

ROTOR

Kitchen Blender Rotor Gastronom GK900

The powerful professional blender

- with container capacities of 2 and 4 liters
- safety system
- very quiet
- easy to clean

NEW
with
High Dynamic
Drive



A Swiss quality product which sets a higher standard worldwide since 1943!



«High Power 6» cutting head, for intense, subtle and fast processing, also crushes ice cubes.



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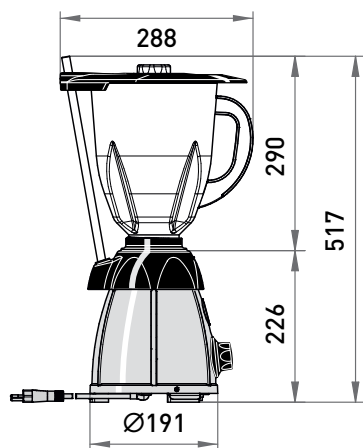
«Bar Blender» cutting head for gentle mixing and very fine pureeing.



«Special diet SL6» cutting head for small quantities and ultra-fine blending.



Whipping head, stirs without cutting. For crèmes, shakes, cocktails, etc.



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Kitchen Blender Gastronom GK900

Robust and safe

Rotor Gastronom GK900 – our powerful model developed especially for the commercial kitchen. The blender features 900W continuous power, but may temporarily even provide about 1600W, and is still very quiet. The variable speed is infinitely adjustable. The upper part of the motor base has been designed for easy cleaning. Of course, this model also has a protective device with monitoring of the lid, as required for commercial kitchen blenders according to strict CE regulations.

The big 4 liter jars, made of stainless steel or polymer, are ideally suited for the preparation of larger quantities of salad dressings, warm sauces, mayonnaise, porridge, soups, custards, cake batters, but also for smoothies, fruit drinks, cocktails, milkshakes etc. For smaller amounts, jars with a capacity of 2 liters, made either of polymer or stainless steel, are available. The high performance blades even crush ice cubes to frozen snow.



Polymer 2l or 4l, light, handy, transparent, stackable (2l), with scale.

Stainless steel 2l, very robust, for highest demands on hygiene.

Technical data

Model	GK900	Jar 2l/4l Polymer		Jar 2l/4l Stainless	
Article number	1127.0xx	1123.06x	1123.07x	1123.04x	1123.08x
Max. power consumption	900W continuous/~1600W peak				
Power supply	230 to 240 V				
Speed	infinitely variable, 1000 to 17'000 rpm				
Net weight (kg)	5,1	0,9	1	1,5	1,9
Width (max. Ø mm)	191	234	288	225	282
Height (mm)	226/517 without/incl. rod	280	300	280	300

Swiss Made.

The machine complies with the CE-regulations.

Your distributor:

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ROTOR **FEUMA**

Rotag-Group The quality makers of robust catering machines