



Manufacturer
Brunner-Anliker




Model
XL
Food Processing Machine

High quality made in Switzerland. State-of-the-art materials and technology ensure highest reliability and precision for restaurants, catering, retirement and long term care, and any commercial kitchen that needs to save time and money in their food prep.

| Specifications | |
|--------------------------------------|---|
| Design | <ul style="list-style-type: none"> • Large kidney-shaped filler neck 2,100 cm³ • Standard hopper for cutting long vegetables continuously • Tool-free removal of top and plunger • Carry handle on the back • Electric cable 3 m long • Plunger made of fiberglass composite with antimicrobial effect • Cutting discs with a diameter of 240 mm • Extra protection by micro-fuse • Maintenance/service-free gear motor |
| Function | Cutting, shredding, grating and grinding in up to 50 different ways |
| Capacity | Up to 300 Kg/h |
| Voltage | 115 V, 60 Hz, (Art. Nr. 231.02530) |
| Space requirements | 305 x 655 x 590 mm |
| Noise | 40 dB |
| Weight | 26 Kg |
| Certificates | CE, CSA, UL |
| Design and dimensions (in mm) | |


Accessories


Disc Holder




Disc holder for 8 cutting discs / 240 mm


Disc overview


|  | Slicing | Art. Nr. |
|---|---------|-----------|
| Fine cut 1 mm | F1 | 232.02601 |
| Fine cut 2 mm | F2 | 232.02602 |


|  | Juliennes | Art. Nr. |
|---|-----------|-----------|
| Juliennes 1.5mm | S 1.5 | 232.02622 |
| Juliennes 2mm | S 2 | 232.02623 |
| Juliennes 3mm | S 3 | 232.02624 |


|  | Allumettes | Art. Nr. |
|---|------------|-----------|
| Allumettes 4 mm | PA 4 | 232.02631 |
| Allumettes 5 mm | PA 5 | 232.02633 |
| Allumettes 6 mm | WS | 232.02240 |


|  | Slicing | Art. Nr. |
|---|---------|-----------|
| Rough cut 3 mm | G3 | 232.02603 |
| Rough cut 4 mm | G4 | 232.02288 |
| Rough cut 6 mm | G6 | 232.02606 |
| Rough cut 8 mm | G8 | 232.02236 |
| Rough cut 10 mm | G10 | 232.02237 |
| Rough cut 12 mm | G12 | 232.02238 |
| Rough cut 16 mm | G16 | 232.02552 |

|  | Sickle blade | Art. Nr. |
|---|--------------|-----------|
| Sickle knife 1.5 mm | SM 1.5 | 232.02675 |
| Sickle knife 2.5 mm | SM 2.5 | 232.02676 |
| Sickle knife 4.5 mm | SM 4.5 | 232.02678 |

|  | Bâtonnets | Art. Nr. |
|---|-----------|-----------|
| Bâtonnets 6 mm | BT 6 | 232.02241 |
| Bâtonnets 7 mm | BT 7 | 232.02242 |
| Bâtonnets 8 mm | BT 8 | 232.02243 |
| Bâtonnets 10 mm | BT 10 | 232.02244 |

|  | Tomato cut | Art. Nr. |
|---|------------|-----------|
| Tomato cut 5 mm | TO | 232.02614 |

|  | Shaving cut | Art. Nr. |
|---|-------------|-----------|
| Shaving cut 0.5 mm | HS | 232.02621 |

|  | Wavy cut | Art. Nr. |
|---|----------|-----------|
| Wavy cut 5 mm | SU 5 | 232.02298 |
| Wavy cut 7 mm | SU 7 | 232.02258 |

|  | Dicing | Art. Nr. |
|---|--------|-----------|
| Cubes 6 mm | W 6 | 232.02245 |
| Cubes 8 mm | W 8 | 232.02247 |
| Cubes 10 mm | W 10 | 232.02248 |
| Cubes 14 mm | W 14 | 232.02250 |

|  | Shredding | Art. Nr. |
|---|-----------|-----------|
| Shredding 13 mm | No 000 | 232.02259 |
| Shredding 11 mm | No. 00 | 232.02260 |
| Shredding 9 mm | No. 0 | 232.02700 |
| Shredding 7 mm | No. 1 | 232.02701 |
| Shredding 6 mm | No. 2 | 232.02702 |
| Shredding 5 mm | No. 3 | 232.02551 |
| Shredding 4.2 mm | No. 4 | 232.02265 |
| Shredding 3 mm | No. 7 | 232.02266 |
| Shredding 2.5 mm | No. 9 | 232.02267 |
| Shredding 2 mm | No. 11 | 232.02268 |
| Shredding 1.8 mm | No. 12 | 232.02712 |
| Grating-Parmesan | No. 14 | 232.02270 |
| Fondue 12 mm | No. 18 | 232.02718 |
| Fondue 16 mm | No. 19 | 232.02719 |
| Universal 2.5 mm | No. 23 | 232.02723 |

|  | Cubes WK | Art. Nr. |
|---|-------------------|-----------|
| Body for WK | WK-BODY-7 | 232.02252 |
| Cubing knife WK | WK-CUBING KNIFE-7 | 232.02506 |
| Grid 8 mm | WK 8 | 232.02254 |
| Grid 10 mm | WK 10 | 232.02255 |
| Grid 14 mm | WK 14 | 232.02256 |
| Grid 24 mm | WK 24 | 232.02257 |