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ANLIKER L

At home in the world's
best companies.



**BRUNNER
ANLIKER**

swiss  made



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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Customer values



- **Safe and easy handling thanks to switchless operation**
- **Dishwasher safe and HACCP friendly cutting head thanks to the world's best high-tech glass fibre material**
- **High capacity output of up to 220 kg per hour**
- **Five-year warranty on motor and gear**
- NEW: 45% larger than average hopper insert and cutting volume
- About 50 different slicing options rendering outstanding cutting quality
- Optional «Double Shot» insert for long products such as cucumbers and similar (continuous feed)
- High-tech glass fibre disc and drawing cut prevent the loss of nutrients and vitamins and ensure longer-lasting freshness of the cut products. Why throw away what looks fresh?
- Flexible and effortless food pusher handling with left, right or both hands thanks to the cutting-edge sliding system
- World first patented antimicrobial and HACCP friendly cutting discs made from corrosion resistant glass fibre composite - more hygiene, more yield, more profit
- No oxidation and deformation of the glass fibre discs in the dishwasher - 100% acid proof
- Machine stand and upper part made from patented glass fibre composite with embedded silver ions for more hygiene
- Optimum user comfort thanks to an ergonomically perfect 45-degree position for easy filling and product monitoring
- 100% maintenance and service free induction motor and gear unit for reliable operation



Accessories



Technical Data

| | |
|------------------|--------------------------------|
| Voltage | 100 V - 240 V, 50/60 Hz |
| Motor | 0,26 kW |
| Weight | 19 kg |
| Protection class | IP 26 |
| Dimensions | 250 x 315 x 540 mm |
| Certifications | CE, CSA / UL, TÜV |

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
F2 2 mm



Coarse cut (G)

G3 3 mm **G6** 6 mm **G10** 10 mm
G4 4 mm **G8** 8 mm **G12** 12 mm



Tomato slicer (TO)

TO 5 mm



Juliennes (S)

S8 8 mm **S16** 16 mm
S12 12 mm



Allumettes (PA)

PA4 4 mm **WS** 6 mm
PA5 5 mm



Vegetable sticks (BT)

BT6 6 mm **BT8** 8 mm
BT7 7 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. 0 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 Parmesan **No. 19** Fondue 16 mm
No. 17 Curly



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Sickle blade (SM)

SM 1,5 mm **SM** 3,5 mm **SM** 5,5 mm
SM 2,5 mm **SM** 4,5 mm **SM** 6,5 mm



Shaving cut (HS)

HS 0,5 mm



Juliennes (S)

S1,5 1,5 mm **S3** 3 mm
S2 2 mm



Wave cut (SU)

SU5 5 mm
SU7 7 mm



Cubes (W)

W6 6 mm **W10** 10 mm **W20** 20 mm
W8 8 mm **W14** 14 mm

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



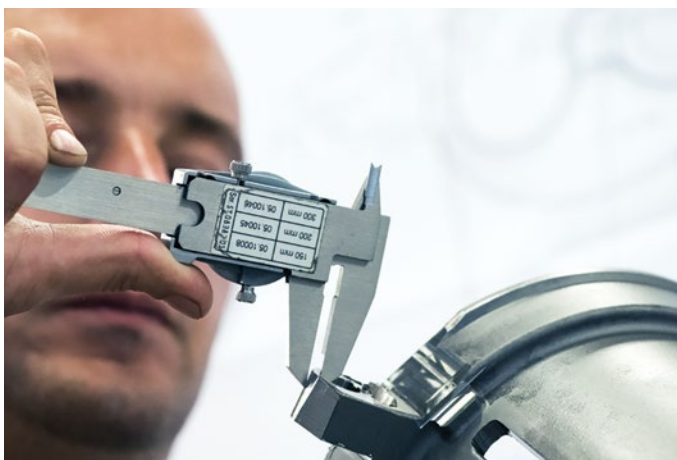
The company

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

