

**+** A swiss quality product which sets a higher standard worldwide!

# ROTOR

**GASTRONOM - THE SAFE PROFESSIONAL BLENDER**

**Universal, commercial blender with a bowl capacity up to 4 Liter, and with a safety device**

**The blender which fits in everywhere**



## GASTRONOM – THE HIGH-PERFORMANCE BLENDER FOR THE PRO

### The well-known Swiss Blender for kitchens and bars

The commercial blender Gastronom is a very reliable and powerful tool for professional kitchens. Due to the nice design and the very quiet motor, it's also perfect for bars. It gives everybody the possibility to efficiently blend, chop, puree, mix, homogenise or emulsify any food or beverage quickly and easily.

The built in electronic speed control, in conjunction with the strong motor, allows a perfect blending speed for any product. In addition, the electronics guarantees a gentle, smooth start without jerks or jolts.

The Gastronom is built for heavy operation. It needs very little space and is always ready to use.

### Motors

Two different motors are available. The stronger one is built for a power consumption of up to 800 Watt for continuous operation or about 1500 Watt peak. The other type withstands a continuous power consumption of up to 550 Watt or about 1000 Watt peak. With the 4 l containers, or hard to blend mixtures, we recommend to use the version with the stronger motor, the GT95 800.

A safety switch and the electronic monitoring protect the motor from overloading and overheating. The motors are high temperature resistant. The electronics limits the maximum speed to ensure a longer life of the machine and the containers.

### Safety features

The machine only runs when the lid is properly in place. Removing the lid immediately stops the motor. The Rotor Gastronom corresponds to the strictest CE-regulations for commercial machines, even with the big 4 Liter bowl. The motor base has a metal housing with "protective earth".

### Containers

The big 4 litre jars 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 amounts, containers with a capacity of 2 litres are available. These containers are also ideal for bars, are stackable and allow, among others, perfect blending of special drinks like smoothies, containing a lot of ice, frozen fruits or ice cream. Lid with refill-opening.

#### Our jars (see illustrations)

- |                   |     |  |
|-------------------|-----|--|
| 1 Polycarbonate   | 2 l | light, transparent, stackable, measure scale           |
| 2 Stainless steel | 2 l | very robust, for highest demands on hygiene, stackable |
| 3 Polycarbonate   | 4 l | light, transparent, new design for a better process    |
| 4 Stainless steel | 4 l | very robust, for highest demands on hygiene            |



The jars are made of almost unbreakable materials. The polycarbonate and the stainless steel containers are dish washer resistant. All jars have a removable stainless steel bottom which allows easy cleaning and replacement, if worn out.

High efficiency stainless steel cutting head with 2 sealed stainless steel bearings and 4 shock absorbers. Especially suited for intense and fast processing, even for special demanding products. The long special blades crush ice cubes in a few seconds to ice snow.

### Technical data

Type	GT95 800	GT95 550
Max. power consumption	800 W, ~1500 W peak	550 W, ~1000 W peak
Power supply	230–240 V or 120 V, 50–60 Hz	
Speed	infinitely variable, 500–17 000 rpm	
Net weight without container	5,5 kg	4,6 kg



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