



Lips Combirex mixers and beaters

The compact all-rounders with lots of optional extras

- Sturdy design for your quality production
- Ultra-easy to use and clean
- Premium-quality attachments
- Extremely long-lasting
- An absolute must for professionals



• Combirex Supra 3

• Combirex Junior 3

• Combirex Piccolo 3



A quality Swiss product – setting global standards since 1880!

Combirex Piccolo 3

The «baby» of the Lips machine family



For small to medium-sized businesses that prepare about 30 to 80 meals. The machine stand is made of solid cast iron. With a gear mechanism and coupling for handy attachments.



Utensils

- Stainless steel mixing bowl, 16l
- Stainless steel whisk, 2 mm
- Stainless steel blender, 3 mm
- Stainless steel beater
- Stainless steel kneader
- Attachable stainless steel tray grill
- Attachable stainless steel funnel
- Neoprene rubber mat

Options

- Table with drawer and pull-out shelf made from stainless steel
- AGS 19 vegetable slicer with stainless steel discs
- Stainless steel disc holder
- PASS 200 strainer
- EWF 70 or EWF 82 meat mincer



Meat mincer



Vegetable slicer

Optional attachments for the series of Combirex models

LIPS PASS 200 strainer

This powerful strainer can purée vegetables, fruit, soup, sauces and creams efficiently. Various straining sieves allow the cook to choose how finely to purée each ingredient. Exquisite Swiss quality!

- Housing made from food-safe Anticorodal cast iron
- The sealed design and horizontal orientation of the straining sieve prevents annoying spraying
- The food to be strained drops vertically downwards into a container positioned e.g. on the table's pull-out shelf
- Easy to assemble and clean
- Stainless steel straining sieve included: holes 2.5 mm and 3.5 mm in diameter (1.5 mm also available)
- Stainless steel strainer wing



Combirex Junior 3

The professional Lips for restaurants, care homes, hospitals and canteens



For medium to large-sized businesses that prepare about 80 to 200 meals a day as well as patisserie. The machine stand is made of solid cast iron. With a gear mechanism and coupling for premium-quality attachments.



Utensils

- Stainless steel mixing bowl, 22l
- Stainless steel whisk, 2 mm
- Stainless steel blender, 3 mm
- Stainless steel beater
- Stainless steel kneader
- Attachable stainless steel tray grill
- Attachable stainless steel funnel
- Neoprene rubber mat

Options

- Table with drawer and pull-out shelf made from stainless steel
- Stainless steel mixing bowl, 14l
- AGS 19 vegetable slicer with stainless steel discs
- Stainless steel disc holder
- PASS 200 strainer
- EWF 70 or EWF 82 meat mincer



Hinged and very easy to remove



Strainer

EWF 70 and EWF 82 meat mincers

Premium-quality attachable meat mincers made from stainless steel for efficient coarse grinding and mincing of all types of meat (including innards and fish) and for chopping vegetables, bread and cheese, etc.

- All stainless steel
- Available in 70 or 82 mm versions
- With precutter
- LICOSWISS system
- Punching discs included: 3/5/8 mm
- Additional punching discs available: 1.5/2/2.5/3.5/4/4.5 and 6 mm
- Optional full Unger system available for the EWF 82



Combirex Supra 3

The affordable yet powerful Lips

For medium to large-sized businesses that prepare about 80 to 200 meals a day as well as patisserie. The machine stand is made of thick sheet metal. With a gear mechanism and coupling for efficient attachments.



Utensils

- Stainless steel mixing bowl, 22l
- Stainless steel whisk, 2 mm
- Stainless steel blender, 3 mm
- Stainless steel beater
- Stainless steel kneader
- Attachable stainless steel tray grill
- Attachable stainless steel funnel
- Neoprene rubber mat

Options

- Table with drawer and pull-out shelf made from stainless steel
- Stainless steel mixing bowl, 14l
- AGS 19 vegetable slicer with stainless steel discs
- Stainless steel disc holder
- PASS 200 strainer
- EWF 70 or EWF 82 meat mincer



Funnel



Tray grill for containers

AGS 19 vegetable slicer

The removable vegetable slicer with premium-quality stainless steel discs meets high standards when it comes to chopping and grating vegetables, fruit, salad, sausage and cheese or grating nuts, chocolate, cheese and bread. The high rpm allows for excellent slicing.

- Housing made from food-safe Anticorodal cast iron
- Cover with two openings for filling and a safety plunger
- No ejector, i.e. the chopped food falls straight down into the container to avoid damage
- Outstanding slicing quality thanks to special blade sharpener
- Comprehensive range of stainless steel discs
Recommended basic equipment: adjustable slicing disc, 0 to 8 mm, julienne 2 x 2 mm, grating 1, 5, 3 and 9 mm
- Stainless steel 6-disc-holder, for standing/laying/hanging



The ingenious principle behind Lips mixers

Rather than rotating about its own axis, the tool actually moves extremely evenly through all of the ingredients to be mixed as though guided by a human hand. The range of movement can be infinitely adjusted using the lever to reduce the amount of spillage over the edge of the bowl at the beginning of the process, allowing the chef or patissier to create the perfect product in no time at all. They can also work efficiently with very small volumes as they can set the space between the tool and bowl to be as small as they like.



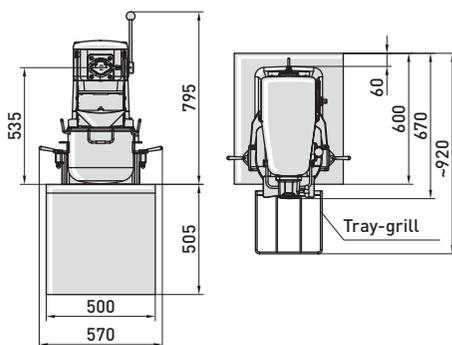
and beaters

Advantages

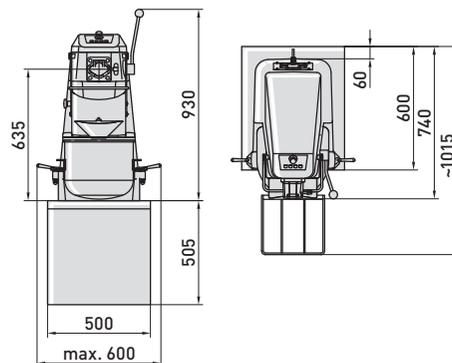
- Produces optimum results
- Mixes very gently and thoroughly
- Boasts an extremely sturdy, solid design
- Requires little space
- Is easy to maintain
- Offers maximum user friendliness
- Comes in a wide variety of models and versions



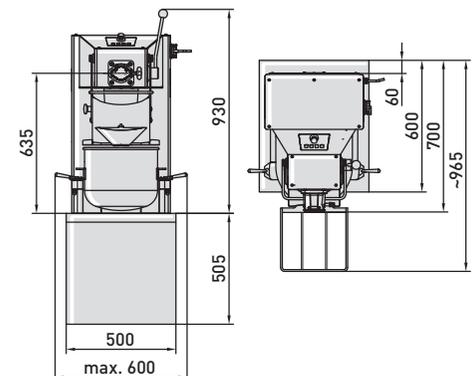
Combirex Piccolo 3



Combirex Junior 3



Combirex Supra 3



Lips Combirex technical data

- Included
- ▲ Recommended option for basic set-up
- △ Optional extra
- * Other sizes on request



Sustainable product,
can be reconditioned



Stainless steel table with a drawer for utensils and pull-out shelf for containers. Also available mounted on four castors.

Model	Piccolo 3	Junior 3	Supra 3
Item no.	VS33002	VS37000	VS39000J
Voltage	400 V/50 Hz	230V/50 Hz	230V/50 Hz
Power	750 W	1,100W	1,100W
Rotational speed of the mixing attachment in rpm	110, 220, 440	100, 200, 380	100, 200, 380
Number of speed settings	3	3	3
Protective motor switch	●	●	●
Electric cable	3m	3m	3m
Personal protection system	●	●	●
Removable protective stainless steel screen	●	●	●
Monitored safety circuits	●	●	●
Beater	●	●	●
1 stainless steel bowl	16l	22l (14l △)	22l (14l △)
1 whisk, 2 mm *	●	●	●
1 blender, 3 mm *	●	●	●
1 beater	●	●	●
1 kneader	●	●	●
Lever for adjusting whisks	●	●	●
Attachable stainless steel tray grill	●	●	●
Connection for Gr I-type attachments	●	●	●
Attachable stainless steel funnel	●	●	●
Weight without attachments	Approx. 120kg	Approx. 175kg	Approx. 147kg
AGS 19/Gr I vegetable slicer	▲	▲	▲
1 adjustable stainless steel knife disc, 0 to 8 mm	▲	▲	▲
1 stainless steel strip-slicing disc, 2 x 2 mm *	▲	▲	▲
3 stainless steel grater discs, 1.5/3/9 mm *	▲	▲	▲
Stainless steel disc holder for 6 discs	▲	▲	▲
Stainless steel EWF 70/Gr I meat mincer	▲	△	▲
Stainless steel EWF 82/Gr I meat mincer	△	▲	△
1 LICOSWISS system with precutter	▲	▲	▲
3 punching discs, 3/5/8 mm *	▲	▲	▲
Full Unger system for EWF 82	△	△	△
PASS 200/Gr I strainer	▲	▲	▲
2 stainless steel strainers, 2.5/4 mm *	▲	▲	▲
Stainless steel wing	▲	▲	▲
Stainless steel table with drawer and pull-out shelf, 500 x 600 x 500 mm	▲	▲	▲
2 fixed castors, 2 swivel castors for the table	△	△	△

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Made in Switzerland.

The machines bear the CE marking. **CE**

Your specialist retailer:

Subject to technical modifications.

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Rotag Group The quality makers of robust catering machines