



More flexibility with the GS10

Food processing specialists Lingwood Food Services are continuing to improve their offering of efficient and cost effective food processing solutions. This is particularly the case with the Kronen GS10 belt slicing and dicing machine, widely used in the poultry industry.

The latest developments in the GS10 include the direct transfer outfeed conveyor and a range of new blade assemblies to remove more manual slicing. The outfeed conveyor raises the outfeed height of the machine making it easier and more comfortable for operatives who are required to take sliced product and place it into trays, ready meals or on sandwiches after the slicing process.

The GS10 can be used with a wide range of blades on a wide variety of products. These include profile slicing and “hand” pulled meat, as well as sliced, shred, grated and julienne of vegetables. It can also deal with sliced and diced fruit

with specially developed blades for “chunking” melon.