



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 600 kg per hour. A machine that provides every popular type of cut: slice, julienne, brunoise, cube, allumette, French fry and wave cuts, as well as grated food.
- Mobile machine – Mounted on casters.
- Integrated disc store – The cutting discs always remain within easy reach.
- The processing area and all cutting discs are equipped with ceramic/PTFE coating. This results in a scratch and wear resistant, hygienically unsurpassed and easy to clean surface with excellent anti-friction properties.
- The capacious filling hopper is able to accept large quantities. The rapid change- over of cutting discs and the ease with which the machine can be cleaned further simplify its use.



**BRUNNER
ANLIKER**
swiss  made

Technical Data:

Dimensions	763 (942) x 782 x 1080
Voltage	mm 415 3 phase AC - 3 x 10 A 50 Hz
Motor	0.75 kW
Weight	109 kg
System of protection	IP 56
Conforms to	CE

