



Fine cut (F)

F1 1 mm 1/32"
F2 2 mm 5/64"



Coarse cut (G)

G3 3 mm 1/8" G6 6 mm 15/64" G10 10 mm 3/8"
G4 4 mm 5/32" G8 8 mm 5/16" G12 12 mm 15/32"



Tomato slicer (TO)

TO 5 mm 3/16"



Sickle blade (SM)

SM 1,5 mm 1/32" & 3/16" SM 4,5 mm 5/32" & 3/16"
SM 2,5 mm 5/64" & 3/16" SM 5,5 mm 3/16" & 3/16"
SM 3,5 mm 1/8" & 3/16" SM 6,5 mm 15/64" & 3/16"



Shaving cut (HS)

HS 0,5 mm 0 & 3/16"



Cubes (W)

W6 6 mm 15/34" W10 10 mm 3/8" W20 20 mm
W8 8 mm 5/16" W14 14 mm 9/16"



Wave cut (SU)

SU5 5 mm 3/16"
SU7 7 mm 9/32"

RAZOR SHARP REASONS WHY

The Brunner-Anliker name stands for high-quality products. All of our machines have the following impressive characteristics in common:



Drawing cut for optimal nutrient retention and cut products that stay fresher longer



Technical innovations provide the highest levels of FoodSafe technology and hygiene



Simple operations for user comfort and easy cleaning



Quality "Swiss Made" product, your guarantee for innovation, precision, durability, and reliability

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DISC FOR DISC UNIQUE IN THE WORLD

Our range of cutting discs



Juliennes (S)

S1.5 1.5 mm 1/16" S3 3mm x 2mm 1/8"x 5/64"
S2 2 mm 5/64"



Allumettes (PA)

PA4K 4 mm 5/32" WS 6 mm 15/64"
PA5K 5 mm 3/16"



Vegetable sticks (BT)

BT6 6 mm 15/64" BT8 8mm
BT7 7 mm 9/32" BT10 10 mm 3/8"



Shredding (RS)

No. 000 13 mm 33/64" No. 6 3,8 mm 1/8" & 5/16"
No. 00 11 mm 7/16" No. 7 3 mm 1/8"
No. 0 9 mm 23/64" No. 9 2,5 mm 5/64" & 3/16"
No. 1 7 mm 9/32" No. 10 2,25 mm 5/64" & 63/64"
No. 2 6 mm 15/64" No. 11 2 mm 5/64"
No. 3 5 mm 3/16" No. 12 1,8 mm 1/32" & 5/16"
No. 4 4,2 mm 5/32" & 5/64" No. 13 1,5 mm 1/32" & 3/16"



Universal grater

No. 23 2,5 mm 5/64" & 3/16"



Curly cut

No. 14 Parmesan No. 19 Fondue 16 mm 5/8"
No. 17 Curly

Values of the cutting discs

- Drawing cut
- Antimicrobial and HACCP-friendly
- No risk of oxidation and deformation in the dishwasher

Customer values

- High capacity output of up to 800 - 1200 lbs. per hour
- NEW: 45% larger than average hopper insert and cutting volume
- Slower RPM's at 336 allows for cutting of soft produce without damage
- 50 different slicing options rendering outstanding cutting quality
- Optional «Double Shot» insert for long products such as cucumbers and similar (continuous feed)
- High-tech glass fiber disc and drawing cut prevent the loss of nutrients and vitamins and ensure longer-lasting freshness of the cut products
- World first patented antimicrobial and HACCP friendly cutting discs made from corrosion resistant glass fibre composite - more hygiene, more yield, more profit
- Machine stand and upper part made from patented glass antimicrobial fiber composite with embedded silver ions
- Optimum user comfort thanks to an ergonomically perfect 45-degree position for easy filling and product monitoring
- Flexible and effortless food pusher handling with left, right or both hands thanks to the cutting-edge sliding system
- Dishwasher safe and HACCP friendly cutting head thanks to the world's best high-tech glass fiber antimicrobial material
- No oxidation and deformation of the glass fiber discs in the dishwasher - 100% acid proof
- Removable hopper head - NO TOOLS (easily cleaned)
- Sealed head/shaft - prevents build-up (easily cleaned)
- Gear driven
- Safe and easy handling thanks to switchless operation
- Double safety interlock
- 100% maintenance and service free induction motor and gear unit for reliable operation
- Two-year parts and labor
- Five-year warranty on motor and gear ONLY



Accessories



<<Double Shot>> Insert DSI



6WRACK



SCV-1



SCH-3/SCH-4



WR-3

Technical Data

Voltage 115 V - 60 Hz - 1 Phase, 3 amps
Motor 1/2 HP
Weight 42 lbs

Protection class IP 26
Dimensions 9-25/32" x 12-13/32" x 21-1/4"
Certifications CE, CSA / UL, TÜV

Tested and Approved to Underwriters Laboratories & National Sanitation Foundation Standards

Swiss quality machines for professional food processing



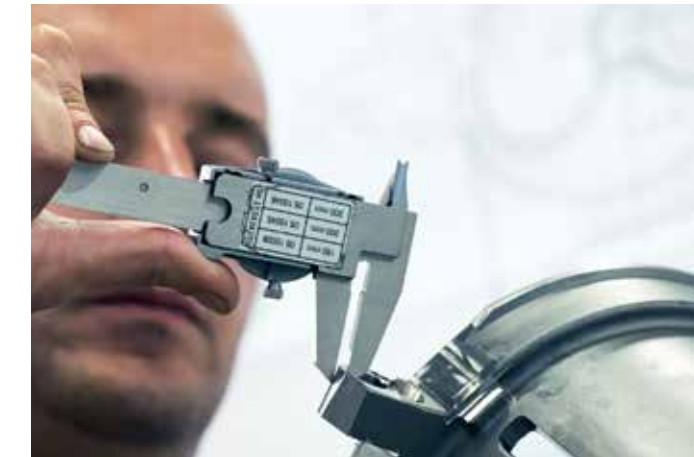
The company

Brunner-Anliker is the leading manufacturer of machines for cutting, chopping, grating, grinding and declumping foodstuffs. Our 80 staff manufacture high-quality products in our plant in Switzerland (Ticino), which are then sold around the world.



Drawing cut

The unique cutting geometry of our «drawing cut» prevents the unnecessary loss of nutrients and vitamins. Thanks to this biotechnological method and the hand-ground blades, the cell structure of even the most delicate fruits and vegetables is barely affected. This then leads to a significantly longer shelf life for the processed products.



Our quality promise

Brunner-Anliker appliances for professional applications work precisely and reliably while offering optimum user comfort. Thanks to their durability and reliability, they are often used for generations in many companies. Our machines comply with the most stringent safety aspects and are easy to operate and clean.



Quality Swiss products

Brunner-Anliker machines are a shining example of Swiss innovation, precision, durability and reliability. From development right through to production and sales, all processes are carried out in the Brunner-Anliker branches in Switzerland.

Member

We support

