brunner-anliker.com

ANLIKER XXL

At home in the world's best companies.



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# RAZOR SHARP REASONS THAT PULL

**The Brunner-Anliker name stands for high-quality products.** All of our machines have the following impressive characteristics in common:



**Drawing cut** for optimal nutrient retention and cut products that stay fresher for longer



**Technical innovation** for foodstuff hygiene which meets the highest demands



**Simple handling** for optimum user comfort and easy cleaning

**Quality Swiss product** as your guarantee for innovation, precision, durability and reliability

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# PROCESSES LARGE QUANTITIES EASILY AND EFFICIENTLY

## Sales arguments

- Large feed chute
- Separate filling tube for perfect processing of individual cucumbers
- Solid stainless-steel housing
- More than 50 different cutting variants
- Product output up to 1500 kg/h
- Induction motor with maintenance-free gearbox
- Maximum working comfort due to optimum operating height
- Mobile device with simple switchless operation
- Ceramic coated cutting discs with scratch and wear resistant surface, dishwasher-safe and easy to clean
- Draw-and cut technique: prevents the loss of nutrients and vitamins, ensures longer fresh cuttings
- Mobile disc storage suitable for machine or wall mount





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## Accessories



Top frame-Set PRO XXL



Insert for cabbage



Disk rack

Disc holder

# **Technical Data**

Voltage	3 × 400 V, 50 Hz / 1 × 115 V, 60 Hz
Motor	0,75 kW / 1,1 kW
Weight	100 kg
Protection class	IP 26
Dimensions	769 (984) mm × 1010 mm × 1528 mm
Certifications	CE

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

# Our range of cutting discs



Fine cut (F) F1 1 mm F2 2 mm



Coarse cut (G) G3 3 mm G4 4 mm G10 10 mm G12 12 mm GG 6 mm GB 8 mm G16 16 mm



Tomato slicer (TO) **TO** 5 mm



Allumettes (PA) **PA4** 4 mm **PA5** 5 mm WS 6 mm



Cubes (W) W6 6×6×8 mm W10  $10 \times 10 \times 10$  mm W8 8×8×8 mm W14 14×14×14 mm





French fries (BT)

Interchangeable cube (WK) WK8 8×8×10 mm **WK14** 14×14×10 mm **WK10** 10×10×10 mm **WK24** 24×24×10 mm



Juliennes (S) **S1,5** 1,5 mm **S2** 2 mm **S3** 3 mm



Wave cut (SU) SU5 5 mm SU7 7 mm



### Shredding (RS)

No. 000	13 mm	No. 4	4,2 mm	No. 14 Parmesan
No. 00 No. 0 No. 1	11 mm 9 mm 7 mm	No. 7 No. 9 No. 11	3 mm 2,5 mm 2 mm	No. 18 Fondue 12 mm
No. 2 No. 3	6 mm 5 mm	No. 12	1,8 mm	No. 19 Fondue 16 mm
				No. 23 Universal 2,5 mm

## 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.





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



