

# ROTOR

## Rotor Gastronom GT900 / GT600

The powerful professional blender with containers capacity up to 4 liters and variable speed is very quiet and easy to clean.



A Swiss quality product which sets a higher standard worldwide!

## Commercial blender Gastronom GT900 / GT600

### Powerful and robust

Rotor Gastronom GT900 and GT600 – our latest models developed especially for the commercial kitchen and bar. The blender GT900 features 900W continuous power, but may temporarily even provide about 1600W, and is still very quiet. To achieve this, we build the motors in our own factory. The variable speed is infinitely adjustable. The electronics guarantees a gentle, smooth start without jerks or jolts.

The upper part of the motor base has been designed for easy cleaning. This top made of high-quality, unbreakable plastic material is noise-absorbing.

The big 4 litre jars, made of stainless steel or polycarbonate, are ideally suited for the preparation of larger quantities of salad dressings, warm sauces, mayonnaise, soups, custards, cake batters, fruit drinks, cocktails, milkshakes, etc. For smaller quantities, containers with a capacity of 2 litres are available.

All jars have a stainless steel bottom, which is removable for easy cleaning and replacement. The cutting head has 2 sealed stainless steel bearings and 4 shock absorbers. The high performance blades delivered by default, even crush ice cubes in a few seconds. The flexible lid has an opening, allowing to add ingredients while blending.

The version GT600 features a smaller motor, but is otherwise identical. With the 4l containers, or hard to blend mixtures, we recommend to use the stronger version GT900. In Europe, the version GK900 must be used to fulfill the CE-regulations.

### Swiss Made in our factory



“High Power” cutting head, for intense and fast processing, crushes also ice cubes.  
Art. Nr. 1121.306



Optional cutting head “Bar-Blender”, for gentle mixing and very fine pureeing.  
Art. Nr. 1125.130



Optional whipping head, stirs without cutting. For cremes, shakes, cocktails, etc.  
Art. Nr. 1121.305



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



Polycarbonate 4l, light, handy, transparent, with scale.



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



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### Technical data

Type	GT900/GT600 motor base		Jar 2 l / 4 l PC		Jar 2 l / 4 l Inox	
Article number	1120.01x	1120.06x	1123.064	1123.074	1123.044	1123.084
Power continuous	900 W	600 W				
Power peak	~1600 W	~1100 W				
Power supply	230 - 240 V / 50 Hz or 120 V, 50 - 60 Hz					
Speed (rpm)	infinitely variable, 1000-17000					
Net weight (kg)	4.9	4	0.75	0.95	1.45	1.9
Width (max. Ø mm)	190		233	288	225	282
Height (mm)	226 / 486 without / inclusive jar		280	300	280	300

Your distributor: