



## Sales arguments







• Output of up to 150 kg/h

• Cutting attachment made of solid cast stainless steel

Drawing cut prevents the loss of nutrients and vitamins and ensures the cut products stay fresher for longer Approx. 50 different slicing options

World first - antimicrobial and HACCP-friendly cutting discs made from composite

No risk of oxidation and deformation of the discs in the dishwasher

Simple, switchless operation

Optimum user comfort thanks to ergonomically correct 45-degree position

Maintenance-free and service-free induction motor and gear unit

Five-year warranty on motor and gear

### **Accessories**





GSM 5 Star





GSM5



## **Technical Data**

Voltage 100 V - 240 V, 50/60 Hz

Motor O,26 kW
Weight 23 kg
Protection class IP 26

Dimensions **250 × 315 × 540 mm** 

Certifications CE, UL, NSF, CSA, CB, CoC, S+

Information on further devices and equipment from Brunner-Anliker is available on brunner-anliker.com or from your advisor.

# DISC FOR DISC UNIQUE IN THE WORLD

# Our range of cutting discs



Fine cut (F)

F1 1 mm



Coarse cut (G)

**G3** 3 mm **G4** 4 mm

**G6** 6 mm **G8** 8 mm

**G10** 10 mm **G12** 12 mm

Tomato slicer (TO)

**TO** 5 mm



Juliennes (S)

**S8** 8 mm **S12** 12 mm

n -

**S16** 16 mm



Allumettes (PA)

**PA4** 4 mm **PA5** 5 mm

WS

WS 6 mm



Vegetable sticks (BT)

**BT6** 6 mm **BT7** 7 mm

BT8 8 mm BT10 10 mm



Shredding (RS)

 No. 000
 13 mm
 No. 3
 5 mm
 No. 10
 2,25 mm

 No. 00
 11 mm
 No. 4
 4,2 mm
 No. 11
 2 mm

 No. 1
 9 mm
 No. 6
 3,8 mm
 No. 12
 1,8 mm

 No. 1
 7 mm
 No. 7
 3 mm
 No. 13
 1,5 mm

 No. 2
 6 mm
 No. 9
 2,5 mm



Universal grater

**No. 23** 2,5 mm



**Curly cut** 

No. 14 Parmesa No. 17 Curly No. 19 Fondue 16 mm No. 26 J-Rettich





#### Order online brunner-anliker.com/shop



Sickle blade (SM)

**SM** 1,5 mm **SM** 2,5 mm

**SM** 3,5 mm **SM** 4,5 mm



Shaving cut (HS)

**HS** 0,5 mm

**SM** 5,5 mm **SM** 6,5 mm



Juliennes (S)

**S1,5** 1,5 mm **S2** 2 mm

S3 3 mm



Wave cut (SU)

**SU5** 5 mm **SU7** 7 mm



French fries cutter (PF)

**PF10** 10 mm



Cubes (W)

6 mm 8 mm

W10 W14 10 mm 14 mm **W20** 20 mm



Brunoises (BR)

BR2 2 mm BR3 3 mm

**BR4** 4 mm **BR5** 5 mm



Waffles (PG)

PG2 2 mm PG4 4 mm

**PG6** 6 mm



Vegetable spaghetti cutter (SP)

#### Sales arguments cutting discs

- Drawing cut
- Antimicrobial and HACCP-friendly
- No risk of oxidation and deformation in the dishwasher

## Swiss quality machines for professional food processing



#### The company

Brunner-Anliker is the leading manufacturer of machines for cutting, chopping, grating, grinding and declumping foodstuffs. Our 80 staff manufacture high-quality products in our plant in Switzerland (Ticino), which are then sold around the world.



#### Drawing cut

The unique cutting geometry of our «drawing cut» prevents the unnecessary loss of nutrients and vitamins. Thanks to this biotechnological method and the hand-ground blades, the cell structure of even the most delicate fruits and vegetables is barely affected. This then leads to a significantly longer shelf life for the processed products.



#### Our quality promise

Brunner-Anliker appliances for professional applications work precisely and reliably while offering optimum user comfort. Thanks to their durability and reliability, they are often used for generations in many companies. Our machines comply with the most stringent safety aspects and are easy to operate and clean.



#### **Quality Swiss products**

Brunner-Anliker machines are a shining example of Swiss innovation, precision, durability and reliability. From development right through to production and sales, all processes are carried out in the Brunner-Anliker branches in Switzerland.

Member

We support



