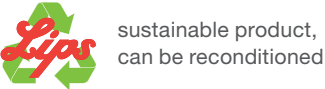


Technical data Lips Combirex

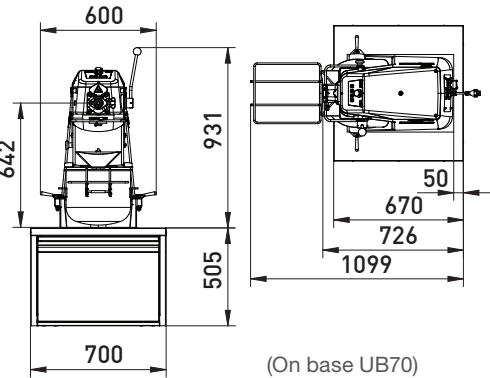
- included
- ▲ recommended option for basic equipment
- △ additional option
- ★ other dimensions on request



Chrome-nickel steel base, with drawer for accessories and storage shelf for containers, optionally mounted on four casters or leveling feet.

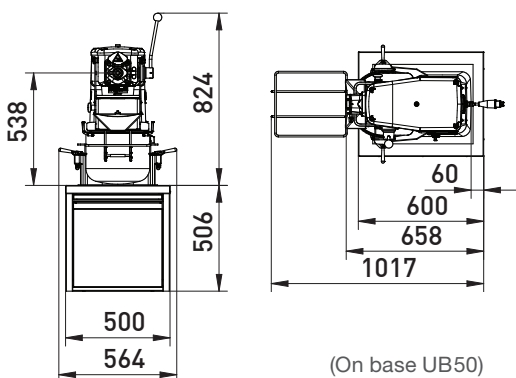
Model	Junior 3	Piccolo 3
Item no.	VS37000	VS33002
Voltage	230 V/50 Hz	400 V/50 Hz
Power	1 100 W	750 W
Agitator speed rpm	100, 200, 380	110, 220, 440
Protective motor switch	3	3
Number of speeds	●	●
Electrical cable	3 m	3 m
Personal protection system	●	●
Stainless steel protective shield, removable	●	●
Monitored security circuits	●	●
Beating machines	●	●
1 Chrome steel boiler	22 l (14 l △)	16 l
1 Whisk 2 mm	●	●
1 Mass broom 3 mm	●	●
1 Mass broom 4 mm	△	△
1 Bat	●	●
1 Kneader	●	●
Lever for whisks adjustment	●	●
Stainless steel tray grill, attachable	●	●
Connection for attachments type Gr I	●	●
INOX filling funnel, attachable	●	●
Weight without attachment devices	approx. 175 kg	approx. 120 kg
Vegetable cutter AGS 19/Gr I	▲	▲
1 Adjustable blade disc 0 to 8 mm, stainless steel	▲	▲
1 Strip cutting disc 2x2 mm, stainless steel *	▲	▲
3 Grating discs 1.5/3/9 mm, stainless steel *	▲	▲
Disc holder for 6 discs, stainless steel	▲	▲
Meat grinder INOX, EWF 70/Gr I	△	▲
Meat grinder INOX, EWF 82/Gr I	▲	△
1 LICOSWISS system with pre-cutter	▲	▲
3 Perforated discs ø 3/5/8 mm *	▲	▲
Voll-Unger system for EWF 82	△	△
Strainer PASS 200 /Gr I	▲	▲
2 strainers 2.5/4 mm, stainless steel *	▲	▲
Chrome steel wing	▲	▲
CNS base unit, with drawer and storage		
Shelf 500x600x506 mm	△	▲
Storage shelf 700x670x505 mm	▲	△
2 fixed casters, 2 swivel casters for base frame	△	△

Combirex Junior 3



Subject to technical changes.

Combirex Piccolo 3



The machines are CE compliant.



Rotag Group The quality manufacturers of robust commercial kitchen equipment **Swiss Made.**

Production and distribution
Switzerland
Rotor Lips Ltd.
CH-3661 Uetendorf
Tel +41 (0)33 346 70 70
www.RotorLips.ch

Sales and service
Germany
Feuma Gastromaschinen GmbH
DE-04639 Gößnitz
Tel +49 (0)34493 21555
www.feuma.de

Sales and service
Austria
Rotor Küchenmaschinen GmbH
AT-5400 Hallein
Tel +43 (0)6245 80881
www.rotor.at

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Lips Combirex mixing and beating machines

The compact all-rounders with many options

- Robust design for your quality production
- Easy operation and cleaning
- High-quality attachments
- Durable for generations
- Essential for professionals



● **Combirex Junior 3**
on base UB70

● **Combirex Piccolo 3**
on base UB50

A Swiss quality product has been setting standards worldwide since 1880!

Accessory options for the Combirex model series

Strainer PASS 200

The powerful strainer can efficiently purée vegetables, fruits, soups, sauces, and creams. Different strainers allow you to determine the fineness of the processed food. Finest Swiss quality!

- Housing made of food-grade Anticorodal cast iron
- the closed design and horizontal arrangement of the strainer prevent annoying splashing
- the strained material falls vertically down into a container positioned, for example, on the pull-out shelf of the base unit
- easy installation and cleaning
- Stainless steel strainers included in delivery:
 - Hole diameter 2.5 mm and 3.5 mm (1.5 mm as an option)
- Stainless steel strainer wing

Meat grinder EWF 70 & EWF 82

High-quality stainless steel meat grinders for efficient grinding, chopping all types of meat (including innards and fish), and mincing vegetables, bread, cheese, etc.

- Stainless steel
- Size 70 or 82 mm
- with pre-cutter
- LICOSWISS system
- Perforated discs included: ø 3/5 and 8 mm
- Perforated discs as an option: ø 1.5, 2, 4, and 6 mm
- Optional Voll-Unger system for EWF 82

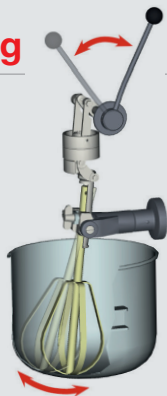
Vegetable cutter AGS 19

The clip-on vegetable slicer with high-quality stainless steel discs meets the high demands of slicing and grating vegetables, fruit, salad, sausage, and cheese, or grating nuts, chocolate, cheese, and bread. The high speed ensures excellent cutting performance.

- Housing made of food-grade Anticorodal cast iron
- Lid with 2 filling openings and a safety plunger
- No ejector, i.e., the clippings fall directly into the collection container, thus preventing damage to the clippings.
- Excellent slicing quality thanks to special blade grinding
- Extensive range of stainless steel discs
 - Recommended basic equipment: adjustable slicing disc 0 to 8 mm, julienne 2×2 mm, graters 1.5, 3, and 9 mm
- Stainless steel stand for 6 discs, for standing, laying, hanging

The ingenious principle of Lips mixing and beating machines

The mixing tool does not rotate around its own axis, but moves extremely evenly through the entire mass to be processed, as if guided by human hands. Thanks to the infinitely variable adjustment of the stroke (using the lever), the mixture splashes less over the edge of the bowl at the beginning of the process, and the cook or pastry chef obtains a perfect product in the shortest possible time. Even the smallest quantities can be processed efficiently because the distance between the tool and the pot can be set to be as small as desired.



- Benefits**
- enables the best results
 - Highly precise and gentle processing
 - Extremely robust, solid construction
 - low space requirement
 - easy to care for
 - maximum ease of use
 - Extensive range of models and variants



Combirex Junior 3

The professional lips for restaurants, homes, hospitals, and cafeterias

For medium to large businesses serving approx. 80 to 200 meals per day, as well as patisseries. The machine stand is made of solid cast iron. With gearbox and coupling for high-quality attachments.

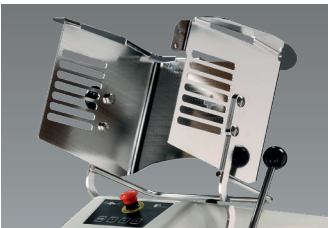


Accessories

- 22-liter stainless steel mixing bowl
- 2 mm stainless steel whisk
- 3 mm stainless steel dough hook
- Stainless steel beater
- Stainless steel kneader
- Attachable tray grill, stainless steel
- Attachable filling funnel, stainless steel
- Rubber mat, neoprene

Options

- Base unit with drawer and storage shelf made of stainless steel (recommendation UB70)
- 14-liter stainless steel mixing bowl
- Vegetable cutter AGS 19 with stainless steel discs
- Stainless steel disc stand
- Strainer PASS 200
- Meat grinder EWF 70 or EWF 82
- 4 mm stainless steel mass whisk for heavier masses



Foldable and very easy to remove



Strainer

Combirex Piccolo 3

The «small» one among the large Lips machines

For small to medium-sized businesses with approx. 30 to 80 menus. The machine stand is made of solid cast iron. With gearbox and clutch for practical plug-in devices.



Accessories

- 16-liter stainless steel mixing bowl
- 2 mm stainless steel whisk
- 3 mm stainless steel dough hook
- Stainless steel beater
- Stainless steel kneader
- Attachable tray grill, stainless steel
- Attachable filling funnel, stainless steel
- Rubber mat, neoprene

Options

- Base unit with drawer and storage shelf made of stainless steel (recommendation UB50)
- Vegetable cutter AGS 19 with stainless steel discs
- Disc holder made of stainless steel
- Strainer PASS 200
- Meat grinder EWF 70 or EWF 82
- 4 mm stainless steel mask whisk for heavier masses



Meat grinder



Vegetable cutter