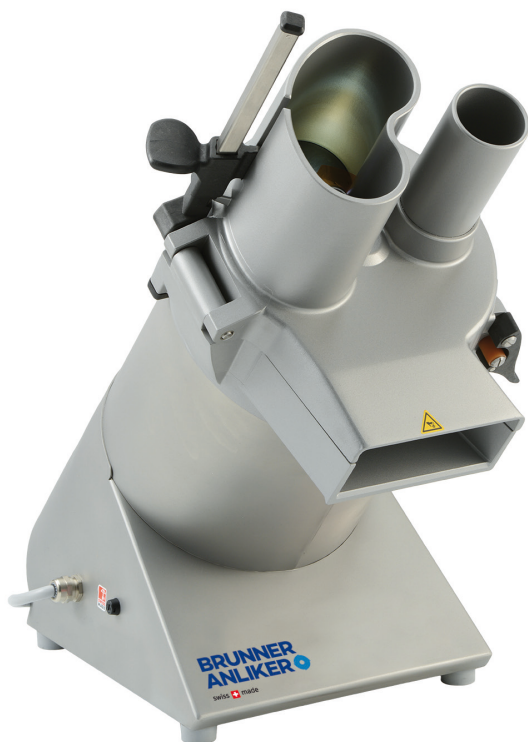




PROFESSIONAL CHEESE GRATER

ANLIKER XL-K

Ideal for commercial production of grated cheese and fondue.
This powerful, high-speed cheese grater is suitable for large blocks of cheese.

5
YEAR
WARRANTY

FEATURES

-  Large feed chute for cheese blocks up to 2.1 kg
-  Ceramic-coated grating chamber and a wide selection of easily interchangeable grating discs
-  The highest hygiene standards are ensured thanks to the easy dishwasher cleaning
-  Maximum working comfort and ideal workflow thanks to the ergonomically correct 45-degree position
-  Powerful and designed for everyday commercial use

BENEFITS

- Careful, fast and product-appropriate processing of up to 150 kg of cheese per hour
- Maintenance-free machine with a 5-year warranty
- Cost efficiency thanks to low energy consumption, less food waste, easy cleaning and lower labor costs
- No smearing, clumping or crumbling of the food being grated
- Grating inserts can be changed in a single step without tools
- Meets all HACCP requirements



The world leader in high precision food processing

PROFESSIONAL CHEESE-MAKING TISTS SUITABLE FOR LARGE CHEESE BLOCKS, DESIGNED TO MEET THE HIGHEST STANDARDS.

The XL-K commercial cheese grater with the large feed chute is suitable for blocks of cheese up to 2.1 kg. The grated cheese is ejected in airy and loose state for further processing. A large selection of grating inserts is available. The highest hygiene standards are ensured thanks to the easy dishwasher cleaning.



Fine grated cheese



Coarse grated cheese



Cheese powder



Fondue



Sliced cheese

TECHNICAL DATA

Voltage:	3 x 400 V, 50 Hz (3P+N+E)
Motor:	0.75 kW
Protection:	IP 26 surge water
Weight:	31 kg
Dimension:	345 x 590 x 655 mm
Footprint:	320 x 295 mm
Up to:	150 kg/h
Discs Ø:	240 mm

SERVICE

Although our machines are completely maintenance-free, we still offer our customers a wide range of support options.

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

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SPECIAL CHEESE GRATERS

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.

Sliced cheese

Shaving cut (HS)

Suitable for Sbrinz and Parmesan



0,5 mm

Finely grated cheese

Grater no. 3

Suitable for all types of grated cheese



5 mm holes

Cheese powder

Grater no. 14

Suitable for Sbrinz and Parmesan

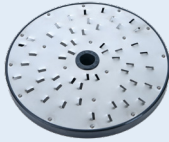


3 x 3 + 5 mm holes

Fondue

Grater no. 18

Suitable for fondue mixtures



hole size 11 mm

Other grating discs (RS)

- Nr. 000 / 13 mm
- Nr. 00 / 11 mm
- Nr. 0 / 9 mm
- Nr. 1 / 7 mm
- Nr. 2 / 6 mm
- Nr. 4 / 4,2 mm
- Nr. 7 / 3 mm
- Nr. 9 / 2,5 mm
- Nr. 11 / 2 mm
- Nr. 12 / 1,8 mm
- Nr. 19 / 1,6 mm
- Nr. 23 / 2,5 mm

Table



Disc holder

