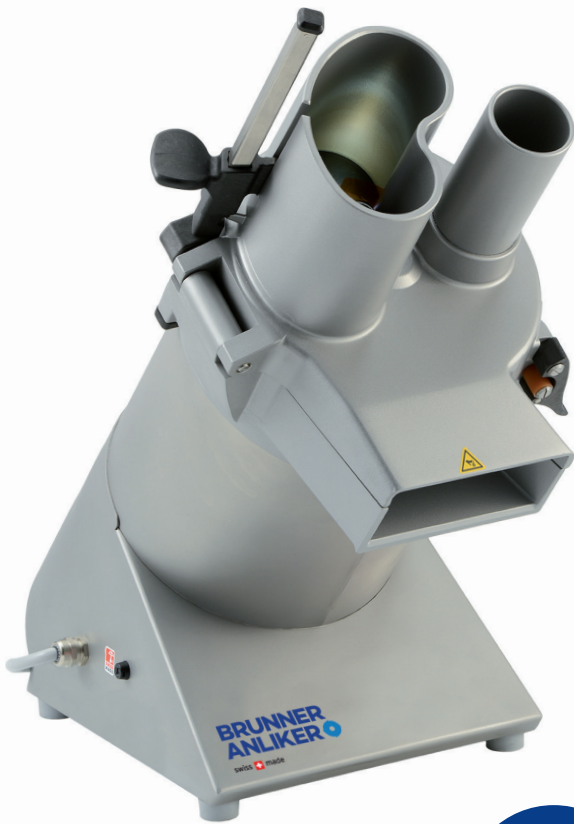


## VEGETABLE SLICER

# ANLIKER XL-C

Perfect cutting 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 thanks to ergonomically correct 45-degree position



Easy cleaning in the dishwasher ensures the highest hygienic standards



A powerful table model with a maintenance-free spur gear motor

## 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 45 cutting options



The world leader in high precision food processing

# PERFECT CUTTING FOR LARGE VOLUMES

The Anliker XL-C is the most powerful table model due to its large cutting discs and drawing cut. The scratch- and wear-resistant surface of the maintenance-free machine is hygienic, dishwasher-safe and easy to clean.



## 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 |
| 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   |    |