

ANLIKER XXL - PRO VEGETABLE CUTTING MACHINE MODEL NO. 231.03402

PROCESSES LARGE QUANTITIES EASILY AND EFFICIENTLY

Product Advantages:

- The cells of vegetables and fruits are neither bruised nor torn open. Food that has been cut stay fresh for longer.
- It is an all-rounder that will process up to 800 kg per hour.
- Provides every popular type of cut: slice, julienne, brunoise, cube, allumette, French fry and wave cuts, as well as grated food.
- Mobile device with simple switchless operation.
- Mobile disc storage suitable for machine or wall mount
- Solid stainless-steel housing
- Ceramic coated cutting discs with scratch and wear resistant surface, dishwasher- safe and easy to clean
- Induction motor with maintenancefree gearbox.
- Large filling tray
- Simple product infeed with ram









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Technical Data:	
Dimensions (mm)	758 (984) × 739 × 1085
Voltage	415 3 phase AC - 3 x 2
	A 50 Hz
Motor	0.75 kW
Weight	114 kg
System of protection	IP 26
Conforms to	CE



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