PRODUCT INFORMATION



Food Processing Machines







Standard knife

Option: Knife for emulsion





Option: Toothed knife

fe Option: Pesto knife



Integrated scraper in lid

Kitchen cutter - ROTOMAT-V series

- Grinding, cutting, crumbling, whiping, mixing and homogenizing is only a matter of seconds
- Integrated scraper for removing residues from the bowl rim and for even mixing of the mass to be processed
- Perfect processing of vegetables, herbs, cooked meat, fish, cheese, nuts and more for various degrees of fineness
- Ideal for quick preparation of vegan recipes, such as hummus
- Perfect pureeing of dishes, for example in senior-citizens homes
- Continuously variable speed control for choosing exactly the right rotation speed

- Housing and bowl made of stainless steel
- Horizontal rotating sickle knives made out of stainless steel for perfect cutting
- Bowl with opening and handles for easy operation
- Working without risk: while opening the lid, the motor is automatically shut off

Optional:

- Knife for emulsion (e. g. for mayonnaise)
- Toothed knife (e. g. for nuts, almonds, rusk etc.)
- Special Pesto knife (4-wings)

Technical Specifications			
Model	Rotomat-V3-230	Rotomat-V5-230	Rotomat-V9-230
Art. No.	4208-3	4208-5	4208-9
Bowl capacity (gross)	31	5	91
Bowl capacity (net)	1,5 I	3,1 I	5,4 I
Dim. (WxDxH in mm)	460 x 300 x 300	460 x 300 x 360	560 x 350 x 420
Operating speed	600-2800 U/min	600-2800 U/min	600-2800 U/min
Power rating	0.6 kW	0.6 kW	1.2 kW
Dead weight	13.5 kg	14.5 kg	23 kg
Type of current	230 V	230 V	230 V
Technical modifications might be due to technical improvements.			