

The ideal vegetable-cutting machine for larger kitchens, canteens, hospitals and catering companies.

Product advantages:

- Cells of vegetables and fruits are neither bruised nor shredded open.
- Food that has been cut stay fresh for longer. Valuable nutrients, vitamins and trace elements are retained.
- Thanks to the clean cut, cell surfaces do not oxidise and decomposition products do not form.
- The processing area and all cutting discs are equipped with ceramic/PTFE coating. This results in a scratch and wear resistant surface with excellent anti-frictional properties, hygienically unsurpassed, dishwasher safe and easy to clean.
- Swiss quality product – Innovative, robust and reliable.
- No buttons or switches to get in the way.
- The induction motor and the gearing are maintenance- and service-free.



**BRUNNER
ANLIKER**

swiss  made



Technical data:

Dimensions	345 x 590 x 655 mm
Voltage	240 1 phase AC 50 Hz
Power	0.75 kW / 1.0 hp
Weight	29.4 kg
System of protection	IP 26
Footprint	295 x 320 mm
Conforms to	CE

