

ROTOR


Rotor Varimat Inox RGI

The fast vegetable cutter entirely made of stainless steel. More productive thanks to variable highspeed and powerful performance. Stainless steel cutting discs with «drawing cut» and replaceable blades. Optimal incline of the machine for easy filling and gentle ejection.

Next generation
out of stainless steel

Stainless steel cutting chamber and lid are easily removable for cleaning.



 A Swiss quality product which sets a higher standard worldwide!

Rotor Varimat Inox and Rotor Varimat Inox Gourmet



Rotor Varimat Inox



Rotor Varimat Inox Gourmet

The fast processing machine

With this robust high-performance machine with **large feed chute** and **cucumber funnel** you are well prepared for the daily challenges.

Quicker cutting

The extremely robust high-power motor from in-house production has variable speeds and achieves up to 1500 cuts per minute. The cutting speed can be optimally set for each load. The cutting disc spins at double the speed compared to conventional machines, which is very important for thin slices. The incline of the machine allows ergonomic working and gentle ejection of the products.

Quicker cleaning

All parts in contact with food are intended to be cleaned by dishwasher. These parts including the drive can be disinfected without any problem.

Because aluminium and plastic are not totally dishwasher safe nor resistant to cleaning agents, surfaces may soon show dangerous pores. Therefore these materials were avoided in the Rotor Varimat Inox RGI.

The housing is manufactured from stainless steel, so are the easily detachable lid, the easily removable cutting chamber, all cutting discs and dicing grids, as well as the disc holder.

For perfect hygiene in no time!

For the creative chef

The Rotor Varimat Inox **Gourmet** version is based on the same machine but has a lid with a driven rotating insert in the round funnel. This fitting also allows the special **Gaufrettes** (waffles) or **Brunoise** (fine dicing) cuts.



Large special funnel

Funnel with the rotating drive insert for special cuts. The insert and gear can be removed for cleaning.



Cucumber adapter

Simply removing the insert creates an **extra-large round funnel** for "normal" cuts.



Special plunger

The plunger features stainless steel tips to **precisely guide** the product to be cut.

Decorative cuts with the productive Rotor Varimat Inox and Varimat Inox Gourmet vegetable slicers



Variably oblique cut

Low cutting forces thanks to blade geometry and quality make higher production rates and more attractive cuts possible. The optimum speed can be set very easily!



Julienne



Grating



Dicing

Slicing

Adjustable from 0 to 8 mm^[a]

Julienne

2 x 2 mm^[a]
3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 7 mm

Grating

1.5 mm^[a]
2 mm
3 mm^[a]
5 mm
7 mm
9 mm^[a]
R 2 x 2 mm
Parmesan

Wavy cut

2 mm
3 mm
5 mm

Dicing

6 x 6 x 6 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 14 mm
20 x 20 x 14 mm

Gourmet cuts

The version "Rotor Varimat Inox Gourmet" can be used to produce additional cuts:



Brunoise



Gaufrettes

Brunoise

2 x 2 mm
3 x 3 mm^[b]
4 x 4 mm

Gaufrettes

4 mm^[b]
6 mm

Adjustable stainless steel cutting disc



Height-adjustable

- Disc cuts 0.5 to 8 mm
- Safe disengagement position
- Optimised drawing cut
- Replaceable blades

Tip: For impressive decorations you can use this disc to easily cut **wafer-thin slices of 0.5 mm**.

The **rust-proof blade steel** is sharpened by hand. The blades can be replaced or resharpened. The **blades** in the strip cutting-, brunoise- and dicing discs and the **grating sheets** can also be replaced.

Recommended cutting discs for
^[a] Rotor Varimat Inox (5 discs)

^[a] and ^[b] Rotor Varimat Inox Gourmet (7 discs)

Rotor Varimat Inox RGI vegetable cutter

Easy to take apart
Easy to clean

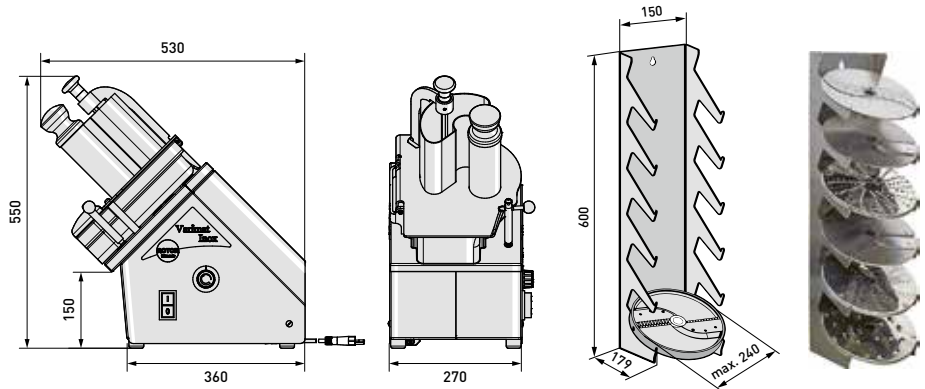


Sustainable robust design

Long-wearing Swiss quality from the modern Rotor-Lips factory in Uetendorf! The reliable Varimat Inox has been developed for a long life in commercial service. It is manufactured from high-quality and environmental-friendly materials, with little plastic and no nano-technology at all. Most of the parts are made of stainless steel. Wearing parts can simply be replaced and repairs are easily possible.

The intelligent variable-speed control minimises power consumption when idling. A main switch that meets all legal requirements and 5 independent sensors protect the user and the machine.

The Varimat Inox combines limitless possibilities for application, productivity, hygiene and a very good price-performance ratio.



Technical Data

Model	Varimat Inox (RGI)	Varimat Inox Gourmet (RGI.G)
Article number	1250.00x	1250.01x
Revolving funnel insert	no	yes
Continuous power / Peak output	400 W / 2000 W	400 W / 2000 W
Voltage	230 V, 50 Hz	230 V, 50 Hz
Speed	270 to 750 U/min	270 to 750 U/min
Dimensions	530 x 270 x 550 mm	530 x 270 x 550 mm
Net weight	25,5 kg	27 kg

Model	Disc holder made of stainless steel
Article number	1130.400
Dimensions	600 x 150 x 164 mm
Mounting	prone, standing or wall-mounted
Space	for 6 discs

Swiss Made.

The machine complies with the CE-regulations. **CE**

Your distributor:

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ROTOR *Lips* **FEUMA**

Rotag-Group The quality makers of robust catering machines

Production and sales

Switzerland

Rotor Lips AG

CH-3661 Uetendorf

Phone +41 (0)33 346 70 70

www.RotorLips.ch

Sales and service

Germany

Feuma Gastromaschinen GmbH

DE-04639 Gößnitz

Phone +49 (0)34493 21555

www.rotor.de

Sales and service

Austria

Rotor Küchenmaschinen GmbH

AT-5400 Hallein

Phone +43 (0)6245 80881

www.rotor.at