

**FOOD SERVICE**  
S·O·L·U·T·I·O·N·S

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**BRUNNER  
ANLIKER**

swiss  made

**FOOD PROCESSING  
MACHINES**



**GSM 5 STAR | Anliker L | Anliker XL STAR**

## OVER 50 CUTTING BLADES



Slicing Blades (Fine)



Slicing Blades (Coarse)



Julienne Blades



Allumette Blades



Dicing Blades



Wavy Slicing Blades



Shaving Blades



Shredding Blades



Bâtonnet Blades



French Fries Blades



Tomato Slicing Blades



Sickle Blades

### Fine and Coarse Slicing Blades

Perfect for cucumbers, carrots, green onions, mushrooms, pepperoni, cabbage, lettuce, olives, radishes, strawberries, apples, bananas, kiwi, cantaloupe and much more.

### Julienne and Allumette Blades

Perfect for cucumbers, carrots, potatoes, zucchini, radishes, parsley, cilantro, beets, celery, peppers, onions, apples, mango, pears and much more.

### Dicing, Wavy, and Waffle Blades

Dicing blades are perfect for potatoes, tomatoes, cucumbers, carrots, onions, peppers, apples, bananas, cantaloupe, kiwi, strawberries. Wavy blades are perfect for lemons, oranges, zucchini, potatoes, carrots. Waffle blades are perfect for potatoes, zucchini, beetroots, radishes, carrots.

### Shaving and Shredding Blades

Perfect for carrots, cucumbers, nuts, hard cheeses, chocolate, potatoes, bread, radishes and much more.

### Bâtonnet and French Fry Blades

Perfect for potatoes, celery, squash, zucchini, carrots, apples, pears and much more.

### Tomato and Sickle Blades PLUS MANY MORE!

Tomato blades are perfect for tomatoes, iceberg lettuce, pineapples, oranges, lemons. Sickle blades are perfect for cabbage, potatoes, onions, lemon grass, leeks, dried fruit, mushrooms.

#### Additional Benefits

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





## GSM 5 STAR

The **GSM 5 Star** sets the benchmark in food processing, effortlessly handling up to 330 lbs per hour. This maintenance-free machine is crafted from stainless steel, ensuring exceptional durability and hygiene. Its unique “drawing cut” geometry minimizes nutrient and vitamin loss, guaranteeing longer shelf life and precision cuts. With over 50 interchangeable blades, including specialized cuts like Brunoise and Gaufrette, the GSM 5 Star offers unparalleled creativity and versatility in food prep.



## Anliker L

The **Anliker L** is designed for large-scale food processing. It can handle up to 485 lbs per hour and has an ergonomic 45-degree working angle. The machine features a removable double safety interlock hopper head, antimicrobial protection, and a sealed motor for continuous use. Its glass fibre composite construction ensures enhanced hygiene, making it ideal for high-capacity environments.



## Anliker XL STAR

The **Anliker XL STAR** is the most powerful Brunner-Anliker unit, capable of processing up to 900 lbs per hour. Designed for large volume food processing, this maintenance-free machine features a scratch-and wear-resistant surface that is hygienic, dishwasher-safe, and easy to clean. With over 50 blade types, the Anliker XL STAR offers an extensive array of cutting options, making it perfect for high volume commercial kitchens.

SWISS  MADE

**NEW!** | **5** YEAR WARRANTY

## FEATURES AND BENEFITS

### Time & Labor Savings

- High volume production in less time.
- Significantly reduce the labor required for food prep.
- Faster food prep means less labor and higher operator profit.

### Versatility

- Brunner-Anliker has three models and over 50 blade options.
- One machine can handle multiple food prep needs, reducing costs.
- This versatility streamlines operations and boosts profitability.

### Swiss Precision & Quality

- Renowned for Swiss precision engineering, ensuring high-quality performance and reliability.
- Machines and blades crafted with meticulous attention to detail for consistent results.
- Durable products reduce the need for frequent replacements.
- Enhances efficiency and productivity in food preparation tasks.

### Consistent Food Prep

- Drawing Cut Technology ensures precise and consistent cuts, mimicking a skilled chef's knife.
- Simple to use, even for low-skilled cooks.
- Brunner-Anliker ensures high-quality food prep consistently, regardless of the operator's experience.
- High-quality food consistently drives repeat sales and boosts operator profitability.

### Extensive Blade Options

- With over 50 blades available, operators can handle a diverse range of food prep needs using a single machine.
- The precision and variety of cuts often match the quality of a skilled chef, enabling operators with less experience to produce professional-grade cuts.

### Efficient, Low-Maintenance Motor

- Sealed brushless AC motor is easy to clean.
- Simple wipe-down reduces labor and energy costs.
- No wearable brush parts and extended usage without cooling.
- Energy savings, less prep time, and minimal maintenance.



Cut Prep  
Time & Labor  
Costs



Minimize Food  
Waste &  
Maximize Profit



Precision &  
Speed Boost  
Efficiency



Consistent Cuts  
For Higher  
Food Quality

# ABOUT US

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## About Brunner-Anliker

Brunner-Anliker, a Swiss company with over 100 years of history, specializes in manufacturing high-quality food processing machines. These machines streamline tasks, reduce preparation time and labor costs, and enhance profitability. With various machines and blades, they offer versatile and efficient solutions for food preparation.

**SWISS  MADE**

## Quality Swiss-Made Products

Brunner-Anliker machines exemplify Swiss craftsmanship, offering precision, durability and reliability.



## About Food Service Solutions Canada & USA

Food Service Solutions Inc. optimizes commercial kitchens across Canada and the USA through our extensive network of executive chef consultants and a wide range of respected food service equipment brands. Our chefs work directly with operators and their chefs to streamline workflows, reduce costs, improve results, and maximize the return on their equipment investments.



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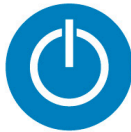
**All Brunner-Anliker machines feature:**



**Optimal Nutrient Retention:** Our draw cut technology ensures precise cuts that retain nutrients and keep products fresher for longer.



**Food Safe Technology:** Adhering to the highest hygiene standards.



**Ergonomic Design:** Easy to use and clean.



**Swiss Made Quality:** Guaranteed innovation, precision, durability, and reliability.

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SOLUTIONS**

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