



PROFESSIONAL CHEESE GRATER

HLR-C

Ideal for commercial processing of grated cheese or fondue.

The HLR-C has been convincing for generations with its robust design, easy handling and quick cleaning.

FEATURES



Maintenance-free machine thanks to its robust construction and mechanics



Ceramic-coated grating housing and a wide selection of grating baskets that can be changed in a single step without tools



The highest hygiene standards are ensured thanks to the easy dishwasher cleaning of the grating housing and grating inserts



Light, airy grating with gentle cheese ejection



With the integrated holder, the cheese is grated directly into the bag

BENEFITS

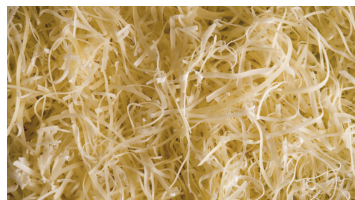
- Careful, fast and product-friendly processing of up to 80 kg of cheese per hour
- Cost efficiency thanks to low energy consumption, less food waste, easy cleaning and lower labor costs
- No smearing, clumping or crumbling of the cheese
- Specially designed to meet the needs of cheese counters
- No loss of grated cheese: 100 g of cheese fed into the machine yields 100 g of grated cheese
- Meets all HACCP requirements



The world leader in high precision food processing

PROFESSIONAL RETAIL CHEESE GRATER SUITABLE FOR INDIVIDUAL CUSTOMER REQUIREMENTS

The HLR-C is ideal for cheese counters, allowing cheese for grating or fondue to be processed directly into bags. Its light, airy grating action prevents clumping and smearing. The interchangeable grating baskets can be replaced in a single step without tools. The ceramic-coated grating housing and baskets are easy to clean hygienically in the dishwasher.



Fine grated cheese



Coarse grated cheese



Cheese powder



Fondue

TECHNICAL DATA

Voltage:	3 x 400 V, 50 Hz (3P+N+E)
Motor:	0.75 kW
Protection:	IP 26 surge water
Weight:	29 kg
Dimension:	370 x 290 x 800 mm
Footprint:	275 x 370 mm
Opening Hopper:	80 x 50 mm
Up to:	80 kg/h

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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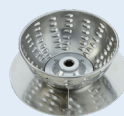
SPECIAL CHEESE GRATERS

Brunner-Anliker grater baskets are handcrafted in our own workshop. Each grater basket is individually punched, stamped and sharpened. This unique manufacturing process provides our grater baskets an unrivalled average service life of 5 years.

Coarse grated cheese

Grating basket no. 3

Suitable for all types of grated cheese and fried cheese



Perforation
5 mm

Medium grated cheese

Grating basket no. 6

Suitable for gratin mixtures and pizza cheese



Perforation
3,8 mm

Fine grated cheese

Grating basket no. 10

Suitable for all grated cheeses



Perforation
2,25 mm

Cheese powder

Grating basket no. 14

Suitable for Sbrinz and Parmesan



Perforation
3 x 3 + 5 mm

Curly

Grating basket no. 17

Suitable for cheese mixtures for cheesecakes



Perforation
4 x 4 mm

Fondue

Grating basket no. 18

Suitable for fondue mixtures



Perforation
11 mm

Grating basket holder
for 2 grating baskets, wall-mounting



Grating basket holder
for 3 grating baskets, wall-mounting



Stainless steel plate

