

**ROTOR**

## Rotor Vitamat Inox RVI

The high performance commercial juicer in stainless steel

- 2 electronically controlled speeds
- strong motor with high rpms
- high yield and productivity
- easy cleaning
- very robust
- silent

**NEW**



A Swiss quality product which sets a higher standard worldwide!



# Juice extractor Rotor Vitamat Inox

The new high power juicer Rotor Vitamat Inox offers robustness, simplicity and significantly increased productivity. The juicer Vitamat Inox bases on a special motor built by Rotor Lips, which rotates much faster than motors of other commercial juicers. Therefore, the machine has a better juice yield and operates faster. An optimal yield is also made possible by the two different speeds, a lower one for soft fruits and vegetables, a higher one for hard fruits and vegetables.

The machine is driven directly by a heavy duty, ventilator cooled high power motor with premium stainless steel ball bearings.



Rugged motor base with silent drive

## Large feed chute with two included options

The Rotor Vitamat Inox features a round feed chute with 8 cm inner diameter. The chute allows an optimal and fast processing of soft, round fruits (for example apples, pears or peeled oranges) – without chopping them first.

For small and hard fruits and vegetables, such as carrots, the supplied reducer insert can be used. Thus, the tube gets a semicircular cross section. With the reduced shaft the required force is smaller and the processing time becomes shorter.



Vitamat Inox with round feed chute



Vitamat Inox with insert half round

## Juice flow without interruption

With the subtle geometry, the new Vitamat Inox tends significantly less to clog and is able – thanks to the selectable speed – to juice apples very well.



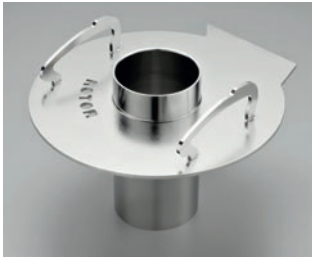
The pulp is automatically ejected into the large container or through an optional stainless steel tube into a bin underneath the countertop.

The included pulp container made of high grade unbreakable plastics holds 12 litres.

## Indisputably hygienic and easy to clean

The juicer is consistently made of stainless steel. All parts in contact with food can be cleaned unlimited in the dishwasher. In particular, the spin basket has neither plastic nor magnetic material.

The grating disc is screwed into the centrifugal basket and can be replaced easily if needed.



Lid with large round feed chute made of stainless steel



Robust centrifugal basket made of stainless steel



Plunger and insert made of solid hard-polyethylene



1-piece collecting container made of stainless steel

# The high performance commercial juicer Rotor Vitamat Inox RVI

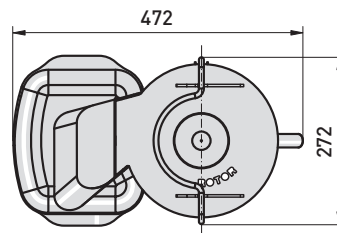
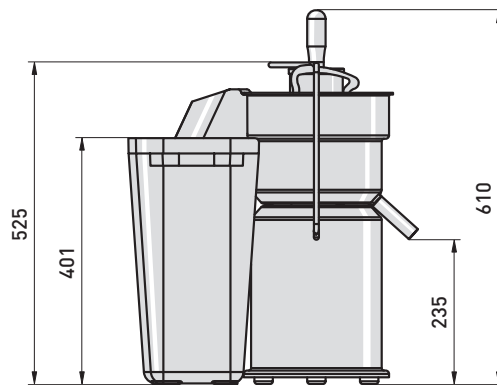


## No danger despite high speed

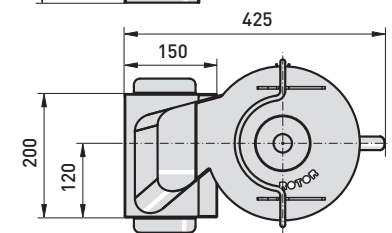
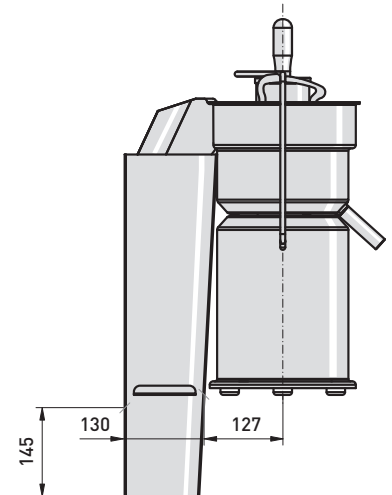
The solid lid is secured with a safety clasp assembly. By opening the clasp, the motor stops immediately. The power supply will be interrupted and the built-in brake stops the centrifugal basket within seconds. Any danger of injury from rotating parts can be avoided.

A robust protective switch prevents the motor from overloading and overheating.

The Rotor Vitamat Inox conforms to the international CE standards. The requirements of the NSF (food-hygiene) were respected in the design.



with included pulp container



with optional stainless steel tube

## Technical data

Type	Rotor Vitamat Inox (RVI)
Article number	1210.00x
Power supply	230V/50 Hz/4.8 A or 120V/60Hz/7.2A
Maximum power	900 W continuous operation/~ 1600 W peak
Capacity	depends on product, up to 200 kg apples or 150 kg carrots per hour
Speeds	5000 up to 5600 rpm
Dimensions	472 x 272 x 610 mm
Net weight	16.5 kg

**Swiss Made.**

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

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**ROTOR** *Lips* **FEUMMA**

**Rotag-Group** The quality makers of robust catering machines