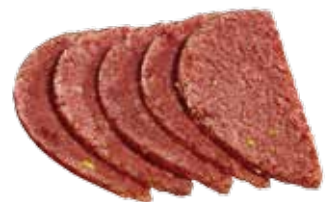


Machines for processing meat, poultry, sausage



Belt cutting machine GS 10-2,
washing unit DS 1000 mobil,
spin-dryer K50-100S



Hygienic meat & sausage production with KRONEN slicing machines

Clean precision-processing of delicate products!

KRONEN belt cutting machines score high with their various processing possibilities: Meat, poultry, sausages as well as leaf salads, vegetables, herbs, fruit and many more products can be cut perfectly and hygienically into slices, strips or dices.

Optimum cutting results and a wide variety of applications convince customers around the globe - delicatessen and catering companies, convenience and food industries and, to an increasing extent, butchers' business.

Chicken



Ham



Corned beef



GS 10-2

Belt cutting machine

Versatile and proven
a thousand times



The GS 10-2 belt cutter, tried and tested a thousand times, not only has 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 leaf salad, vegetable, fruit, 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 surface, modern

hygienic design, knife box with optimized ejection (products remain undamaged during unloading process), completely redesigned downholder, new safety interlock system on 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. Knife systems feature digital in-motion cutting size adjustment from 1 to 50 mm.

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 tools.



Wide range of cutting discs

A great variety of tools are available: for **slicing / tearing** of chicken breast, meat, sausage, etc., **slicing** of delicate leaf lettuces and herbs such as chives, dill, parsley, etc., **strip cutting / dicing / segmenting** vegetables and fruit, etc., **grating** of raw food, cheese, bread, nuts, etc.

Technical information

measures

length	1723 mm
width	671 mm
height	1275 mm
weight	350 Kg

power

total power	1,8 kW
voltage	1~230 V N/PE 50-60 Hz

belt cutting machine

belt width	125 mm
conveyor speed	2,2 - 16,4 m/min
knife rotation speed	105 - 797 r/min
theoretical cutting thickness	1-130 mm

DS 1000 mobil Washing unit K50-100S Spin-dryer

Bubble wash of crunchy lettuce, delicate herbs, fruit and vegetables.



The TOP-seller of KRONEN spin-dryers for vegetables and salads, field-tested and in action hundredfold worldwide.



DS 1000 mobil is a batch type washing unit and ideally suited for butchers, catering companies, commercial kitchens for washing fresh herbs and delicate mushrooms, lettuces and vegetables, for dipping or rinsing off frozen onions, for treating freshcut products (e.g. carrots) with freshness retainers.

Stepless adjustment of wash intensity:

This way, small quantities are washed just as thoroughly as by hand. As a standard, the DS 1000 mobil is supplied with a mobile support for optimal application at different locations.

The high-performance spin-dryer K50-100S is perfectly suited for spin-drying frozen bell pepper or onion pieces and, of course, herbs and lettuces of all kind.

Dripping-off times of canned products such as crabs, pineapples, tunas, mushrooms and many more are reduced considerably.

Convenient handling due to lower infeed height as well as 100 freely programmable memories for the setting of individual spinning speed and spinning time assure optimal adjustment to the product.

Highlights



Easy-to-handle plastic baskets for transport/drying

The product can be filled in the plastic basket (stackable) which can be inserted in the washing machine and after washing be used to pass the washed product to the spin-dryer.

Technical information

measures	
length	850 mm
width	670 mm
height	1270 mm
weight	100 Kg
power	
total power	0,37 kW
voltage	1~230 V N/PE
	50 Hz
water	
total water volume	230 l

Highlights



Open construction facilitates cleaning

The open, hygienic construction, completely made of stainless steel, guarantees a fast and thorough cleaning. The powerful but low-noised motor assures marginal wear and high durability.

Technical information

measures	
length	928 mm
width	588 mm
height	938 mm
weight	170 Kg
power	
total power	0,75 kW
voltage	1~230 V N/PE
	50-60 Hz
water	
basket volume	44 l
processing data	
speed	250-850 r/min
spin time	free adjustable

GS 10-2, K50-100 S, DS 1000 mobil

Sausage



Curried sausage / Bockwurst



Salami



Maultaschen (pasta squares)



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 grid cutting 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.
- **Spin-dryers and de-watering 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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