



VEGETABLE SLICER

ANLIKER XL-C STAR

Unique Brunoise function for large volumes.

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



Creative results thanks to the special cuts for Brunoises and Gaufrettes

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

UNIQUE BRUNOISE FUNCTION FOR LARGE VOLUMES

The scratch- and wear-resistant surface of the maintenance-free machine is hygienic, dishwasher-safe and easy to clean. The large selection of different cutting variations, including special cuts such as Brunoises and Gaufrettes, allow even more creativity in the kitchen.



TECHNICAL DATA

Voltage:	100 V to 400 V 50/60 Hz
Motor:	1.1 kW (100V-230V) / 0.75 kW (3x400V)
Protection:	IP 26 surge water
Weight:	31 kg
Dimension:	345 x 590 x 655 mm
Footprint:	320 x 295 mm
Up to:	300 kg/h
Discs Ø:	240 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

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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 / 16	mm
Sickle blade (SM)		1,5 / 2,5 / 4,5	mm
Julienne (S)		1,5 / 2 / 3	mm
Allumettes (PA)		4 / 5 / 6	mm
Batonnets (BT)		6 / 7 / 8 / 10	mm
Tomato (TO)		5	mm
Shaving cut (HS)		0,5	mm
Demidov (SU)		5 / 7	mm
Gaufrettes (PG)		4 / 8	mm
Brunoises (BR)		3 / 4 / 5	mm
Dice (W)		6 / 8 / 10 / 14	mm
Grater (RS)		1,8 / 2 / 3 / 2,5 Universal / 4,2 / 5 / 6 / 7 / 9 / 11 / 13 / Parmesan / Fondue	mm
Disc holder		for 6 discs	