

ROTOR

Kitchen Blender Rotor Gastronom GK600

The commercial blender

- with a two-liter container
- safety guard
- ideal for making drinks
- as a universal mixer for smaller amounts

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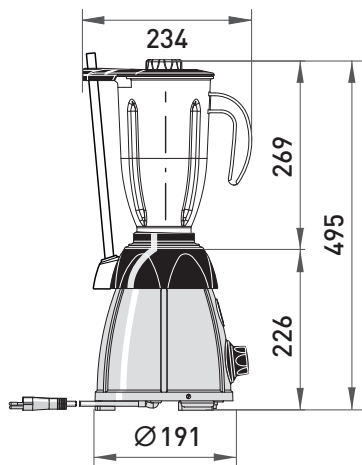
«Bar Blender» cutting head for gentle mixing and very fine pureeing.



«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 GK600

Attractive, robust and safe

The Rotor Gastronom GK600 is an extremely reliable, powerful machine with a two-liter jar and a safety guard in accordance with the industry standard. Its attractive design and extremely quiet motor make it ideal for bars. The high-quality mixer enables anyone to mix, chop, blend, stir, homogenize or emulsify a wide range of products quickly, easily and efficiently. The smooth electronic speed control with an overload protection switch and the strong motor allow the perfect blending speed to be selected for any purpose. Moreover, the electronics guarantee a smooth, gentle start without any jolting or splashing. The Rotor Gastronom GK600 is built for heavy-duty use, does not take up much space and is always ready to use.

Mixing containers

The two-liter containers are ideally suited for the preparation of salad dressings, purée, warm sauces, mayonnaises, soups, creams, fruit drinks, cocktails, milk-shakes, etc. They are also just the ticket for bars and, thanks to the high-performance blade, enable special drinks such as smoothies, which contain a lot of ice, fruit or ice cream, to be blended perfectly.

The compatible mixing containers are made of practically indestructible materials: a choice of polymer or stainless steel. Both mixing jars are dishwasher-proof and have a removable stainless-steel cutting head so it can be cleaned thoroughly.



Polymer 2l, light, handy, transparent, stackable, with scale.



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

Technical data

Model	GK600	Jar 2l/4l Polymer	Jar 2l/4l Stainless
Article number	1127.05x	1123.06x	1123.04x
Max. power consumption	600 W continuous/~1100 W peak		
Power supply	230 V, 50 Hz		
Speed	infinitely variable, 1000 to 17'000 rpm		
Net weight (kg)	4,2	0,9	1,5
Width (max. Ø mm)	191	234	225
Height (mm)	226/506 without/incl. rod	280	280

Swiss Made.

The machine complies with the CE-regulations.

Your distributor:

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ROTOR **FEUMA**

Rotag-Gruppe The quality makers of robust catering machines