

## 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.

# Accessories for the GS 20 belt cutter

# Slices, cubes, strips and much more

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

Vegetables										
Cucumber	Eggplant	Courgette	Carrot	Radish	Cabbage turnip	Potato	Celeriac	Onion	Leek	Pepper
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Lettuce		Cabbage			Herbs				Fish, meat and sausage						Fruit							
Endive	Iceberg	Chinese leaf	Radicchio	Chicory	Cabbage	Savoy cabbage	Curly kale	Chives	Parsley	Basil	Dill	Herring	Surimi	Calamari	Lyon sausage	Salami	Poultry	Beef	vegan meat substitutes	Pineapple	Mango	
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3-wing knife



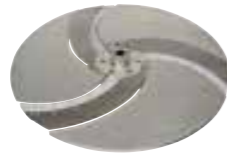
Adjustable Cutting Disk 0-15 mm



Special cabbage 10-blade-cutting-disk 1.3 mm, alu



Special chives 3-blade-cutting-knife



Special square-cut-disk 25 x 25 mm (2 cutting blocks) or 40 x 40 mm (1 cutting block)



6 blade strip cutting disk 3 x 3 mm or 5 x 5 mm



Meat tearing knife



Grating disk 3mm

