

VARIMAT SPEED

Vegetable cutter with variable speed
for time savings and versatility

Adjustable speed from
150 to 750 rpm
and 400W power

Rotating feed chute:

The Varimat Speed with the «Gourmet» also allows you
to prepare **Brunoise** and **Gaufrettes**.



Our shop
shop.rotorlips.ch



Over 30 years of experience go into every
ROTOR Varimat, and the cutting discs are
still compatible.

ROTOR

SAFETY IN A COMPACT DESIGN

Vegetable slicer with the highest safety and quality standards



GS – Seal of approval

Testing of the product and its manufacturing process by an independent certification body. The scope of the GS mark covers essential product characteristics such as electrical safety, the use of hazardous substances, noise levels, and much more.



IP65 certification

6 = complete protection against contact, dustproof
5 = protection against water jets from all directions



CE marking

As the manufacturer, Rotor Lips Ltd., as the manufacturer, guarantees that the Varimat Speed complies with legal requirements.



Ideally suited for GN containers up to 200 mm in height

ROBUST AND SUSTAINABLE



The housing, lid, and removable cutting chamber are made of stainless steel

HIGH-QUALITY OPERATION



Speed selectable between 150 and 750 rpm.

- **Low** speed for demanding cuts such as tomato cubes
- **High** speed for greater efficiency, for example when grating carrots or cutting thin slices.



Energy-saving with main switch

The additional main switch supports energy saving and general safety.

All switches are solid and impact-resistant.

All cutting discs and dicing inserts are made of stainless steel

Resource-saving:

Cutting blades, grating plates, and dicing blades are screwed in place and can be easily replaced instead of having to discard the entire disc.

The proven, adjustable cutting discs from ROTOR not only save a lot of space in the kitchen, but also replace a significant number of conventional single-purpose discs.

Environmentally friendly:

Not only do they offer maximum food safety, but they are also fully recyclable thanks to the absence of composite materials and chemically active plastics.

Twice as fast:

The slicing discs and dicing knives have two blades.



Dicing disc with knife, Cleaning pusher and Knife removal tool



Adjustable slicing disc 0–8 mm with a pulling cut



Easy adjustment of the cutting thickness without tools.

VARIMAT SPEED

1. Large semi-circular chute

The extra-large feed chute allows for easy filling and convenient operation.

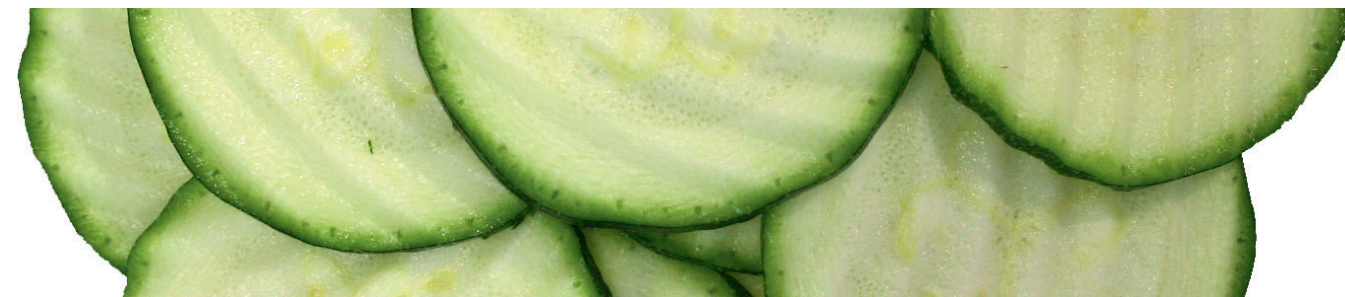
Thanks to the solid stainless steel discs with a diameter of 190 mm and variable speed of up to 750 rpm, very fast processing is guaranteed.

At reduced speeds, even soft products can be cut perfectly.



2. Round chute ø55mm

«Cucumber holder» for perfect guidance of long vegetables. For example, cucumber slices with a thickness of 1 mm can be processed at maximum speed to save a lot of time.



VARIMAT SPEED GOURMET

1. Large semi-circular chute

Half heads of lettuce, cabbage, etc. can be cut quickly and easily in the half-round chute.



Dice and brunoise cuts

Gaufrettes cuts

2. Round shaft ø50mm with vertical shaft insert

The shaft insert ensures that long vegetables such as cucumbers are guided optimally



3. Gourmet shaft ø50mm with rotating shaft insert

For small and precisely cut brunoise cubes or decorative gaufrettes.



4. Round chute ø73mm without shaft insert

This large diameter saves a lot of time when precisely processing tomatoes, onions, etc.

The additional «Maxi» pusher is included in the scope of delivery.



WELL THOUGHT OUT

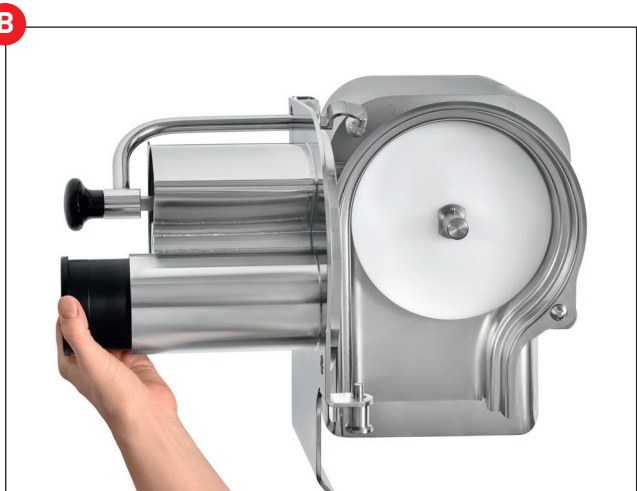
The Varimat can be easily dismantled for cleaning without tools and can be safely washed in the dishwasher.

All housing parts that come into contact with food are made of high-quality stainless steel.

To improve food safety and robustness, ROTOR's tried-and-tested solution, which has been in use for years, does not require seals, cavities, lubricants, or antibacterial agents. This also applies to the rotating round shaft.

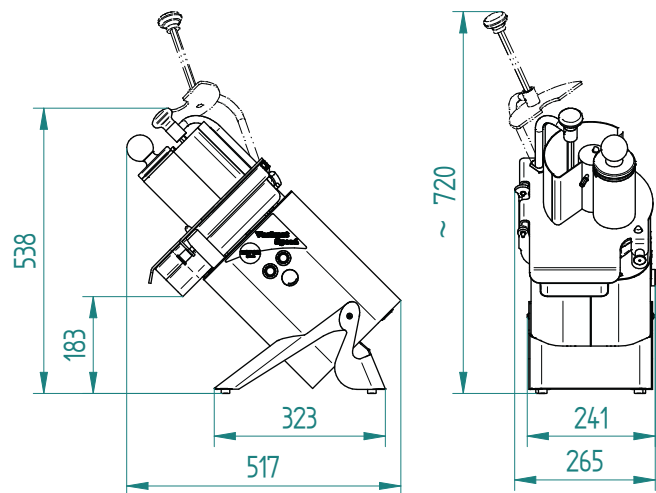


The rotating shaft insert in the gourmet lid can be easily removed:



TECHNICAL SPECIFICATIONS

Model	Varimat Speed	Varimat Speed Gourmet
Item no.	1251.02?	1251.03?
Power	0,4 kW	
Electrical connection Voltage	230V / 50Hz	
Weight	25.7 kg	27.5 kg
Dimensions (L × W × H)	517 × 265 × 538	
Cutting capacity	approx. 200 kg/h	
Features		
Disc diameter	ø190mm	
Variable speed	150–750 rpm	
Rotating shaft insert ø50mm for brunoise & wafers	✗	✓
Round shaft ø73mm with «Maxi» ram	✗	✓
Round shaft ø55mm	✓	✗
Magnetic safety switch	✓	✓
Motor protection switch	✓	✓
CE certified	✓	✓
GS certificate for tested safety	✓	✓
Tested with certificate	IP65	IP65
Recommended disc set Item no.	V1250.00x-OptSet	v1250.01x-OptSet
Consisting of:	Disc cutting disc, adjustable 0–8, Julienne J2 × 2, R1.5, R3, R9 graters Disc holder for 6 discs	Disc cutting disc, adjustable 0–8, Julienne J2 × 2, R1.5, R3, R9 graters Waffle cutter G4 Brunoise B3 × 3 2 disc holders for 6 discs each



Alternative: Basic version «Varimat One» with fixed speed and without rotating shaft



Subject to technical changes.

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distribution

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