200 - 2.000 kg/h



## Grating disc

for grating raw vegetables, cheese, nuts,  
chocolate, and dry bread  
capacity: depending on product and cutting width



### Square cut knife

perfect square cuts of lettuce  
capacity: up to 1.500 kg/h



Cooked meat tearing knife

for slicing / shredding chicken & 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

[illegible]

## Slices, dices, strips and much more

[illegible]

# Accessories for GS 10-2 belt cutter

## cutting forms and cutting widths

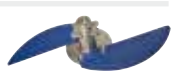
at original size

2-wing-knife



free adjustable  
from 1–50 mm

2-wing-knife  
with teflonised  
blades

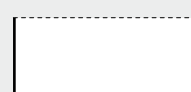


free adjustable  
from 1–50 mm

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



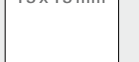
8 x 8 mm



10 x 10 mm



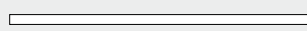
15 x 15 mm



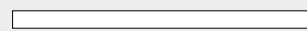
Cutting disc  
5-blades



1,3 mm



2,3 mm



1,8 mm



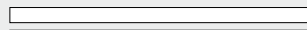
2,8 mm



Cutting disc  
2-blades



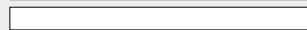
2 mm



5 mm



3 mm



6 mm



4 mm



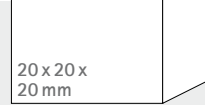
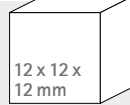
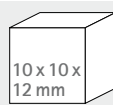
Wave cutting  
disc



4 mm



Dicing attachment



Grating disc



2 mm



4,2 mm



6 mm



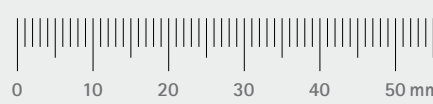
9 mm



3 mm



Square cut knife

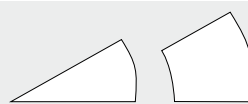


20 x 20 mm  
25 x 25 mm  
30 x 30 mm  
35 x 35 mm

Cooked meat  
tearing knife

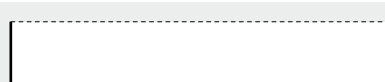


Segmenting  
accessory



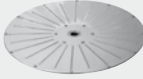
scale 1:3 – sizes of segments depending  
on height/diameter of product

2-wing-knife



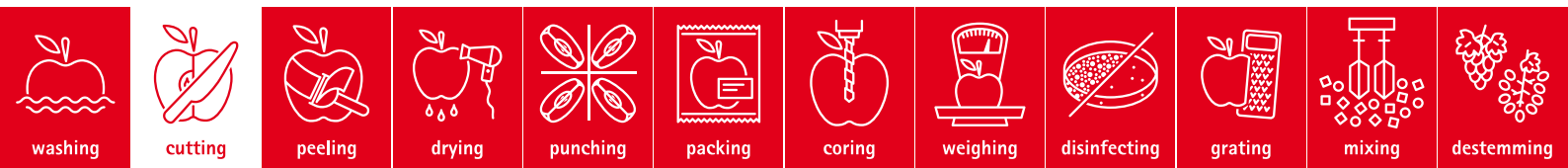
free adjustable  
from 1–50 mm

# 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)<br>47428 2-wing knife (without bow)                             |                                     | 20632 for 2-wing knife with bow<br>48196 for 2-wing knife without bow                                              |                                                                      |                                                                                                                                                        |
|                                                                                              |                                     |                                                                                                                    |                                                                                                                                                       |                                                                                                                                                        |
| 65405.....1-12 mm<br>65666..... 12-24 mm                                                     |                                     | 65403                                                                                                              |                                                                      |                                                                                                                                                        |
| 26904.....2 mm<br>26840.....3 mm<br>26896.....5 mm<br>26888.....8 mm                         | 26880.....10 mm<br>26912..... 15 mm | Knife block<br>2601172 .....2 mm<br>2601173 .....3 mm<br>2601175 .....5 mm                                         | <br>2601178 .....8 mm<br>2601180 .....10 mm<br>2601185 ..... 15 mm | Replacement blade<br>11264<br>                                    |
| 26712.....1,3 mm<br>66233.....1,8 mm<br>66234.....2,3 mm<br>66235.....2,8 mm                 |                                     | 20640<br>                       |                                                                                                                                                       |                                                                                                                                                        |
| 26720.....2 mm<br>28976.....3 mm<br>28984.....4 mm<br>28992.....5 mm                         | 29000.....6 mm                      | 6552<br>                        |                                                                                                                                                       |                                                                                                                                                        |
| 26736.....4 mm                                                                               |                                     | 30840<br>                       |                                                                                                                                                       |                                                                                                                                                        |
| 49292.. 10x10x12 mm<br>35480..... 12 mm<br>65681..... 15 mm<br>42656..... 20 mm              |                                     | Dicing Grid<br>49286..... 10 mm<br>35472..... 12 mm<br>65680..... 15 mm                                            | 49282..... 20 mm<br>                                              | Replacement blade<br>13536<br>                                    |
| 47993.....2 mm<br>41800.....3 mm<br>45997.....4,2 mm<br>45998.....6 mm                       | 45999.....9 mm                      | 65079.....2 mm<br>18640.....3 mm<br>46000.....4,2 mm<br>46001.....6 mm                                             | 46002.....9 mm<br>                                                 |                                                                                                                                                        |
| 99742.... 20 x 20 mm<br>733842... 25 x 25 mm<br>731817... 30 x 30 mm<br>733826... 35 x 35 mm |                                     | Replacement strip<br>blades<br> | 2601420E...20x20 mm<br>2601225E...25x25 mm<br>2601226E...30x30 mm<br>2601227E...35x35 mm                                                              | Blade<br>11264 suitable for every<br>size of square cut knife<br> |
| 95668                                                                                        |                                     | Knife block<br>95679..... 6 teeth<br>95681..... 7 teeth                                                            |                                                                   |                                                                                                                                                        |
| 88865                                                                                        |                                     | Segmenting grid<br>84686.....6 segments                                                                            |                                                                    |                                                                                                                                                        |
| 86360                                                                                        |                                     | Blade<br>86333.....4mm                                                                                             |                                                                    |                                                                                                                                                        |



## Product Range:



- **Belt cutting machines** GS 10-2, GS 20
- **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
- **Spiral cutting machines** SPIRELLLO 150, S 021
- **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, turnips, beetroot, etc.
- **Spin dryers and air blowing systems**
- **Vertical flow packaging machines**
- **Special machines**
- **Complete production lines**



We develop and manufacture stand alone 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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