

PRODUCT INFORMATION



Food Processing Machines



Standard knife



Option: Knife for emulsion



Option: Toothed knife



Option: Pesto knife

Kitchen cutter – Series ROTOMAT

- Grinding, cutting, crumbling, whipping, mixing and homogenizing is only a matter of seconds
 - Perfect processing of vegetables, herbs, cooked meat, fish, cheese, nuts and more for various degrees of fineness
 - 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	Rotomat3	Rotomat5	Rotomat9
Art. No.	4207-3	4207-5	4207-9
Bowl capacity (gross)	3 l	5 l	9 l
Bowl capacity (net)	1,5 l	3,1 l	5,4 l
Dim. (WxDxH in mm)	380 x 320 x 270	380 x 320 x 320	470 x 330 x 400
Operating speed	1100-2600 U/min	1100-2600 U/min	1100-2600 U/min
Power rating	0.35 kW	0.35 kW	0.7 kW
Dead weight	10 kg	11 kg	25 kg
Type of current	230 V	230 V	230 V

Technical modifications might be due to technical improvements.