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Cutting

GS 20 belt cutting machine

Versatile, efficient and proven: the multifunctional machine for the precise and gentle cutting of a wide variety of food products including lettuce, vegetables and fruit, in very large quantities

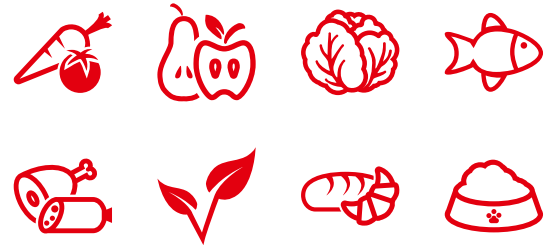
up to 4,000 kg/h Capacity



Your benefits

- ✔ Very high output with precise and consistent cutting quality
- ✔ Cost-effective due to a reduced personnel requirement
- ✔ Highly flexible due to a large selection of cutting tools for different products and cutting types
- ✔ Easy operation and cleaning
- ✔ Compact design for a low space requirement
- ✔ Ideal for integration into processing lines

Product groups



Portrait

Versatile and with a high output: up to 4,000 kg of product per hour cut precisely and gently

The GS 20 is used for cutting, pulling/shredding and grating an extremely wide variety of products in large quantities. The multifunctional machine can flexibly cut many types of food products: lettuce, vegetables, fruit, herbs, meat, cold meats, fish, vegan substitute products and baked goods. Just like the GS 10-2, it is therefore ideal for a wide range of applications and sectors. It processes even higher capacities: depending on the product and cutting type, up to 4,000 kilograms of product per hour.

Prior to processing, the right knife for the product is installed. 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



250 mm-wide infeed belt depending on the cut intended. Next, it is cut precisely and gently thanks to optimized hold-down technology and product guidance. The cut product can be ejected into a container underneath the knife box or optionally conveyed via a discharge belt for further processing.

Versatile application options:

The cutting machine can be used flexibly for various applications, for example:

- Cutting 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
- 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 or shredding fish, for example salmon
- Cutting or shredding vegan meat substitutes
- Cutting bread rolls or baguettes
- If slicing is performed directly in the field, the GS 20 can also be mounted on harvesters.

The **GS 10-2** belt cutting machine is suitable for capacities up to 1,500 kg per hour. If cubes are required, the **KUJ-V** cube, strip & slice cutting machine can be used as an alternative.



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.



Easy, safe operation

Each blade can be easily changed. The knife and belt speed can be saved on 100 freely selectable program locations for the an extremely wide variety of 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. Indicator lights provide feedback on the status of the safety sensors. 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 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. The blades can be partly resharpened and are therefore extremely durable.



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 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.

Technical data

Electrical power	Power	3 kW
	Voltage	1~230 V N/PE
	Frequency	50 Hz / 60 Hz
Dimensions	LxWxH	2628 x 1059 x 1485 mm
	Weight	530 kg
	Infeed/placement height	905 mm
	Outfeed/delivery height	470 mm
Miscellaneous	Belt width	250 mm
	Cutting thickness	0.5–50 mm
	Knife speed	129–588 rpm
	Belt speed	3.9–17.7 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.

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