



VEGETABLE SLICER

ANLIKER L

Great performance and revolutionary material combined in one machine.

5
YEAR
WARRANTY

FEATURES



Perfect cut thanks to the drawing cut, reduces the unnecessary loss of nutrients and vitamins and ensures longer shelf life



Maximum working comfort and ideal workflow thanks to ergonomically correct 45-degree position



Easy cleaning in the dishwasher ensures the highest hygienic standards



Our antimicrobial fibreglass composite is the high-performance material against the proliferation of bacteria



Thanks to the modern induction motor, no heating up and up to 50% lower energy consumption

BENEFITS

- Highest precision and consistency for continuously perfect results
- Maintenance-free machine with a 5-year warranty
- Suitable for 24/7 use
- Cost efficiency thanks to low energy consumption, less food waste, easy cleaning and lower labor costs
- High creativity with over 50 cutting options



The world leader in high precision food processing

GREAT PERFORMANCE AND REVOLUTIONARY MATERIAL COMBINED IN ONE MACHINE

The maintenance-free machine convinces with its simple and ergonomic operation and its antimicrobial fibreglass composite. The material meets the highest hygiene standards and allows easy cleaning in the dishwasher.



TECHNICAL DATA

Voltage:	100 V to 240 V 50/60 Hz
Motor:	0.26 kW
Protection:	IP 26 surge water
Weight:	19 kg
Dimension:	250 x 315 x 540 mm
Footprint:	410 x 247 mm
Up to:	220 kg/h
Discs Ø:	180 mm

DRAWING CUT

Our unique drawing cut geometry prevents the unnecessary loss of nutrients and vitamins. Thanks to this method, the cell structures of even the most delicate vegetables or fruits are hardly damaged. This results in a significantly longer shelf life for the processed products and a long-lasting perfect cut. The technique is based on the geometry of pulling when cutting by hand. The unique shape of the curved blades cuts the product precisely and efficiently without crushing it. Gentle and effortless for perfect results.

ABOUT US

Our 100-year history forms the foundation of our know-how in cutting, grating, grinding and separating. Machines from Brunner-Anliker stand for precision, durability and reliability from Switzerland: from their development to production to sales, all processes take place in Brunner-Anliker's branches in Switzerland.

CONTACT

Brunner-Anliker Maschinen AG
Flughofstrasse 55, 8152 Opfikon-Glattbrugg
Switzerland
info@brunner-anliker.com, brunner-anliker.com

DISCS

Each knife is manufactured in our in-house knife factory and sharpened by hand. Each grating disc is individually punched, stamped and sharpened. Thanks to this unique manufacturing process, our knives convince with an unrivalled average service life of 5 years. Our cutting discs feature dishwasher-safe and antimicrobial fibreglass composite material.

Fine cut (F)		1 / 2	mm
Coarse cut (G)		3 / 4 / 6 / 8 / 10 / 12	mm
Sickle blade (SM)		1,5 / 2,5 / 3,5 / 4,5 / 5,5 / 6,5	mm
Julienne (S)		1,5 / 2 / 3 / 8 / 12 / 16	mm
Allumettes (PA)		4 / 5 / 6	mm
Batonnets (BT)		6 / 7 / 8 / 10	mm
French fries (PF)		10	mm
Tomato (TO)		5	mm
Shaving cut (HS)		0,5	mm
Demidov (SU)		5 / 7	mm
Dice (W)		6 / 8 / 10 / 14 / 20	mm
Grater (RS)		1,5 / 1,8 / 2 / 2 Nut fine / 2,25 / 2,5 Universal / 2,5 / 3 / 3,8 / 4,2 / 5 / 6 / 7 / 9 / 11 / 13 / Curly / Parmesan / Fondue	mm
Storage case		for 8 discs	
Disc holder		for 6 discs	
Dicing grid		8 / 10 / 14 / 20	mm
Cleaning tool			