





Sickle blade (SM)

Shaving cut (HS)



Juliennes (S)

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



Cubes (W)

Wave cut (SU)



Brunoises (BR)

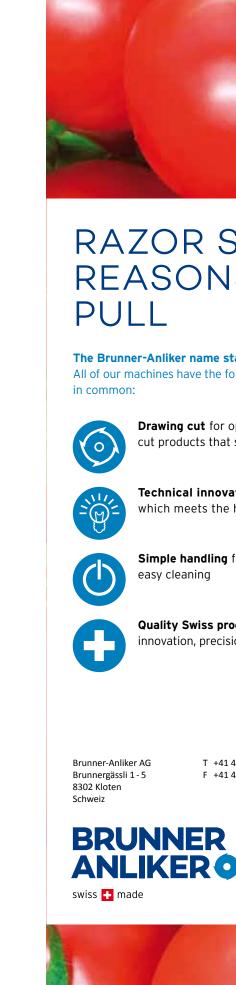


Waffles (PG)



### Sales arguments cutting discs

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





Cubes (W)



Vegetable spaghetti cutter (SP)





# DISC FOR DISC UNIQUE IN THE WORLD

## **Grater insert / Assortment**



Fine cut (F)

Juliennes (S)

Shredding disc (RS)



Coarse cut (G)

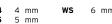




**TO** 5 mm



Allumettes (PA)





Tomato slicer (TO)

French fries (BT)

 BT6
 6 mm
 BT8
 8 mm

 BT7
 7 mm
 BT10
 10 mm



Universal grater

13 mm No. 3 5 mm No. 10 2,25 mm No. 23 2.5 mm
11 mm No. 4 4,2 mm No. 11 2 mm
9 mm No. 6 3,8 mm No. 12 1,8 mm
7 mm No. 7 3 mm No. 13 1,5 mm
6 mm No. 9 2,5 mm



## Sales arguments





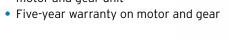


- Output of up to 150 kg/h
- Cutting attachment made of solid cast stainless steel
- Drawing cut prevents the loss of nutrients and vitamins and ensures the cut products stay fresher for longer

 Approx. 50 different slicing options • World first - antimicrobial and HACCP-friendly cutting

discs made from composite • No risk of oxidation and deformation of the discs in the dishwasher

- Simple, switchless operation
- Optimum user comfort thanks to ergonomically correct 45-degree position
- Maintenance-free and service-free induction motor and gear unit





## Accessories







or from your advisor.



Information on further devices and equipment from

Brunner-Anliker is available on brunner-anliker.com



## Swiss quality machines for professional food processing



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.



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.



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.

## **Technical Data**

100 V - 240 V, 50/60 Hz Voltage Motor 0,26 kW Weight 23 kg Protection class **IP 26** 

Dimensions 250 x 315 x 540 mm CE, UL, NSF, HACCP Certifications

Photos "The company, our quality promise and pulling cut": Marcel Studer - Salz & Pfeffer.