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Cubes (W)

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



Cubes interchangeable (WK)

WK8	8 mm	WK14	14 mm
WK10	10 mm	WK20	20 mm



Wave cut (SU)

SU5	5 mm
SU7	7 mm



French fries (RS)

No. 000	13 mm	No. 6	3,8 mm	No. 14 Parmesan,
No. 00	11 mm	No. 7	3 mm	Parmigiano
No. 0	9 mm	No. 9	2,5 mm	
No. 1	7 mm	No. 10	2,25 mm	No. 19 Fondue
No. 2	6 mm	No. 11	2 mm	16 mm
No. 3	5 mm	No. 12	1,8 mm	No. 23 Universal,
No. 4	4,2 mm	No. 13	1,5 mm	Universale
				2,5 mm

Sales arguments cutting discs

- Drawing cut
- HACCP-friendly
- No risk of oxidation and deformation in the dishwasher

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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DISC FOR DISC UNIQUE IN THE WORLD

Grater insert / Assortment



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



Shaving cut (HS)

HS 0,5 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



Gaufrettes (PG)

PG4 4 mm PG6 6 mm



Brunoises (BR)

BR3 3 mm BR5 5 mm
BR4 4 mm

Sales arguments



- Stainless steel housing
- Output of up to 600 kg/h
- The cutting discs and attachment head have ceramic reinforcement
- Scratchproof and wearproof surface with outstanding anti-frictional properties, unsurpassed hygiene, dishwasher compatible and easy to clean thanks to ceramic/PTFE coating
- Drawing cut prevents the loss of nutrients and vitamins and ensures the cut products stay fresher for longer
- Simple, switchless operation
- Suitable for mobile deployment
- Integrated disc magazine
- Optimum user comfort thanks to perfect working and operating height
- Maintenance-free and service-free induction motor and gear unit



Technical Data

Voltage 3x 400 V, 50 Hz, / 1x 115 V, 60 Hz
Motor 0.75 kW/ 1,1 kW
Weight 109 kg
Protection class IP 26
Dimensions 763 (942) mm x 782 mm x 1080 mm
Certifications CE

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

Swiss quality machines for professional food processing



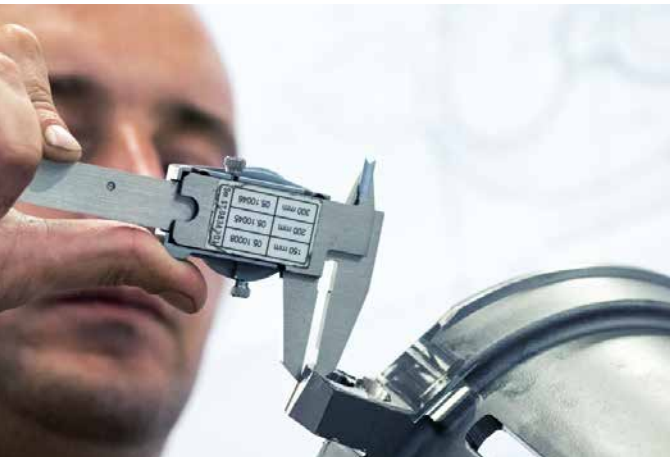
The company

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.