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XL-C

At home in the world's
best companies.



**BRUNNER
ANLIKER**

swiss  made

Sales arguments



- The housing, cutting discs and attachment head have ceramic reinforcement
- Output of up to 300 kg/h
- Scratchproof and wearproof surface with outstanding anti-frictional properties, hygienic, dishwasher compatible and easy to clean
- thanks to particularly user friendly ceramic / PTFE coating
- Drawing cut prevents the loss of nutrients and vitamins and ensures the cut products stay fresher for longer
- Simple, switchless operation
- Optimum user comfort thanks to ergonomically correct 45-degree position
- Maintenance-free and service-free gear motor



XL-C



XL-C Star

Accessories



Technical Data

Voltage	1x 100 V - 240 V, 50/60 Hz, 3x 400 V / 3x 200 V
Motor	0,75 kW / 1,0 hp
Weight	31 kg
Protection class	IP 26
Dimensions	345 x 590 x 655 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



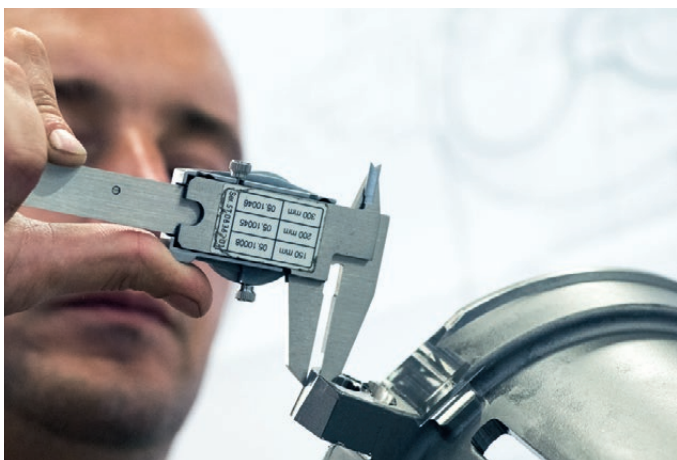
The company

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.



Order online
brunner-anliker.com/shop



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

Sales arguments cutting discs

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

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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