



# PROFESSIONAL BLENDER

Beautiful design & powerful motor



## Rotor Gastronom GK

The mixer series for commercial use: the new standard model ROTOR GK950 «Touch or Turn» with intuitive touch display in addition to the proven rotary knob, as well as the basic model GK910 with familiar rotary knob.

High-quality mixing cups with up to 4 L capacity and interchangeable cutting knives.

### Your smart kitchen helper with touch Display

Optimal mixing programmes and integrated timer of the GK950 prevent «over-mixed» dishes and saves time.

**Just start it** – the intelligent blender takes care of the rest.



For more information scan the QR.  
[info.rotorlips.ch/Pro8747](http://info.rotorlips.ch/Pro8747)



Swiss Made

# ROTOR

# MIXING CUPS FOR THE GK MIXERS

With a capacity of up to 4 litres, the professional GK cups are amongst the largest in their class. The unique shape guides the food directly to the blade for the fastest and finest processing.

The mixing cups can be easily dismantled, without the need of any tools, for washing and sanitisation. The cups and lids are dishwasher safe.



The lid is permanently monitored. If the lid is not correctly placed on the cup the blender will not start.

## The choice is yours!



### Polymer 2l and 4l

Impact-resistant, transparent, stackable (2l) with easy to read markings.



### Stainless steel 2l and 4l

Robust, meets the highest standards of hygiene, durable and attractive.

## Mixing blade assembly

Replaceable without tools and made of best in class stainless steel



### «High Power 6»

Mixing blades for intensive, very fine and fast blending, also crushes ice cubes. Recommended for the majority of applications.

**Our recommendation**



### «Bar Blender (BB4)»

Mixing blades for smooth mixing and pureeing.



### «High Power 4 (HP4)»

Mixing assembly with classic blade arrangement for easy cleaning. Intensive and fast processing, also crushes ice.



### «Frothing disc»

Beats and aerates without cutting. For creams, shakes, cocktails, etc.

# GK950

## Touch or Turn ®

It couldn't be simpler

The ingenious, dual control option allows, depending on individual preference, simple operation using the classic rotary knob or the self-explanatory touch display.



The button makes it easy to start the blender and set the speed if no programme is needed.

## The additional benefits of the touch display



### Preprogrammed mixing cycles

Three mixing cycles with optimised speed progression and suitable duration for different processing quantities. Autonomous mixing until automatic stop – just «touch» and let it run.



### Interval programme

Pulsating mixing of viscous products. The speed can be individually selected.



### Settings

The mixer programmes can be optimally set for use in the kitchen (food in a 4 litre mixing cup) or as a bar mixer (drinks in a 2 litre mixing cup).



### Timer

The blender has a timer function that can be used to set the blending time, for perfect homogenization of liquid products such as soups.



### Pulse button for High Speed

By touching the pulse icon, the ingredients are blitzed at turbo speed and additionally refined (for example, seeds in a smoothie).



### Blender cup detection

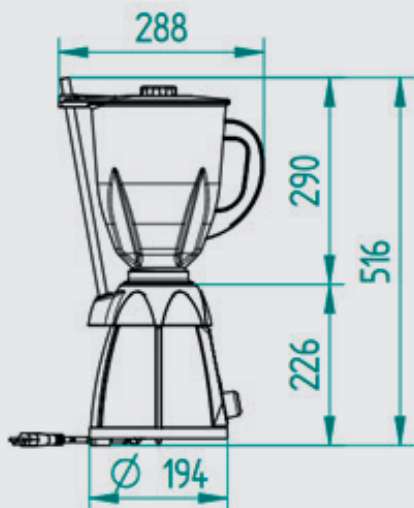
Indicates that the cup or lid is missing or incorrectly fitted, thus blocking operation.

# GK910



## Classic operation with rotary knob

The blender is switched on by pressing the rotary knob. You set the speed by turning the knob with LED segments lighting accordingly.



## Added value at a glance

Model	GK950	GK910
Classical operation with rotary knob	✓	✓
Additional intuitive touch screen	✓	✗
Mixing cup and lid monitoring	✓	✓
Timer function	✓	✗
Interval programme	✓	✗
Pulse function	✓	✗
Preprogrammed mixing cycles	✓	✗
Choice of 2 l or 4 l cup capacity	✓	✓
Choice of stainless steel or polymer mixing cups	✓	✓

## Technical data

Model	GK950	GK910
Article Nr.	1227.00x	1227.01x
Power / Peak power (W)	950 / 1700	900 / 1600
Electrical rating	230V, 50 Hz	
Speed (rpm)	1'000 – 17'000	1'000 – 16'000
Weight (kg)	5.8	5.7
Width motor base Ø (mm)	194	
Height (mm)	516	

## Mixing cups

with High Power 6 Mixing blades

Model	GK2P-HP6	GK4P-HP6	GK2I-HP6	GK4I-HP6
Article Nr.	1123.065	1123.075	1123.045	1123.085
Material	polymer	polymer	stainless steel	stainless steel
Cup capacity (l)	2	4	2	4
Blade assembly	HP6	HP6	HP6	HP6
Weight (kg)	0.75	0.95	1.45	1.9
Width (mm)	234	288	224	282
Height (mm)	280	311	280	299

Subject to change without notice

CE-compliant

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