Brunner-Anliker is the leading manufacturer of machines for cutting, chopping, grating, grinding and declumping foodstuffs





The Cutting Edge

Dear <<Gender>> <<Name>>

Asian countries continue to celebrate their thousand-year-old tradition of manufacturing knives that are renowned for their sharpness and durability. As a manufacturer of cutting machines we successfully compete with this high level of ancient knowledge and supply our customers with the best quality food processing machines.

The Lagnaa barefoot dining restaurant in Singapore is a loyal customer of Brunner-Anliker and its GSM5 STAR is in daily operation. Chef Kaesavan (K7) of Lagnaa is a true master of Indian cuisine and has a crystal clear idea of what his dishes should taste like. Onions play an important part in his cooking and must be uniformly cut into small dice and have a crisp, fresh flavor. The GSM5 STAR is perfect for this task. While cutting, the GSM5 STAR with its Brunoise Disc BR5 does not crush the cubes, no liquid is released and the onions do not oxidize. Instead they are finely diced and ready to be used for exquisite cooking. They taste fresh and bring great flavor to K7's meals. This is why he uses only the GSM5 STAR for his onions. It fully corresponds to his deep understanding of Indian food, his expert cooking skills and his high demands when it comes to the equipment he uses.

Explore Lagnaa barefoot dining >>>



COMPANY NEWS: Is Aluminum in Professional Kitchens Still an Option?

The answer is **NO**. Without knowing it, we consume aluminum with our food on a daily basis. In fact, most of us ingest between one and 15mg of aluminum per day. The EFSA assumes that anything less than one milligram a day is not harmful. However, consuming larger quantities over a longer period of time will slowly poison the body. Scientific research indicates that Alzheimer's and many types of cancer may be caused by aluminum poisoning.

That's why, for many years now, we at Brunner-Anliker, have been taking action and to drastically reduce the amount of aluminum used in our products. Today, all components which come in contact with food are made of either stainless steel, glass fiber composite or are reinforced with our exclusive ceramic coating. This coating convinces even the most demanding user with features including:

- Lotus effect for extra smooth gliding
- High resistance to scratches and other impacts
- It is dishwasher-proof

This special coating can be found on the following machines:

- <u>XL-C</u>
- <u>Multicut240</u>
- <u>HLR</u>

Further information >>>

PRODUCT NEWS: Brunner-Anliker's "Titanium Golden Knives" Limited Edition

At Brunner-Anliker we place a key importance on values, both during the manufacturing process and in the finished product. For more than 50 years our experienced and highly trained staff have been manufacturing handmade knives for us in Switzerland. Many of our employees have been working for us loyally for many years and in the tradition of Swiss precision, they manufacture extremely sharp, robust and precise knives.

The special limited "Golden Titanium Knives" edition is made of high-alloy knife steel with hardened and reinforced titanium nitride (TIN). These knives set a new standard in terms of durability and precision. Order the limited edition 3,5 millimeter blade today to benefit from the preferential price of CHF 390.00.



Please order here! »



TIPS & TRICKS: BR3 is Fantastic for Garlic

Start saving money today by cutting your garlic and other brunoise in-house. The BR3 disc cuts garlic brunoise evenly and beautifully without mushing or bruising it, making sure it stays fresh longer. Garlic prepared with the BR3 disc tastes fresh and gives your dishes a delicious touch. Try it!

Link to you tube >>>



UPCOMING EXHIBITION: FHA in Singapore The FHA in Singapore is the leading trade fair for the Asian region, its influences reaching Australia and Oceania as well. The FHA is a major exhibition similar to Gulfood in Dubai or the NRA in the United States. Here, new products are introduced and trends are set. As in previous year, this year we will be presenting a world-class novelty at the FHA, so do not miss it!

Find us in Hall 1, at booth 2B2-03. Further information about FHA



ON SALE: GSM5 White Blades

All of the "white" GSM5 discs have to go... For a short time only they are available at very advantageous rates and come in packages of four pieces. The white blades are sharp and durable as all our other products, and of course they are dishwasher proof.

Here is our limited-time offer:

The package includes the following four "white" GSM5 discs:

- Fine-cut 2mm F2
- Coarse cut 8mm G8
- Julienne 2mm S2
- Strip cut 6mm WS

Get a 55% discount from the original CHF 876.00 and pay only CHF 400.00. <u>Please ask for more details here</u>

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