



brunner-anliker.com

ANLIKER PRO XXL

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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**BRUNNER
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PROCESSES LARGE QUANTITIES EASILY AND EFFICIENTLY

Sales arguments

- Large filling tray
- Simple product infeed with ram
- Solid stainless-steel housing
- More than 50 different cutting variants
- Product output up to 800 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



Order online
brunner-anliker.com/shop



Accessories



Top frame-Set XXL



Disc rack



Disc holder

Technical Data

Voltage	3 × 400 V, 50 Hz / 1 × 115 V, 60 Hz
Motor	0,75 kW / 1,1 kW
Weight	114 kg
Protection class	IP 26
Dimensions	758 (984) mm × 739 mm × 1085 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 G6 6 mm G10 10 mm
G4 4 mm G8 8 mm G12 12 mm
G16 16 mm



Tomato slicer (TO)

TO 5 mm



Allumettes (PA)

PA4 4 mm WS 6 mm
PA5 5 mm



French fries (BT)

BT6 6 mm BT8 8 mm
BT7 7 mm BT10 10 mm



Juliennes (S)

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



Cubes (W)

W6 6×6×8 mm W10 10×10×10 mm
W8 8×8×8 mm W14 14×14×14 mm



Brunoises (BR)

BR3 3 mm BR5 5 mm
BR4 4 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 11 mm	No. 7 3 mm	No. 18 Fondue
No. 0 9 mm	No. 9 2,5 mm	12 mm
No. 1 7 mm	No. 11 2 mm	
No. 2 6 mm	No. 12 1,8 mm	No. 19 Fondue
No. 3 5 mm		16 mm
		No. 23 Universal
		2,5 mm



Gaufrettes (PG)

PG4 4 mm PG6 6 mm

Swiss quality machines for professional food processing



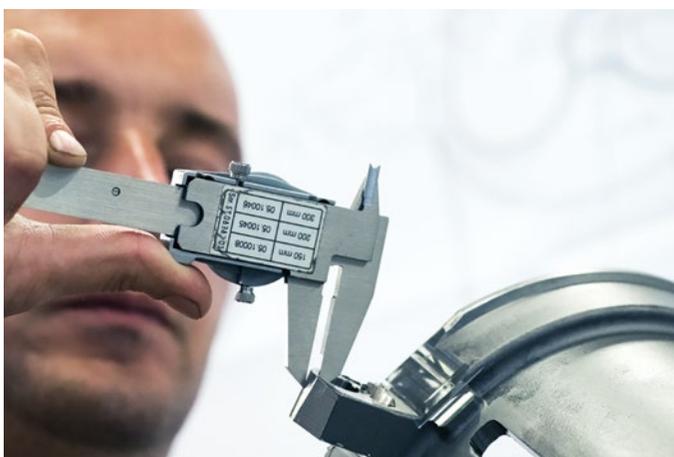
The company

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.



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

