

ONE LOOK IS ENOUGH...

The unpretentious and simple design of the BRUNNER Combistar captivates and animates the clientele as well as the butcher himself. This shiny polished Combistar is designed to treat meat products right in front of the customer – visibly appetising, visibly hygienic.

Mincing and chopping appliances can be simply and genially combined together to make up a show front of machines, incorporating those appliances which the butcher requires at any given moment.

The Combistar from Brunner needs only a minimum of space and has been constructed to meet international safety standards. The mechanism – proven a thousand-times over – and the modern electronics, all guarantee the highest degree of reliability, even at temperatures in refrigerated spaces. Operating safety is ensured at all times.

The Combistar not only looks especially hygienic but can be easily maintained perfectly clean due to its ergonomically correct design.



Combistar TS

Additional documentation is available on request concerning other BRUNNER meat processing machines, such as the IS-402 Industrial Chopper, Bone grinder, Twins, Triplets, Cutters, Tenderiser, BRUNNER BWS-32/5 Mincer and Chopper and the GKS large volume Chopper.

COMBISTAR



BRUNNER

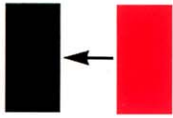
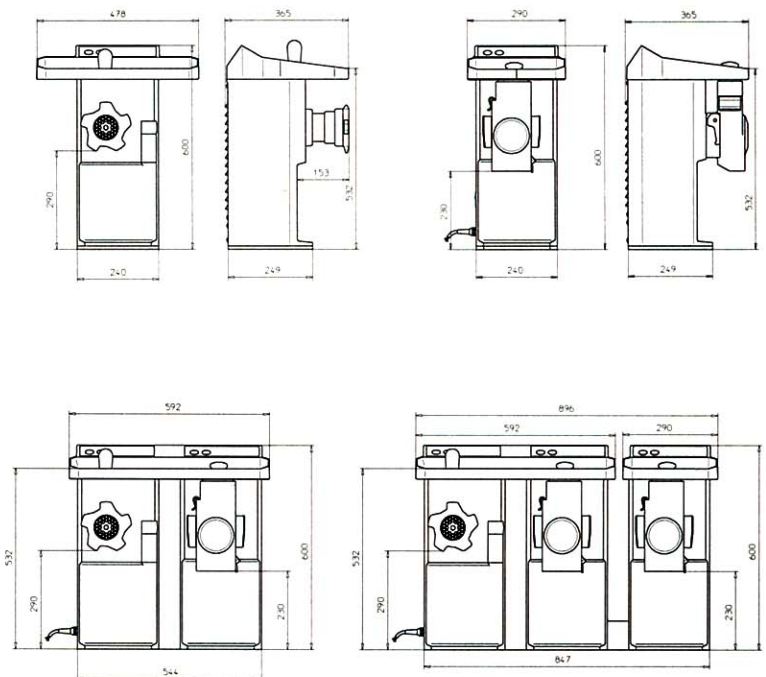
THE SHINY POLISHED TYPE T STAINLESS MEAT MINCER

Meat mincing appliances of flux-tinned grey cast material usually become rough and discoloured after a short period of time.

The hygienic conditions provided by the BRUNNER Combistar should however be and remain visible, for the sake of the customer.



The Type T STAINLESS STEEL MEAT MINCER from BRUNNER will always keep its shine. It is easy to maintain clean – as cleanness is visible. The capacity with the well proven UNGER double liner system will be approx. 400 kg of top class minced meat per hour. The ENTERPRICE System No. 22 in the 83 mm size is also available on request.



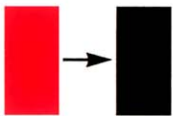
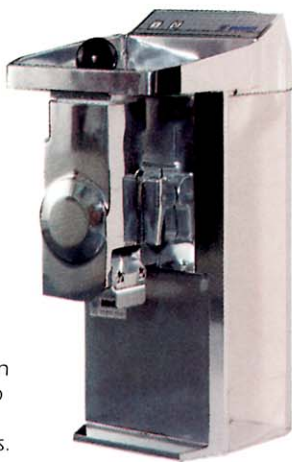
Any of the appliances can be combined together to form a show front – just with a few manipulations.

Mincer

Component T

Motor power rating:	1,1 KW
Electric power supply*:	3 x 400 V, 50 Hz (3P+N+E)
Appliance weight:	44 kg
Width:	480 mm
Depth:	370 mm
Height:	610 mm
Working height:	510 mm
Tray size:	465 x 245 mm
Housing:	highly polished stainless steel

* = other voltages available on request.



Any of the appliances can be combined together to form a show front – just with a few manipulations.

Chopper

Component S

Motor power rating:	0,55 KW
Electric power supply*:	3 x 400 V, 50 Hz (3P+N+E)
Appliance weight:	34 kg
Width:	290 mm
Depth:	370 mm
Height:	610 mm
Working height:	510 mm
Tray size:	275 x 245 mm
Housing:	highly polished stainless steel
Cutter rollers:	4, 5, 6 and 8 mm sizes available

* = other voltages available on request.



BRUNNER

BRUNNER AG • Machines and Pumps

Brunnergässli 1 - 5 • CH-8302 Kloten

Tel. ++41 1 814 17 44 • Fax ++41 1 803 01 40

www.anliker-brunner.com