

# GT850 / GT810

Household blender with maximum 2L jug capacity



## Your smart kitchen assistant with touch display

The Blender series with classic design and modern operation for the sophisticated kitchen.

The shiny chrome-plated metal housing embodies timeless elegance in your kitchen.



Our shop  
[shop.rotorlips.ch](http://shop.rotorlips.ch)



Swiss Made

# ROTOR

# PRACTICAL EQUIPMENT

## Your smart kitchen assistant with touchscreen

The GT850's optimal mixing programs and timer prevent food from being overmixed and save time.

**Just get started –**  
The smart blender does the rest of the work.



## Mixing jug 2L

The mixing cup can be easily disassembled for hygienic cleaning without tools. The cup and lid are dishwasher safe.



**Polymer**  
Break-proof, handy, transparent, stackable, with measuring scale



**Stainless steel**  
Robust, meets the highest standards of hygiene, durability, and appearance

## Cutting head

Can be replaced without tools and made of high-quality stainless steel

### Our recommendation!



**«High Power 6 (HP6)»**  
Cutting head for intensive, very fine, and fast processing; also crushes ice cubes.  
For most applications.

**Crushed ice in seconds**  
The cold-formed knife blade crushes ice cubes into snow in seconds thanks to the two icebreaker hooks.



**«Bar Blender (BB4)»**  
Cutting head for gentle stirring and puréeing.



**«High Power 4 (HP4)»**  
Cutting head with classic blade arrangement for easy cleaning.  
Intensive and fast processing, also crushes ice.



**«Whipping disc (SB)»**  
Beats and mixes without cutting.  
For creams, shakes, cocktails, etc.

# GT850

## Touch or Turn® Operation of the GT850 It couldn't be easier

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



**PROVEN!**  
This equipment is in daily use in the tough kitchen environments of professional kitchens all around the world.

The button is used to start the blender and adjust the speed if no program is required.

## The added benefit of the touch display



**Fixed mix programs**  
Three mixing cycles with optimized speed progression and appropriate duration for different processing quantities.  
Independent mixing until automatic stop – «touch» and turn!



**Interval program**  
Pulsating mixing of viscous products.  
The speed can be selected.



**Settings blender**  
The Blender programs can be optimally adjusted for use in the kitchen or as bar blender.



**Timer functions**  
The Blender has a timer function that can be used to set the mixing time, e.g. for the perfect homogenization of thin liquids such as soups.



**Pulse button for high speed**  
By tapping with your finger, the finished product is stirred again at turbo speed or further refined (for example, seeds in a smoothie).



**Mixing cup detection**  
Indication of missing or incorrectly positioned jug.; operation is blocked.

# GT810



## Classic control with rotary knob

The Blender is started by pressing the rotary knob. Turn the knob to set the desired rotation speed; the 10 segments indicate the selected speed level.



## Technical specifications

Model	GT850	GT810
Item no.	1220.00x	1220.01x
Power / Peak power (W)	950 / 1700	900 / 1600
Electrical connection	230V, 50Hz	230V, 50Hz
Rotational speed (rpm)	1'000 – 17'000	1'000 – 16'000
Weight (kg)	6.0	5.9
Motor base width (mm)	194	194
Height (mm)	503	503
Cup capacity (l)	2	2

## Facilities

Operation via rotary knob	✓	✓
Touch control	✓	✗
Mixing Jug monitoring	✓	✓
Timer function	✓	✗
Interval program	✓	✗
Pulse function	✓	✗
Fixed mix programs	✓	✗
Optionally with 4L Jug capacity	✗	✗

## Mixing cup

with High Power 6 cutting head

Model	2P-HP6	2P-HP6
Item no.	1123.065	1123.045
Material	Plastic	Stainless steel
Jug capacity (lt)	2	2
Cutting head	HP6	HP6
Weight (kg)	0.75	1.45
Width (mm)	234	224
Height (mm)	280	280



Tip:  
For larger cups, choose the  
GK950/GK910 professional Blenders.

Subject to technical changes.

CE compliant

Production and  
distribution

### Switzerland

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