

## Various and innovative cutting tools

Various cutting accessories for a wide range of applications are available, for example: wing knives for infinitely variable cutting thickness adjustment, a julienne disk, a grating disk, an adjustable cutting disk, a square-cut knife, and a cooked meat tearing knife for slicing/shredding meat, chicken or vegan protein products.

We have extended and complemented our range of knives offering teflonised blades and concave sharpened blades. Cutting disks can be positioned close to the cutting edge without tools and are made completely from stainless steel AISI 304. The knives marked with \* are not suitable for the TTS version with a horizontal discharge belt and modified knife box door.

## Accessories for the GS 10-2 belt cutter

- Optimal cutting result
- Depends on the product; consulting KRONEN is recommended

	Vegetables												
	Cucumber	Eggplant	Courgette	Carrot	Radish	Cabbage turnip	Potato	Celeriac	Onion	Leek	Pepper	Tomato	Mushroom
<b>2-wing knife*</b> Available as a knife without a bow and with standard blades or concave sharpened blades Adjustable cutting width: 1-50 mm Capacity: 120 to 1,500 kg/h										●			
<b>2-wing knife</b> With teflonised blades Adjustable cutting width: 1-50 mm Capacity: 120 to 1,500 kg/h													
<b>Adjustable cutting disk*</b> Available with standard blades and concave sharpened blades Capacity: depends on product and cutting width	●	●	●	●	●	●	●	●	●	●	●	●	●
<b>Julienne disk</b> For small julienne sticks to thick French fries Capacity: depends on product and cutting width	●	●	●	●	●	●	●	●	●	●	●		
<b>5-blade cutting disk</b> Capacity - parsley: approx. 120 kg/h, cabbage: approx. 800 kg/h, cucumber (2.8mm): approx. 800-1,000 kg/h	●	●	●	●	●	●	●	●	●	●	●	●	●
<b>2-blade cutting disk</b> Precise slice cutting of round and long products Capacity: max. 2,000 kg/h	●	●	●	●	●	●	●	●	●	●	●	●	●
<b>Wave cutting disk</b> Capacity: up to 750 kg/h	●	●	●	●	●	●							
<b>Dicing attachment*</b> Exact cubes Capacity: 1,200 - 2,000 kg/h	●	●	●	●	●	●	●	●	●	●	●	●	●
<b>Grating disk*</b> For grating raw vegetables, cheese, nuts, chocolate, and dry bread Capacity: depends on product and cutting width				●	●		●	●	●	●			
<b>Square cut knife</b> Perfect square cuts of lettuce Capacity: up to 1,500 kg/h													
<b>Cooked meat tearing knife*</b> For slicing/shredding chicken & meat Capacity: up to 500 kg/h													
<b>Segmenting accessory</b> For cutting large-sized fruits (e.g. melons) into 6 segments Capacity: up to 600 kg/h													
<b>2-wing knife</b> With straight blades for slicing pineapple Capacity: up to 500 kg/h													

## Slices, cubes, strips and much more

Lettuce					Cabbage			Herbs				Fish, meat and sausage					Fruit				
Endive	Iceberg	Chinese leaf	Radicchio	Chicory	Cabbage	Savoy cabbage	Curly kale	Chives	Parsley	Basil	Dill	Herring	Calamari	Lyon sausage	Salami	Cooked meat	Poultry	Pineapple	Kiwi	Mango	Melon
●	●	●	●	●		●	●	●		●	●	●	●	●	●	●	●	●			●
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### Benefits of teflonised blades

Teflonised blades (available for 2-wing knives): reduction of product adhesion, for example when processing high-protein products such as meat, fish and sausage or sugary products such as dates and apricots.

### Benefits of concave sharpened blades



















































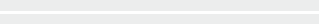




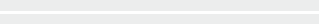




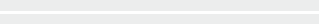






































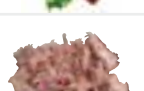

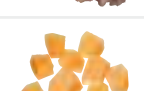




Concave sharpened blades (available for 2-wing knives & adjustable cutting disks): excellent and improved cutting quality for products such as leek, endive lettuce, eggplant/aubergine, carrot and cucumber

## Accessories for the GS 10-2 belt cutter

## Precise cutting with up-to-date technology











### Cutting forms and cutting widths

Actual size shown

2-wing knife				Freely adjustable from 1-50 mm										
2-wing knife with teflonised blades				Freely adjustable from 1-50 mm										
Adjustable cutting disk				Freely adjustable up to 12 mm										
				Freely adjustable up to 24 mm										
Julienne disk			<table border="0"> <tr> <td>2x2 mm </td> <td>5x5 mm </td> <td>8x8 mm </td> <td>10x10 mm </td> <td>15x15 mm </td> </tr> <tr> <td>3x3 mm </td> <td></td> <td></td> <td></td> <td></td> </tr> </table>	2x2 mm 	5x5 mm 	8x8 mm 	10x10 mm 	15x15 mm 	3x3 mm 					
2x2 mm 	5x5 mm 	8x8 mm 	10x10 mm 	15x15 mm 										
3x3 mm 														
5-blade cutting disk			<table border="0"> <tr> <td>1.3 mm </td> <td>2.3 mm </td> </tr> <tr> <td>1.8 mm </td> <td>2.8 mm </td> </tr> </table>	1.3 mm 	2.3 mm 	1.8 mm 	2.8 mm 							
1.3 mm 	2.3 mm 													
1.8 mm 	2.8 mm 													
2-blade cutting disk			<table border="0"> <tr> <td>2 mm </td> <td>5 mm </td> </tr> <tr> <td>3 mm </td> <td>6 mm </td> </tr> <tr> <td>4 mm </td> <td></td> </tr> </table>	2 mm 	5 mm 	3 mm 	6 mm 	4 mm 						
2 mm 	5 mm 													
3 mm 	6 mm 													
4 mm 														
Wave cutting disk			4 mm 											
Dicing attachment			<table border="0"> <tr> <td>10x10x12 mm </td> <td>12x12x12 mm </td> <td>15x15x15 mm </td> <td>20x20x20 mm </td> </tr> </table>	10x10x12 mm 	12x12x12 mm 	15x15x15 mm 	20x20x20 mm 							
10x10x12 mm 	12x12x12 mm 	15x15x15 mm 	20x20x20 mm 											
Grating disk			<table border="0"> <tr> <td>2 mm </td> <td>4.2 mm </td> <td>6 mm </td> <td>9 mm </td> </tr> <tr> <td>3 mm </td> <td></td> <td></td> <td></td> </tr> </table>	2 mm 	4.2 mm 	6 mm 	9 mm 	3 mm 						
2 mm 	4.2 mm 	6 mm 	9 mm 											
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Square cut knife			 <table border="0"> <tr> <td>20 x 20 mm</td> </tr> <tr> <td>25 x 25 mm</td> </tr> <tr> <td>30 x 30 mm</td> </tr> <tr> <td>35 x 35 mm</td> </tr> </table>	20 x 20 mm	25 x 25 mm	30 x 30 mm	35 x 35 mm							
20 x 20 mm														
25 x 25 mm														
30 x 30 mm														
35 x 35 mm														
Cooked meat tearing knife														
Segmenting accessory			 <p>Scale 1:3 – sizes of segments depending on height/diameter of product</p>											
2-wing knife				Freely adjustable from 1-50 mm										

### Cutting disks

### Spare parts

Part no.	Part no.	Part no.	Part no.	Part no.
5552 2-wing knife (with bow)	47428 2-wing knife (without bow)	20632 For 2-wing knife with bow	48196 For 2-wing knife without bow	
65405 ..... 1-12 mm	65666 ..... 12-24 mm	65403 		
26904 ..... 2 mm	26880 ..... 10 mm	Knife block		Replacement blade 11264
26840 ..... 3 mm	26912 ..... 15 mm	2601172 ..... 2 mm	2601178 ..... 8 mm	
26896 ..... 5 mm		2601173 ..... 3 mm	2601180 ..... 10 mm	
26888 ..... 8 mm		2601175 ..... 5 mm	2601185 ..... 15 mm	
26712 ..... 1.3 mm		20640		
66233 ..... 1.8 mm				
66234 ..... 2.3 mm				
66235 ..... 2.8 mm				
26720 ..... 2 mm	29000 ..... 6 mm	6552 		
28976 ..... 3 mm				
28984 ..... 4 mm				
28992 ..... 5 mm				
26736 ..... 4 mm		30840 		
49292 .. 10x10x12 mm		Dicing grid		Replacement blade 13536
35480 ..... 12 mm		49286 ..... 10 mm	49282 ..... 20 mm	
65681 ..... 15 mm		35472 ..... 12 mm		
42656 ..... 20 mm		65680 ..... 15 mm		
47993 ..... 2 mm	45999 ..... 9 mm	65079 ..... 2 mm	46002 ..... 9 mm	
41800 ..... 3 mm		18640 ..... 3 mm		
45997 ..... 4.2 mm		46000 ..... 4.2 mm		
45998 ..... 6 mm		46001 ..... 6 mm		
99742 ... 20 x 20 mm		Replacement strip blades	2601420E .. 20x20 mm	Blade 11264 suitable for every size of square-cut knife
733842 ... 25 x 25 mm		95679 ..... 6 teeth	2601225E .. 25x25 mm	
731817 ... 30 x 30 mm		95681 ..... 7 teeth	2601226E .. 30x30 mm	
733826 ... 35 x 35 mm			2601227E .. 35x35 mm	
95668		Knife block		
88865		95679 ..... 6 teeth		
		95681 ..... 7 teeth		
		88865	Segmenting grid	
		84686 ... 6 segments		
86360		Blade		
		86333 ..... 4 mm		