



Manufacturer  
**Brunner-Anliker**



Model

# ANLIKER XXL

The versatile heavy-duty worker for commercial and industrial use.

## WIDE RANGE OF ACCESSORIES

XXL Attachment Set



XXL PRO Attachment Set







Multifeeder



Large Pusher



## FEATURES

-  Maintenance-free machine made entirely of stainless steel
-  Universally applicable thanks to modular combination of cutting attachments
-  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
- 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

# THE VERSATILE HEAVY-DUTY WORKER WITH THE PERFECT CUT

The versatile heavy-duty machine enables high-volume vegetable processing thanks to easy feeding and consistently perfect cuts. The maintenance-free machine, made entirely of stainless steel, impresses with its quick tool changes and wide range of accessories.



## TECHNICAL DATA

Voltage:	3x400 V, 50 Hz / 1x 115 V, 60 Hz (connection with monophase)
Motor:	0.75 kW
Protection:	IP x6
Weight:	100 kg
Dimension XXL:	910 mm x 1510 mm x 920 mm
Dimension XXL PRO:	910 x 725 x 1200 mm
Up to XXL:	1500 kg/h
Up to XXL PRO:	800 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.

## 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

\* only for XXL PRO