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Cutting

GS 10-2 TTS belt cutting machine

This multifunctional machine has sensor technology and a PLC control for maximum waste reduction and cuts an extremely wide variety of food products effectively, precisely and gently.

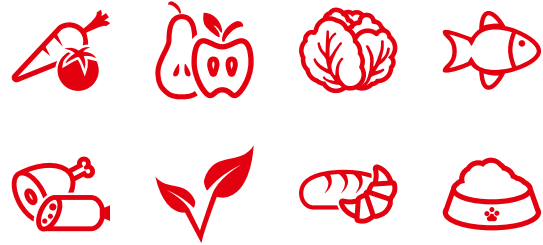
up to 600 kg/h Capacity



Your benefits

- ✓ Maximum waste avoidance by means of sensor technology and a PLC control
- ✓ Cost-effective due to a reduced personnel requirement and an affordable purchase price
- ✓ High output with precise and consistent cutting quality
- ✓ Easy operation and cleaning – knives can be changed with no tools required
- ✓ Highly flexible due to a large selection of cutting tools for different products and cutting types
- ✓ Compact design for a low space requirement – for use as a stand-alone unit or for integration into a processing line

Product groups



Portrait

Maximum waste reduction and perfect quality: slice, segment or dice up to 600 kg per hour

The GS 10-2 TTS is used for slicing and dicing an extremely wide variety of food products. Thanks to the sensor technology and PLC control, slices, cubes or segments can be cut almost without waste. Depending on the product and cutting type, the GS 10-2 TTS processes up to 600 kg of product per hour.

The functional layout is identical to that of the **GS10-2** but in addition, the TTS version has an extended infeed belt to which a trimming station can be added, as well as a screen on which the exact



processing parameters are set. The knife is controlled by a servo motor and only begins to rotate when the product arrives at the end of the infeed belt and is ready for the first cut to be made. The GS10-2 TTS calculates the length of the product and the necessary number of cuts required to cut the exact number of slices or segments in the desired cutting thickness. This results in the maximum possible yield of good product from the raw product, with almost no waste. The TTS function can also be used to cut off the ends of a product (top and tail function), for example carrots or cucumbers, so that only the good product is processed into uniform slices or segments as desired. The optional discharge belt is recommended for removal.

Versatile application options

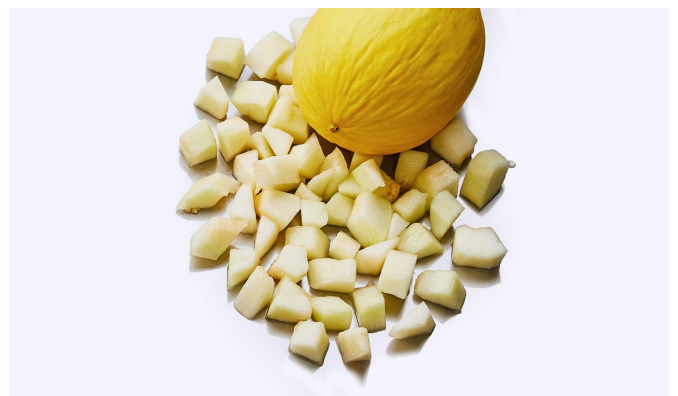
The TTS version of the GS 10-2 is suitable for various applications, for example:

- Segmenting or dicing pineapples and melons
- Cutting (top and tail) and slicing carrots, cucumbers and baguettes
- Cutting cabanossi or bockwurst sausage into slices
- Cutting vegan meat substitutes

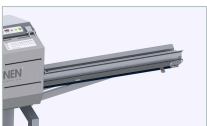
The machine can also be used as a normal **GS 10-2** without the TTS function. It will then cut, slice, grate, rasp or dice almost any type of food product, including lettuce, leafy products, herbs, meat, fish, baked goods, cheese and nuts.

Note: The videos show the GS 10-2 without the TTS function.





Benefits



Extended infeed belt

The belt extension enables several people to charge the infeed belt at the same time, which considerably increases the capacity. The belt extension is usually combined with a trimming table. (Fig. GS 10-2)



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. (Fig. GS 10-2)



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, including its cutting disks, 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. (Fig. GS 10-2)



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 has a low maintenance requirement and 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 of the machine. The blades can be partly resharpened and are therefore extremely durable. (Fig. GS 10-2)

Technical data

Electrical power	Power	1.8 kW
	Voltage	230 V N/PE
	Frequency	50 Hz
Dimensions	LxWxH	3259 x 652 x 1275 mm
	Weight	280 kg
	Infeed/placement height	777 mm
	Outfeed/delivery height	777 mm
Miscellaneous	Belt width	125 mm
	Knife speed	max. 1052 rpm
	Belt speed	max. 22.4 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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