



Manufacturer
Brunner-Anliker



Model
GSM5 Star
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	• Cast entirely of high-grade stainless steel; HACCP-compliant • Rotating filler neck on the right for the cutting of Brunoises and Gaufrettes • Tool-free removal of top and plunger • Carry handle on the back • Electric cable 2.5 m long • The ergonomically optimized 45-degree angle allows the operator to work in an upright position • Average cutting performance of 150 kg/h • Automatic safety shut-down when the plunger is open • Extra protection by micro-fuse • The maintenance-free induction motor comes with a 5-year guarantee on motor and gearing
Function	Cutting, shredding, grating and grinding in up to 50 different ways
Capacity	Up to 150 Kg/h
Motor	Induction motor 0.26 kW
Voltage	115 V, 60 Hz, (231.01836)
Space requirements	250 x 315 x 525 mm
Noise	40 dB
Weight	21.5 kg
Certificates	CE, CSA, UL
Design and dimensions (in mm):	

Accessories

Holder Box

Holder box B2; consists of 6 small and 1 big box for cutting discs 180 mm

Rotary Food Plunger

Rotary plunger for vegetable cutter GSM5 Star 180 mm

Recommended standard disc set

Starter Kit (5 discs)	
Fine cut 1 mm	F1
Rough cut 3 mm	G3
Juliennes 2 mm	S2
Grating disc for hash browns	Nr. 0
Brunoises 3 mm	BR3
Turning plunger GSM5 Star	

Disc overview

	Slicing	Art. Nr
Fine cut 1 mm	F1	232.01801
Fine cut 2 mm	F2	232.01802

	Slicing	Art. Nr
Rough cut 3 mm	G3	232.01803
Rough cut 4 mm	G4	232.01804
Rough cut 6 mm	G6	232.01809
Rough cut 8 mm	G8	232.01806
Rough cut 10 mm	G10	232.01807
Rough cut 12 mm	G12	232.01808
Rough cut 20 mm	G20	232.01812

	Sickle knives	Art. Nr.
Sickle knife 1.5 mm	SM 1.5	232.01815
Sickle knife 2.5 mm	SM 2.5	232.01816
Sickle knife 3.5 mm	SM 3.5	232.01817
Sickle knife 4.5 mm	SM 4.5	232.01818
Sickle knife 5.5 mm	SM 5.5	232.01819
Sickle knife 6.5 mm	SM 6.5	232.01820

	Juliennes	Art. Nr
Juliennes 1.5 mm	S 1.5	232.01822
Juliennes 2 mm	S 2	232.01823
Juliennes 3 mm	S 3	232.01824
Juliennes 8 mm	S 8	232.01826
Juliennes 12 mm	S 12	232.01827
Juliennes 16 mm	S 16	232.01828

	Allumettes	Art. Nr.
Allumettes 4 mm	PA 4	232.01831
Allumettes 5 mm	PA 5	232.01833
Allumettes 6 mm	WS	232.01836

	Brunoises	Art. Nr
Brunoises 2 mm	BR 2	232.01838
Brunoises 3 mm	BR 3	232.01839
Brunoises 4 mm	BR 4	232.01840
Brunoises 5 mm	BR 5	232.01841

	Bâtonnets	Art. Nr
Bâtonnets 6 mm	BT 6	232.01852
Bâtonnets 7 mm	BT 7	232.01853
Bâtonnets 8 mm	BT 8	232.01854
Bâtonnets 10 mm	BT 10	232.01855

	French fries	Art. Nr
French fries 10 mm	PF 10	232.01857

	Tomato cut	Art. Nr
Tomato cut 5 mm	TO	232.01814

	Shaving cut	Art. Nr
Shaving cut 0.5 mm	HS	232.01821

	Gaufrettes	Art. Nr
Gaufrettes 2 mm	PG2	232.01856
Gaufrettes 4 mm	PG4	232.01848
Gaufrettes 6 mm	PG6	232.01849

	Wavy Cut	Art. Nr
Wavy Cut 5 mm	SU 5	232.01843
Wavy Cut 7 mm	SU 7	232.01844

	Dicing	Art. Nr
Cubes 6 mm	W 6	232.01326
Cubes 8 mm	W 8	232.01327
Cubes 10 mm	W 10	232.01328
Cubes 14 mm	W 14	232.01329
Cubes 20 mm	W 20	232.01333

	Vegetable Spaghetti Cutter	Art. Nr
Spaghetti Cutter 2 mm & 3 mm	SP-5	232.01842

	Shredding	Art. Nr
Shredding 13 mm	No 000	232.01931
Shredding 11 mm	No. 00	232.01930
Shredding 9 mm	No. 0	232.01900
Shredding 7 mm	No. 1	232.01901
Shredding 6 mm	No. 2	232.01902
Shredding 5 mm	No. 3	232.01903
Shredding 4.2 mm	No. 4	232.01904
Shredding 3.8 mm	No. 6	232.01906
Shredding 3 mm	No. 7	232.01907
Shredding 2.5 mm	No. 9	232.01909
Shredding 2.25 mm	No. 10	232.01910
Shredding 2 mm	No. 11	232.01911
Shredding 1.8 mm	No. 12	232.01912
Shredding 1.5 mm	No. 13	232.01913
Grating-Parmesan	No. 14	232.01914
Curly 4 mm	No. 17	232.01917
Fondue 16 mm	No. 19	232.01919
Universal 2.5 mm	No. 23	232.01923
Nuts fine 2 mm	No. 24	232.01924
Tempura 2 mm	No. 26	232.01926