



Brunner Food Processing

Precision Vegetable Cutting & Prep



The newest Generation of the anliker fruit and vegetable cutting machine is “thousandfold proven classic” and recommended by famous Chefs and production plants worldwide.

50 years of improvements bring the «mother» of vegetable cuttings machine close to perfection. The knives are hand sharpened and in Swiss made Quality. The «Drawing Cut» is responsible for the nice and clean slice, even on very delicate fruits and vegetables. The goods are undamaged, stay fresh, won't oxidise and so retain their nutritional value and essential nutrients. The anliker stands for reliability, is maintenance free and needs no servicing.

- Swiss Precision Cutting that Improves Quality whilst Saving Costs
- Suitable for High Volume Food Production or Busy Restaurant Kitchens
- Rust-free Chrome-Nickel blades for fast, clean careful cuts
- Faster than a human, more uniform cuts and a better yield “Drawing Cut” technology improves quality by preserving cut surface cells
- Preserved surface cells retain more flavour and aroma
- Clean cutting also prevents oxidization leading to discolouration
- Maintenance free induction motor and assembly
- New, patented antimicrobial glass-fibre disc
- Glass-fibre composite is light, dishwasher safe and does not warp





ANLIKER XL

A Powerful Duo from Anliker

Employing a «drawing cut», the anliker XL vegetable-cutting machines always cut cleanly and ensure long-lasting freshness and an appetising appearance of cut food. What's more, because the cutting discs are 240mm in diameter, high hourly throughput rates are achieved. The two anliker XL models are ideal vegetable-cutting machines for larger kitchens, canteens, hospitals and catering companies. The anliker XL is available in two models: the anliker XL and the anliker XL Star which has a rotating feeder tube and also performs «brunoise» and «gaufrette» cuts.

ANLIKER MULTICUT 240

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Employing a «drawing cut», the anliker GSM Multicut 240 vegetable cutting machine is truly a «world star» in every larger kitchen, canteen, in hospitals, catering companies and at vegetable processors and convenience food manufacturers. The anliker GSM Multicut 240 combines top-of-the-range cutting performance, an exceeding high cut quality and ergonomically ideal user friendliness with an extremely wide range of cuts. The professional machine will easily complete brunoise, gaufrette, julienne, allumette, French fry, wave and cube cuts - as well as grate all manner of vegetable and fruit.

