

**taurus**  
professional

# Mycook

## PRO



INDUCTION COOKING BLENDER  
DESIGNED FOR CHEFS

TOTAL CAPACITY



3.75 L

INDUCTION TECH



2.000 W

TEMPERATURE



27-140°C



# PROFESSIONAL FEATURES

Its enhanced features are ideal for daily use in professional kitchens and restaurants.

Its controls, motor, temperatures, blades, capacity, induction, safety, speeds... everything is truly professional.



## NEW CONTROLS & DISPLAY PANEL

Manual adjustment buttons, more operational in a professional environment. Backlit display with parameter information. Professional emergency stop button ON/OFF. Independent kneading and TURBO buttons.

## ALL-IN-ONE EQUIPMENT

MYCOOK PRO is your "all-in-one" assistant, replacing multiple kitchen appliances and performing countless processes.



# THE TEXTURES



EMULSIFY



STIR-FRY



KNEAD



CHOP



WHIP



PULVERIZE



COOK

## LARGER JAR CAPACITY

2,5L  
CAPACITY

Now, its new jar is designed for large-scale production and professional **volume**. (3.75L in sous-vide mode).

## NEW LID DESIGN

With an **easier** and more ergonomic fit.

## NEW BLADES

Larger, sharper, more technical. **Submersible**. Made of stainless steel, dishwasher safe.



## LOW-TEMPERATURE PRECISION COOKING

Remove the blades, insert the cap, and **cook at a constant temperature**.

## WIDER TEMPERATURE RANGE FROM 27° TO 140°

Suitable for pastry applications with low temperatures around 30°, as well as for **generating Maillard** reactions thanks to high temperatures.

0°C    30°C    110°C    140°C  
Pastry    Maillard reaction

Proteins + Sugar + Heat = Golden, and tasty

## HIGHER MOTOR POWER

1000W  
INDUCTION

Its new expanded motor delivers better results and **durability**.



## THE GREAT DIFFERENCE: ALWAYS INDUCTION

Induction provides **greater speed**, efficiency, and energy savings.



## SAFETY FEATURES

**Jar position lock** with automatic locking and unlocking.



THE CAP





MADE IN SPAIN

<b>NET WEIGHT</b>	6,5 Kg
<b>SIZE (HxWxD)</b>	38 x 30 x 29 cm
<b>TOTAL POWER</b>	2.000 W
<b>POWER HEATING</b>	1.000 W
<b>POWER ENGINE</b>	1.000 W
<b>VOLTAGE</b>	220-240 V
<b>FREQUENCY</b>	50-60 Hz
<b>TEMPERATURE RANGE HEATING</b>	De 27°C a 140°C
<b>TEMPERATURE CONTROL</b>	1 degree resolution
<b>TEMPERATURE MODE</b>	High temp. 160°C
<b>SPEED</b>	De 1 a 20 + Turbo + Knead speeds
<b>BLADE SPEED RPM</b>	De 50 a 7.250 RPM
<b>TIMER</b>	From 1 sec to 99 min
	Automatic stand by mode
<b>JAR</b>	Total capacity: 2.5 L Stainless steel with no electrical parts
<b>SPECIAL FUNCTIONS</b>	Sauté - Turbo - Knead
<b>SCREEN DISPLAY</b>	Digital with knobs
<b>BODY</b>	Made of ABS plastic
<b>BLADE</b>	Stainless steel. Suitable for dishwasher
<b>ACCESSORIES</b>	Transparent measuring cup - BPA free
	Spatula - Silicone - BPA free
	Splash guard cover - Plastic - BPA free
	Mixing paddle - Plastic - BPA free
	5 L Stainless steel Steamer (OPTIONAL)
	Stainless steel Basket (OPTIONAL)
<b>CERTIFICATIONS</b>	CE & IEC 60335-2-64



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