

# GS 20

## Belt cutting machine



to cut

- leafy products, vegetables, herbs
- whole heads of lettuce and cabbage
- and many more

The newly developed **GS 20 belt cutting machine** is equipped with a conveyor belt 250 mm wide with a product down-holder to apply proper pressure for product control. This key feature holds and controls the product until point of cutting.

Individually definable programs can be stored and selected by the simple use of control buttons and features digital in-motion cutting size adjustment from 1 to 50 mm using a knife with 3 blades. The **GS 20** feeding belt has been designed to convey whole heads of lettuce or cabbage.

The easy handling joins our series of all established GS belt cutting machines. Concerning the product outfeed the knife cover has been optimized, in order to allow a gentle product handling.

The downholder gear and the diversion rollers were further improved and spare parts reduced consistently as far as possible, taken into account an additional improvement of the product quality.

Indicator lights indicate the status of the safety sensors. A new locking system combined with a new belt cover creates additional safety in the area of the knife.

As with all KRONEN machines, its excellent hygiene qualities are a major advantage: Inclined surfaces, stainless steel shaft seals and the elimination of screws in the cutting chamber door area, a seamless knife edge, etc. contribute to the improved performance of the **GS 20 belt cutting machine**.

The solid industrial machine is completely made of stainless steel. It has been conceived caring specially about simple maintenance, easy and efficient cleaning and is, therefore, best suitable for professional applications.

The **GS 20 belt cutting machine** meets the strict EC and EU hygiene guide lines.



### Technical specifications:

Capacity:	500-4000 kg/h depending on produce
Belt width / Filling height:	250 mm / max 200 mm
Knife rotation speed:	130-590 rpm
Belt speed:	2,6 - 19,0 m/min
Voltage:	1~230V/N/PE/50-60Hz
Electrical power:	3,0 kW
Dimensions:	2600 x 1050 x 1490 mm
Weight:	approx. 530 kg



cutting · washing · drying · peeling · dividing · mixing · packing

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

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

We look forward to your request!



For further informations about our products please visit our website:

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