

ROTOR

Rotor Varimat Inox RGI

The fast vegetable slicer made entirely of stainless steel. More productive thanks to high variable speed and high power. Stainless steel cutting discs with “pulling cut” and replaceable blades. Optimum inclination of the machine for easy filling and gentle ejection.

NEW
with
High Dynamic
Drive

Stainless steel cutting chamber and lid are easily removable for cleaning.



A Swiss quality product which sets a higher standard worldwide!

Rotor Varimat Inox and Rotor Varimat Inox Gourmet



Rotor Varimat Inox



Rotor Varimat Inox Gourmet

The fast processing machine

With this robust high-performance machine with **large feed chute** and **cucumber funnel** you are well prepared for the daily challenges.

Most efficient cutting

The extremely robust high-performance motor from our own in-house production with variable speed allows up to 1500 cuts per minute and a continuous output of 400 watts. The cutting speed can be optimally adjusted for each material to be cut. The Varimat Inox rotates twice as fast as conventional machines, which is very important for thin cuts. The inclined position of the machine enables ergonomic working and gentle ejection of the cut food.

Quicker cleaning

Due to its construction all parts in contact with food can and should be put in the dishwasher, the drive can be easily disinfected.

Since aluminium or plastic is not dishwasher-safe nor resistant to cleaning agents, surfaces can quickly become porous and dangerous. Therefore, these materials are not used in the Varimat Inox.

The housing is made of stainless steel, as is the easily removable lid, the easily removable cutting chamber, all cutting discs and cube grids, and also the disc stand, allowing for optimal hygiene.

For perfect hygiene in no time.

For the creative chef

The Rotor Varimat Inox **Gourmet** is based on the same machine, that has a lid with a driven, rotating insert in the round shaft. This fitting allows for the special **Gaufrettes** (Waffle) or **Brunoise** (fine dicing) cuts.



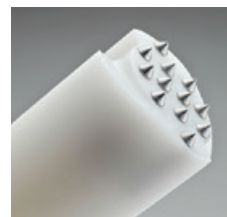
Large special funnel

Funnel with the rotating drive insert for the special cuts. The insert and the gearbox can be easily removed for cleaning.



Cucumber adapter

By simply removing the insert an **extra large round shaft** for "normal" cuts is available.



Special plunger

The included plunger has stainless steel tips for **precise guidance** of the material to be cut.

Decorative cuts with the highly efficient vegetable slicers

Rotor Varimat Inox and Varimat Inox Gourmet

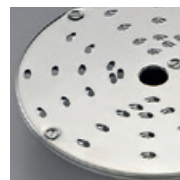


Variably oblique cut

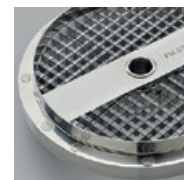
Low cutting forces thanks to blade geometry and quality make higher production rates and more attractive cuts possible. The optimum speed can be set very easily!



Julienne



Grating



Dicing

Slicing

Adjustable
from 0 to 8 mm^[a]

Julienne

2 x 2 mm^[a]
3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 7 mm

Grating

1.5 mm^[a]
2 mm
3 mm^[a]
5 mm
7 mm
9 mm^[a]
R 2 x 2 mm
Parmesan

Wavy cut

2 mm
3 mm
5 mm

Dicing

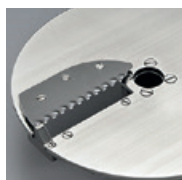
6 x 6 x 6 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 14 mm
20 x 20 x 14 mm

Gourmet cuts

The version "Rotor Varimat Inox Gourmet" can be used to produce additional cuts:



Brunoise



Gaufrettes

Brunoise

2 x 2 mm
3 x 3 mm^[b]
4 x 4 mm

Gaufrettes

4 mm^[b]
6 mm

Adjustable stainless steel cutting disc



Easily adjustable

- Slicing from 0.5 to 8 mm
- Safe parking position
- Optimized pulling cut
- Blades easily replaceable

Tip: For impressive decorations you can use this disc to easily cut **wafer-thin slices of 0.5 mm**.

Stainless steel cutting discs

All discs are made of stainless steel, easy to clean and environmentally friendly.

The **blades** are made of stainless, **manually sharpened knife steel**. These can be **replaced** or resharpened if required. The **blades** in the strip cutting, brunoise and cube discs as well as the **grating plates** can also be **replaced**.

Recommended cutting discs for

^[a] Rotor Varimat Inox (5 discs)

^[a] and ^[b] Rotor Varimat Inox Gourmet (7 discs)

Further options



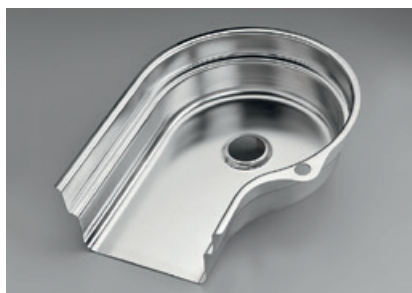
The vegetable slicer can be placed on a 75 mm high frame for use with 200 mm high GN trays.



Extra large maxi plunger, that fits perfectly in cucumber funnel of the Varimat Inox **Gourmet**.

Rotor Varimat Inox RGI vegetable cutter

Easy to take apart
Easy to clean

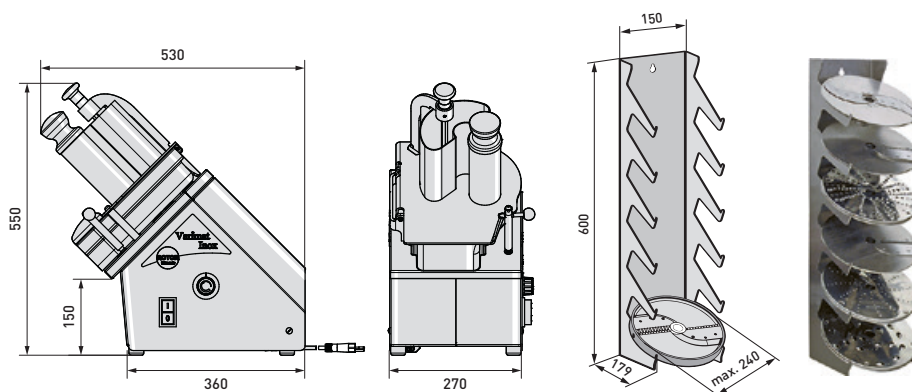


Sustainable robust design

Durable Swiss quality from our modern factory in Uetendorf. The reliable Varimat Inox has been developed for a long service life in commercial and demanding environments. It is produced from high-quality and environmentally friendly materials, with a minimum of plastics and absolutely no nanotechnology. Most parts are made of stainless steel. Worm parts can be easily replaced, or repaired.

The intelligent speed control minimizes power consumption at idle. A legally compliant main switch and 5 independent sensors protect the operator and the machine.

The Varimat Inox combines unlimited application possibilities, productivity, hygiene at a market leading price-performance ratio.



Technical Data

Model	Varimat Inox (RGI)	Varimat Inox Gourmet (RGI.G)
Article number	1250.00x	1250.01x
Driven funnel insert	no	yes
Continuous power / Peak output	400 W / 2000 W	400 W / 2000 W
Voltage	230 V, 50 Hz	230 V, 50 Hz
Speed	270 to 750 rpm	270 to 750 rpm
Dimensions	530 × 270 × 550 mm	530 × 270 × 550 mm
Net weight	25,5 kg	27 kg

Model	Stainless steel disc stand
Article number	1130.400
Dimensions	600 × 150 × 164 mm
Mounting	horizontal, vertical or wall-mounted
Space	for 6 discs

Swiss Made.

The machine complies with the CE-regulations. **CE**

Your distributor:

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ROTOR *Lips* **FEUMA**

Rotag-Group The quality makers of robust catering machines

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