

Operating Manual Vegetable Cutter

ANLIKER XXL

Translation of the German Original



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1 ANLIKER XXL Introduction

This chapter informs on the scope of application and structure of the operating manual.

1.1 Operating manual

This operating manual enables the correct use and safe application of the ANLIKER XXL vegetable cutter made by Brunner-Anliker AG.

Important: The operating manual must be readily accessible for all users of the ANLIKER XXL vegetable cutter and therefore kept close to the machine.

1.1.1 Scope of application

This operating manual applies exclusively to the ANLIKER XXL vegetable cutter made by Brunner-Anliker AG.

Date of issue of this operating manual: 06.2019

The manual provides instructions on the preparation, operation and maintenance of the fully functional vegetable cutter and information on how to eliminate malfunctions. It is not meant, however, for the execution of repairs of cutter defects. If repairs become necessary, please contact your supplier or the manufacturer.

1.1.2 Target group and mandatory reading

The operating manual addresses all users of the ANLIKER XXL vegetable cutter.

Mandatory reading

All users are to read section 2 "Safety", page 7, before they start working with the ANLIKER XXL vegetable cutter.

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1.1.3 Warnings and instructions for use

Please observe the following warning symbols and instructions for use.

HAZARD



HAZARD

Indicates that **death or serious physical injury will occur** if the respective precautions are **not** taken.

WARNING



WARNING

Indicates that **death or serious physical injury may occur** if the respective precautions are **not** taken.

CAUTION



CAUTION

Indicates that **minor bodily injury or damage to property may occur** if the respective precautions are **not** taken.

NOTE

NOTE

User information for technically correct and efficient use of the product or for better understanding of the product characteristics.

1.1.4 Abbreviations and symbols

We use abbreviations and easy to recognize symbols at the page margins only for measuring units and the above mentioned warning and usage symbols. (Examples: see “Warnings and instructions for use”, page 6).

In this manual, the ANLIKER XXL vegetable cutter will also be referred to as “device”.

1.2 Manufacturer address

Brunner-Anliker Maschinen AG
Flughofstrasse 55
8152 Opfikon-Glattbrugg, Schweiz

Phone: +41 44 804 21 00
Mail: mail@brunner-anliker.com

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1.3 Device identification

Please indicate the device ID stamped on the nameplate attached to the side of the ANLIKER XXL vegetable cutter for all inquiries and spare part orders. This will help us to answer your questions fast and correctly.

Information of the nameplate necessary for device identification (example):

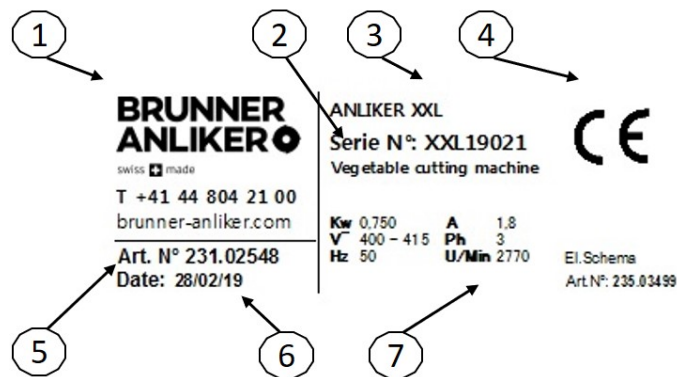


Fig. 1: Nameplate

Item	Item
1 Producer / contact data	5 Item number
2 Serial number	6 Date of manufacture
3 Device name	7 Motor performance characteristics
4 Certification	

Table 1: Nameplate

2 Safety

This chapter provides information on the general safety guidelines that need to be observed when handling and working with the ANLIKER XXL vegetable cutter.

2.1 Intended use

The intended use of the ANLIKER XXL vegetable cutter is the cutting and slicing of different types of vegetables in the catering and food processing industry. With the various cutting discs, the vegetables can be cut into different shapes and sizes. Only original cutting discs and dicing inserts recommended by the manufacturer may be used.

The intended use includes the compliance with the manufacturer instructions and conditions for installation, startup, maintenance and operation of the vegetable cutter.

Any use that does not comply with the intended one and in particular the use of third-party or defective cutting discs is, without prior written consent given by the manufacturer, considered as contrary to its intended use. The manufacturer cannot be held liable for damages resulting from improper use of the ANLIKER XXL vegetable cutter.

2.2 General safety guidelines

The following safety guidelines apply to the handling of the ANLIKER XXL vegetable cutter:

- Every user is responsible for his own safety and health. The user is not allowed to carry out jobs whose risk he cannot assess. Such jobs need to be executed by persons qualified accordingly.
- All those working with the ANLIKER XXL vegetable cutter must have been instructed on its use, read and understood the manufacturer's operating manual. See also "User requirements", page 8.
- The instructions provided in this operating manual must be adhered to.
- The user is obligated to operate the ANLIKER XXL vegetable cutter in its fully functional state only and eliminate changes or defects, especially when related to safety issues, immediately.
- It is expressly prohibited to remove or alter safety devices and protective covers.

2.3 User requirements

All those handling the device must have been instructed on its use beforehand. Any specific special training is, however, not necessary.

CAUTION



CAUTION

Risk of injury if handled inexpertly! All those working with the ANLIKER XXL vegetable cutter need to have read and understood the operating manual or been instructed by experienced users prior to its utilization.

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3 Structure

This chapter informs on the structure and accessories of the device.

3.1 Structure of the basic unit

The GSM ANLIKER XXL consists of a basic unit which rests on wheels, and a detachable top. Depending on the top, the device can be used for different jobs.

The basic unit houses the drive with power supply and the control elements. Figure 2 shows the basic unit and its single system components.

The pictures serve as examples.

For dimensional details, please refer to the dimensional drawing (Fig. 31).

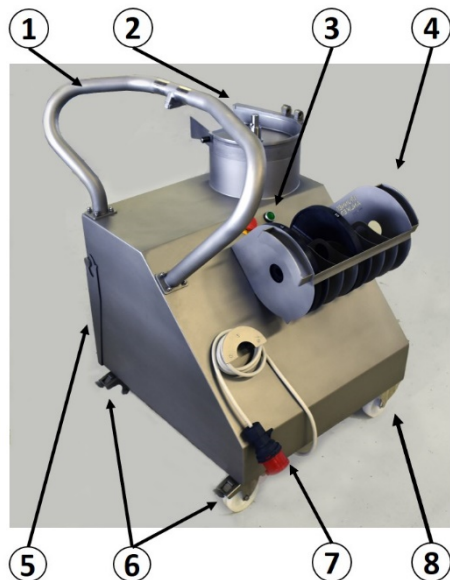


Fig. 2: Components of the basic unit

Item	Item
1 Holder rail	5 Folding table - here: table folded up
2 Housing top	6 2 caster wheels with brake
3 Control elements	7 Power cable with holder
4 Cutting disc holder	8 2 fixed wheels

Table 2: Components of the basic unit

3.2 Basic unit with funnel

Funnel and tray are attached to the support rail. The tray feeds the products directly into the machine where they are processed immediately.



Fig. 3: Funnel attachment

Item	Item
1 Funnel lock	5 Fixed wheels
2 Funnel with tray	6 Folding table - here: table folded down
3 Protective grille	7 Caster wheels with brake
4 Outlet	

Table 3: Basic unit with funnel

3.3 Equipment

The customer can configure the device with different cutting discs, grating discs and dicing inserts. The basic unit always comes with funnel attachment, operating manual, cleaning brush and micro-fuses.



Fig. 4: ANLIKER XXL

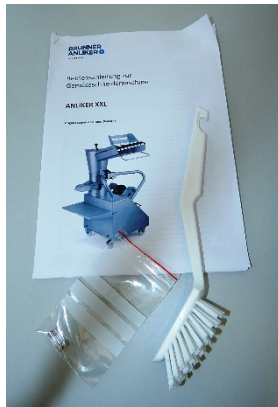


Fig. 5: Accessories kit?



Fig. 6: Ejector



Fig. 7: Standard screw blade

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3.4 Accessories

The ANLIKER XXL can be equipped with an optional PRO attachment piece. Supplementary accessories plus a large variety of cutting and grating discs as well as disc holders can be ordered from your sales partner or directly at our webshop.



Fig. 8: ANLIKER XXL PRO attachment



Fig. 9 Ejector disc



Fig. 10 Insert for cabbage



Fig. 11: Various cutting discs, grating disc, dicing inserts (W)



Fig. 12: Multifeeder insert

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3.5 Materials

All housing parts and attachment piece are made of chromium steel.

3.6 Control elements for activation and deactivation

ANLIKER XXL vegetable cutter operating concept:

1. Connect the device to the power outlet (“Electrical/electronic installation”, page 15) and ensure that the EMERGENCY OFF pushbutton (see item 3 on page 9) is unlocked.
2. Attach the components (tray or funnel) correctly and lock.
Check the lock and holder reed switch for correct locking.
3. Start the cutting process by snapping the locking lever (A) in place.
The cutting disc starts turning

4 Installation of the vegetable cutter

4.1 Unpacking and installation

The device is consigned in a transport box.

Move the device out of the transport box on a makeshift ramp of sheet metal or wooden boards.

CAUTION



Tipping hazard

The device weighs around 100 kg and may fall over when moved out of the box. We strongly recommend that the device is moved out of the box and down the makeshift ramp by at least two people.

Watch the center of gravity.

Or transport the device by means of a stacker truck. To avoid damage, place wooden boards under the device and ensure that no cables get stuck.

The ANLIKER XXL vegetable cutter should not be lifted and transported by hand. If, however, manual lifting and transporting is inevitable, always work in two and lift the device at its holder rail.

The ANLIKER XXL vegetable cutter has two fixed wheels and two caster wheels with brakes. Engage the caster wheel brake catches before carrying out any jobs on or with the device and release them only if the vegetable cutter needs to be moved.

Place the device on a plane and stable surface. Make sure to leave enough space on all sides for safe operation.

4.2 Consignment

The ANLIKER XXL vegetable cutter was cleaned at the manufacturer before dispatch.

We recommend, however, to clean the device again with a food grade cleaning product prior to its first use.

4.3 Reporting damage

Notify the forwarder, insurance agent, supplier / service center immediately if the vegetable cutter is consigned damaged due to insufficient packaging or inadequate transport. The contact addresses are listed on pages 6 and 29.

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4.4 Weight of the ANLIKER XXL vegetable cutter

The vegetable cutter weighs 100 kg.

NOTE

Note

- Check the consignment for completeness. Compare the contents with the delivery note. If components are missing, please contact your supplier.
- Notify our after-sales service, the forwarder and the insurance agent immediately if the device is consigned damaged due to insufficient packaging or inadequate transport.

CAUTION



CAUTION!

- Heavy load! The heavy weight might damage the musculoskeletal system.

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4.5 Transport of the ANLIKER XXL vegetable cutter

The ANLIKER XXL stands on wheels and can so be easily transported from one place to another. Remember to open the caster wheel brakes to relocate the vegetable cutter. At its new place of use, secure stability by snapping in the brake catches.

Release the brakes only if the device needs to be moved!

4.6 Assembly and installation

Ensure ergonomic work situations: Always place the device on a plane and solid surface with a minimum size of 800 mm x 1100 mm.

Leave sufficient space around the vegetable cutter to swing open the funnel for the exchange of cutting discs, grating discs and dicing inserts.

Connect the machine as close as possible to the power outlet. Avoid tripping hazards! Do not route the cables where people walk frequently!

If you are uncertain about the installation site and/or have questions regarding installation itself, please contact Brunner-Anliker AG (the contact address is provided on page 6 or 29).

4.7 Electrical / electronic installation

The ANLIKER XXL has a 2-m long connection cable.

To avoid tripping hazards, do not route the cable across passageways.

Check the direction of rotation before moving the vegetable cutter to another location; adapt the plug if necessary. This job must be carried out by an authorized electrician.

HAZARD

HAZARD!



- Defective electrical components may be live and pose a life-threatening hazard.
- Do not drive over, crush or pull on the cable(s).
- Disconnect the device from the mains supply before working on the electrical equipment.
- Eliminate defects on electric components / modules immediately. In the event of and to avoid acute danger, the equipment must not be operated in defective or inadequate condition.

CAUTION



CAUTION!

- Please observe the electrical data on the nameplate (see also page 7) before connecting the device to the mains supply.

NOTE

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Note

- Brunner-Anliker AG does not accept any liability for events and damages originating from electrical installations.
- Protection against unexpected start-up: observe the national regulations!

4.8 Start-up

Please observe the following guidelines for first startup and test run.

- Ensure that there are no foreign bodies in the vegetable cutter's filler spouts!
- Check the direction of rotation and adapt the plug if necessary. This job must be carried out by an authorized electrician.

HAZARD



HAZARD!

- Do not change or modify the ANLIKER XXL vegetable cutter or add any equipment which might impair the safety or function of the device. Otherwise the device no longer complies with the CE standards.
- Check the ANLIKER XXL safety functions at regular intervals. Malfunctions may massively impair its functions and result in severe injury to personnel and/or damage to the machine!

CAUTION



CAUTION!

- Always adhere to the local accident prevention regulations!

NOTE

Note

- The user must have read and understood the operating manual and in particular the chapter on safety regulations before working with the machine.

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4.9 Storage

If the ANLIKER XXL vegetable cutter is not used for a longer period of time, observe the following conditions to keep it fully functional:

- The storage place must be dry and clean.
- The ANLIKER XXL vegetable cutter must not be exposed to extreme cold or heat.
- The device must be kept clean.
- The ANLIKER XXL vegetable cutter must be packed or covered against the ingress of dirt and dust.

NOTE

Note

- Brunner-Anliker AG cannot be held liable for damages caused by corrosion due to improper storage, e.g. in humid rooms or similar.

Please contact our after-sales service before returning the machine into service after a prolonged period of standstill.

All mechanical parts need to be inspected. In particular:

- check all components for corrosion (and deterioration) damage.
- check all cutting discs for damage and cutting quality.

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5 Installation of the attachment piece

The ANLIKER L vegetable cutter can be used for a myriad of jobs.
Observe the following steps when inserting cutting discs, grating discs and dicing inserts:

WARNING



Cut injury due to sharp cutting faces

- The knives and tips of the grating disc perforations are extremely sharp and now lie open.
- Danger of cuts and skin abrasions!

Any already mounted attachment piece needs to be removed before a new one can be installed.
Separate the device from the power supply.



ANLIKER XXL attachment piece with hinge: push down the locking pin, insert the hinge until the pin moves out and locks in place.

Fig. 13: Mounting the attachment piece

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Close the attachment piece and lock with the locking lever.

Fig. 14: Locking the attachment piece



Fit the funnel into the holder rail and onto the attachment piece.

Fig. 15: Mounting the funnel



Fasten and lock the funnel on the holder rail

Fig. 16: Fastening the funnel



Fasten and lock the funnel on the attachment piece

Fig. 17: Locking the funnel

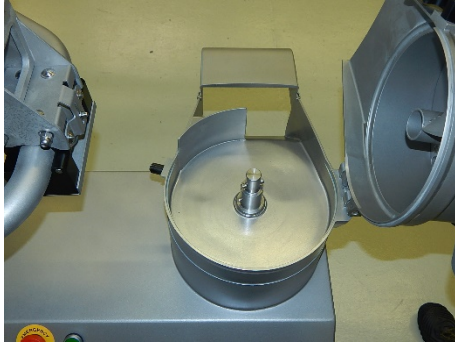


Fig. 18: Funnel lock

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5.1 Correct insertion of the cutting discs, grating discs and dicing inserts

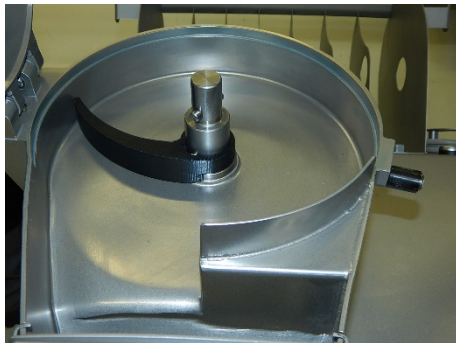
5.1.1 Preparation of the ANLIKER XXL for food processing



Open the lock and swing the funnel open, open the locking lever and swing out the attachment piece.

Fig. 19: Tilted funnel and attachment piece

5.1.2 Insertion of ejector or ejector disc

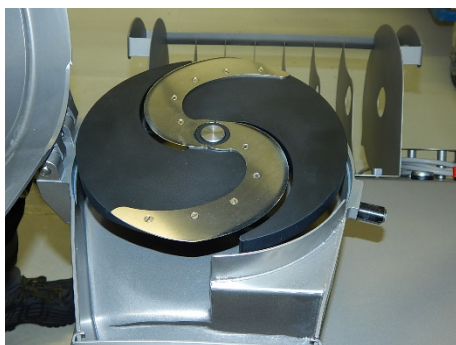


Prior to inserting the cutting disc, install the ejector or ejector disc. It sits correctly when it almost (but not quite) touches the bottom of the cutting chamber. Without ejector/ejector disc, the cut food accumulates beneath the cutting disc, the cutting disc is pushed up and might damage cutting head and knives.

Fig. 20: Inserted ejector

5.1.3 Inserting the cutting or grating disc

Place the disc on the drive shaft. Turn the disc slightly until it engages with the pin on the drive shaft and sits correctly (observe upper flushness with the drive shaft).



Correct cutting disc placement is possible only if disc hub and pin are absolutely clean.

Fig. 21: Inserted cutting disc

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WARNING



WARNING

- The knives and tips of the grating disc perforations are extremely sharp and now lie open.
- Danger of cuts and skin abrasions!

NOTE

Note

- The discs fit the drive shaft perfectly. Never push or force them down on the drive shaft with an excess of pressure.

5.1.4 Closing the attachment piece



Swing the attachment piece back in place and mount the screw blade. Ensure locking!

Fig. 22: Inserted screw blade

5.1.5 Closing the funnel



Swing the funnel back in place and lock. Ensure its perfect fit. The ANLIKER XXL is now ready for operation.

Fig. 23: Locked funnel

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5.2 Cutting vegetables



Place a suitable container (gastronorm container 1/1) on the folded down table

or

fold up the table and collect the cut products directly in large food carts or basins..

Fig. 24: Food container on folded down table

Switch on the device

Fill the vegetables into the funnel



Fig. 25: Infeed of vegetables



If vegetables get stuck in the funnel, grab the screw blade handle and shake it just slightly (move back and forth) until the vegetables come loose.

Coarse vegetables need to be cut to the size of the passageway beforehand.

Fig. 26: Moving the screw blades

Refill with vegetables as needed.

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5.3 Accessories handling (Multifeeder)

This insert (Multifeeder) allows the continuous infeed and cutting of long products, e.g. cucumbers.

5.3.1 Preparations for Multifeeder use



First swing back the funnel, remove the screw blade and insert the required cutting disc. Then insert the Multifeeder.

Fig. 27: Inserted Multifeeder

5.3.2 Multifeeder operation

Switch on the machine. Use the plunger to push down the vegetables. Push the OFF switch to stop the machine.

5.3.3 Exchanging the Multifeeder cutting disc

For cutting disc exchange, the Multifeeder must be completely removed.

NOTE

Note

- Remove the Multifeeder to exchange the cutting discs.

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6 System care „cleaning concept“

This section describes how to clean the device and its cutting discs, grating discs and dicing inserts. For cleaning, the user may dismantle the device only to the extent described in this section. Attachment piece and plunger can be removed without the use of tools.

6.1 Cleaning the ANLIKER XXL vegetable cutter

The outside of the device may be hosed down (splashwater). High-pressure cleaners must NOT be used.

6.2 Removing the attachment piece

Dismantle the attachment piece in reverse order to “Installation of the attachment piece” on page 18.

Separate the device from the power supply.

Open and detach the lock on the funnel holder rail, remove the funnel.

Pull the screw blade out of the attachment piece.

Unlock the hinge on the attachment piece.

Unlock the locking lever, open the hinge, remove the attachment piece.

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6.3 Cleaning the cutting discs, grating discs and dicing inserts (W)

Use the nylon brush included in the consignment to clean the cutting discs, the grating discs and the dicing inserts (dicing knives and dicer grid) under running water.

Never clean the dicer grid with metal objects or by tapping it on the edge of a table. Best clean the grid by putting it in a combi steam oven at 90 degrees for about 10 minutes. Then brush the vegetable residues off under running water (the brush is part of the consignment).

NOTE

Note

- Cleaning in the dishwasher might reduce the life of the knives.

6.3.1 Cleaning the dicer grid

After vegetable processing, the square grid holes are filled with vegetable residues. Proceed as follows to remove the vegetable/fruit residues:

6.3.2 Soft residues in the dicer grid

Soft vegetable and fruit types such as tomatoes, peppers, pears, kiwis, bananas, avocados etc are easily removed by holding the back of the grid under running water and brushing it with the brush included in the consignment.

6.3.3 Hard residues in the dicer grid

Hard vegetable and fruit types can be removed in two different yet gentle ways:

If you own a combi steam oven: Put the dicer grid into 90-degree oven for about 10 minutes to cook the residues. Then hold the front of the grid under running water and brush the rests out with the brush included in the consignment.

6.3.4 Manual cleaning of the dicer grid

Insert the dicer grid without knife into the device. Hold the dicer grid with one hand (fingers on the outer rim). Remove the vegetables with the other hand by pushing a raw, long carrot horizontally onto and through the grid holes. Then hold the front of the grid under running water and brush the remaining vegetable pieces off with the brush included in the consignment. Pieces stuck in the holes near the grid edges can be removed with a thin wooden skewer.

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NOTE

Note

- Use food grade detergents only.
(no industrial fat solvents)

WARNING



- **WARNING**
- Ensure that the device is switched off with the ON/OFF switch prior to any maintenance job.
- Disconnect from the power supply!
- The ANLIKER XXL vegetable cutter must not be cleaned with a stream-jet or high-pressure washer.
- The use of abrasive cleaning agents is strictly prohibited.

CAUTION

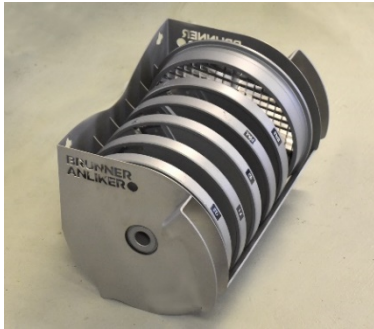


CAUTION

- The knives are extremely sharp and now lie open.
- Danger of cuts and skin abrasions!

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7 Mounting the cutting disc holder



The cutting disc holder can accommodate up to seven different cutting discs. Its simple fastening principle allows it to be installed right where it is needed.

Fig. 28: Cutting disc holder



The portable cutting disc holder can be taken along to the place of use. It can be mounted vertically or horizontally to a stable wall.

Fig. 29: Wall-mounted cutting disc holder



The ANLIKER XXL is equipped with two hooks located below the EMERGENCY OFF button for easy attachment of the cutting disc holder.

Fig. 30: Hooking up the cutting disc holder on the fastening elements on the machine.

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8 Troubleshooting

The following section describes possible malfunctions which might occur during operation, and their elimination.

8.1 Elimination of malfunctions

The machine is built to endure and therefore not very susceptible to malfunctions. Action in case of malfunctions:

First measure in case of malfunctions: Switch off the device! In case of unpleasant smells, unplug the mains plug.

8.1.1 Device does not run

1. Check the socket function by connecting another device.
2. Check whether the EMERGENCY OFF button has been reset.
3. Check whether the attachment piece has snapped in correctly.
4. Check whether the locking lever is locked.
5. Check whether all three mains phases are provided energy.
6. Has the motor overheated? If the thermoswitch was deactivated due to overheating, allow the device to cool off. It should then restart easily.
7. If the device still does not work, contact a technician or the Brunner-Anliker after-sales service.

8.1.2 Device clogged

Nothing goes in, nothing comes out. Switch off the device, take apart and clean (see item 7).

8.1.3 The dicing insert W (dicer knife and grid) cannot be removed

The dicer knife bayonet catch was not unlocked correctly. Rotate the dicer knife carefully counterclockwise and keep in place to allow unlocking of the bayonet catch and simultaneous removal of both parts from below.

8.1.4 The cutting quality (surface structure) keeps deteriorating

If the quality of the cut diminishes, the respective cutting disc should be replaced. We provide attractive exchange options! Get in touch with us.

8.1.5 The knife does not move freely

- A) the hub is dirty and the knife does not sit correctly
- B) the ejector has not been inserted.

8.1.6 Cutter bar broken

The cutter bars can break when they are no longer sharp or if they are collide with an object.

IMPORTANT: Always search for the knife or its parts when broken.

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WARNING



WARNING

- High risk of injury for the customer/guest.
- The operator is responsible if such malfunctions occur.

8.1.7 The device can no longer be switched off.

Push the EMERGENCY OFF button!
Please contact a technician.

8.1.8 The device makes buzzing noises and runs irregularly

The capacitor is defective. Please contact a technician.

8.2 Service and information

Please contact our Service Line for all problems and questions that are not described or cannot be solved.

Address: Brunner-Anliker Maschinen AG
Flughofstrasse 55
8152 Opfikon-Glattbrugg, Schweiz

mail@brunner-anliker.com

T: +41 44 804 21 00

More information on our website at

brunner-anliker.com

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9 Appendix

9.1 Spare Parts

Spare parts must meet the technical requirements specified by the manufacturer. This compliance is guaranteed for original spare parts. Use original spare parts only. Our warranty is void if third-party parts or parts which have not been approved in writing are used.

NOTE

Note

- Some wear and spare parts are subject to delivery periods and may not always be available at short notice.
- Please note that the delayed availability of spare parts may result in consequential damage and production losses.
- Always indicate the device number, device type and item number when ordering spare parts.

9.2 Disposal

Dispose of the system, system parts, accessories and packaging in an environmentally compatible manner.

NOTE

Note

- Resource recycling instead of waste disposal!
- Prior to their disposal, clean the materials of substances that might endanger health and environment.
- Bring metal parts to a metal collection point.
- Bring plastic parts to a plastic collection point.
- Bring electric parts to a collection point for electric components.
- See to professional disposal or contract a waste disposal company.

If this operating manual does not answer all of your questions, please feel free to contact our after-sales service (see page 24).

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9.3 Device transfer to third parties

All liabilities by Brunner-Anliker AG cease if the ANLIKER XXL vegetable cutter is sold and transferred to a third party.

9.4 Technical Specifications

Machine type	ANLIKER XXL vegetable cutter
Electrical connection	3 x 400 V, 50 Hz / 1 x 115 V, 60 Hz
Electric motor	0.75 kW / 1.1 kW
Weight	100 kg
Protection category	IP 26, splashwater
Dimensions L x W x H	1000 x 1010 x 1528 mm

Table 4: Technical data of the ANLIKER XXL vegetable cutter

9.5 Warranty

During the warranty period, the machine may only be repaired and maintained by the manufacturer. Upon request, the manufacturer may authorize certain exceptions in writing. The guarantee comprises only and exclusively the part to be replaced plus replacement at the producer site. The warranty exclusively relates to the part to be replaced and its replacement at the manufacturer's factory, but not to a service in connection with a warranty repair not conducted by the specialist staff at our service center (refer to page 24) or by the manufacturer plant itself

The warranty period for the ANLIKER XXL vegetable cutter is two years (or six months according to the "Machine in continuous operation" section in our General Terms and Conditions").

Wear parts or improper handling are excluded from the warranty.

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9.6 Dimensional drawing of the ANLIKER XXL vegetable cutter

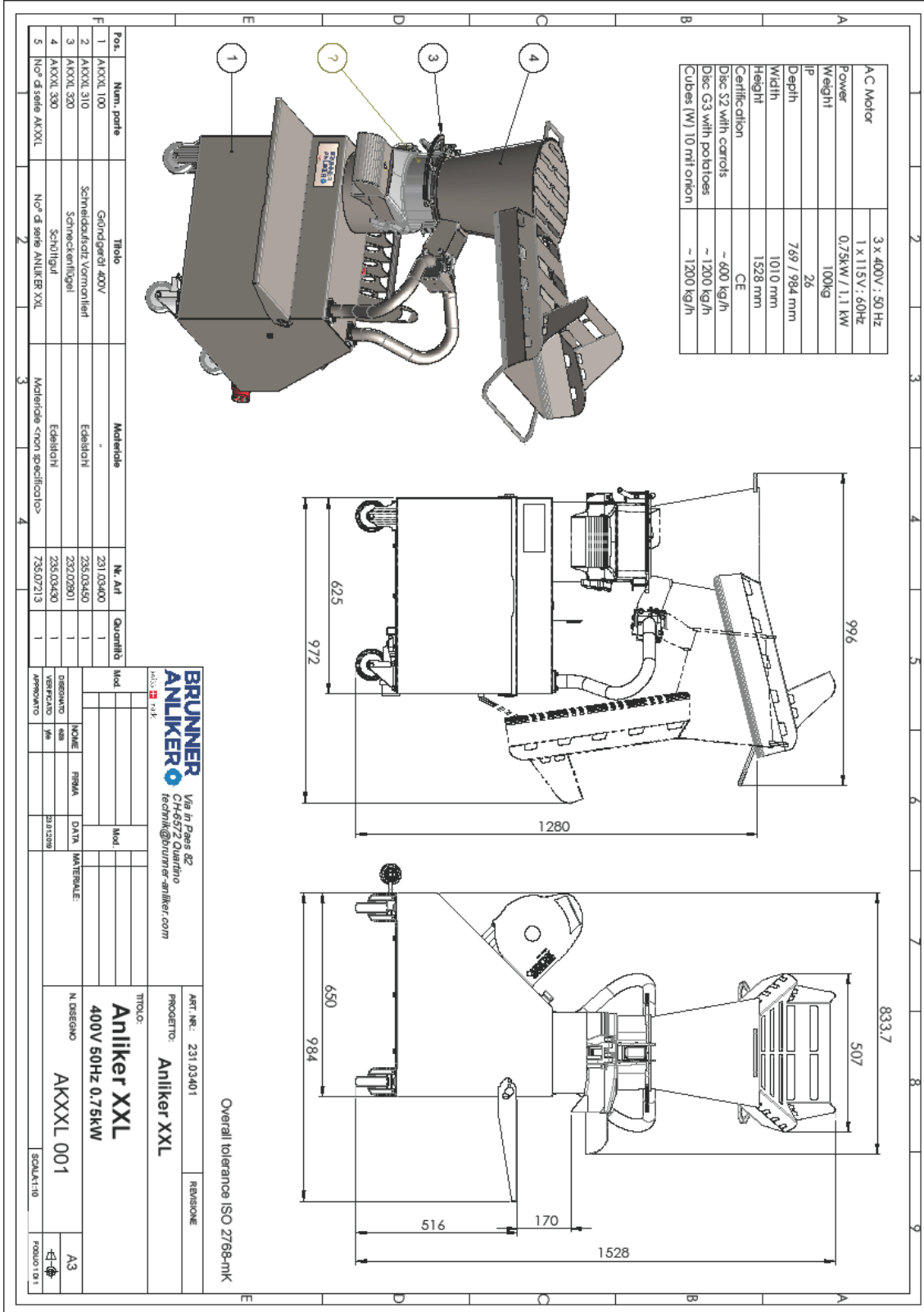


Fig. 31: Dimensional drawing of the ANLIKER XXL



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9.7 CE Conformity Declaration



Brunner-Anliker Maschinen AG T +41 44 804 21 00
 Flughafenstrasse 55
 8152 Opfikon-Glattbrugg info@brunner-anliker.com
 Schweiz brunner-anliker.com

EG-Konformitätserklärung CE Déclaration de conformité EC Declaration of conformity

<p>Wir / Nous / We,</p> <p>Brunner-Anliker Maschinen AG Flughafenstrasse 55 8152 Opfikon-Glattbrugg Schweiz</p>	
<p>erklären in alleiniger Verantwortung, dass das Produkt déclarons de notre seule responsabilité que le produit bearing sole responsibility, hereby declare that the product</p> <p>inklusive Schneidscheiben auf Rechnung inclus les disques mentionnés sur facture including Discs mentioned on invoice</p>	<p>Beschreibung des Produkts Gemüseschneidemaschine</p> <p>Description du produit Machines coupe-légumes</p> <p>Description of product Vegetable cutting machines</p> <p>Typenreihe / Série type / Type series ANLIKER XXL / XXL PRO</p>
<p>auf das sich diese Erklärung bezieht, mit der/den folgenden Norm(en) oder normativen Dokumenten übereinstimmt: auquel se rapporte la présente déclaration est conforme aux normes ou aux documents normatifs suivants. referred to by this declaration is in conformity with the following standards or normative documents.</p>	
<p>Bestimmungen der Richtlinie Désignation de la directive provisions of the directive</p> <p>2006/42/EG: Maschinenrichtlinie 2006/42/CE: directive Machines 2006/42/EC: Machinery Directive</p> <p>2014/30/EU Richtlinie 2011/65/EU</p>	<p>Titel und/oder Nummer sowie Ausgabedatum der Norm(en): titre et/ou numéro ainsi que date d'émission de la/des norme(s) : title and/or number and date of issue of the standard(s):</p> <p>DIN EN ISO 12100:2011-03 DIN EN ISO 13849-1:2016-06 DIN EN ISO14119:2014-03 DIN EN 1672-1 :2014-12 DIN EN 1672-2 :2009-07 DIN EN 1678 :2011-02 DIN EN 33014-1 :2018-08 DIN EN 33014-2 :2016-01 DIN EN 60204-1 :2007-06 DIN EN 60335-1 :2012-10</p>
<p>Mitteilung über Anerkennung der Qualitätssicherung: Communication sur la reconnaissance de l'assurance de la qualité: Report on the acknowledgment of the quality assurance:</p>	
<p>Ausstellung: Brunner-Anliker Maschinen SA Ralph Moretti / PCO Via in Poes 82 6572 Quartino, Schweiz</p> 	<p>Opfikon, September 2023</p>  M. Benkovic Technischer Direktor / Technical Director

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Fig. 32: CE Conformity Declaration

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