

taurus
professional

ROWZER PLUS



High
power!

**BRUSHLESS
MOTOR**

Faster, more powerful and silent

It was never so easy to make such velvety ice creams right when they are ordered, just in time.



NO NEED TO DEFROST FROZEN ICE

Rowzer Plus only processes the desired selectable doses that the user needs, from 1 to 10, without defrosting the remaining, thus preserving all their initial properties.

To do this, we will freeze up to 800g of product in the 1L capacity containers supplied with the appliance, freezed at a temperature of -22 °C (- 7.6 °F) for 24 hours.

NO LEFT-OVERS AND AN EASY PAY-BACK INVESTMENT

As you process at -22°C iced food, you keep your value stored and freezed with no waste.

INCREASE YOUR OFFER AND PROFIT WITH MANY FLAVOURS

You will dramatically increase your sales and profits, by serving the most surprising ice creams.

EASY HANDLING, OPERATION AND CLEANING, AT THE TOUCH OF A BUTTON

Designed for the easiest operation, you only need to select how many doses you want, up to ten.

DIFERENTIATE WITH COUNTLESS SIGNATURE ICE-CREAM

Use your local seasonal ingredients to be even more surprising. From vegetables to fruits, from salty to sweet, from fatty to light combinations.

The Textures

Thanks to its advanced blade design and the air-injection system, the incredible result will be a smooth and creamy texture.



ice-cream



sorbet



mousse



creme



dips / sauce



terrine / pate



Professional and strong design



2 motors



The heart of the machine
Professional Brushless Motor 1000W, gives a faster and silent performance, proven long life even with hardest work conditions.



Powerful and accurate auxiliary motor Gentle lowering and raising of the blades without any interruption.



One **active carbon air filter**, externally placed, for an easy regular renewal by the user.

special features

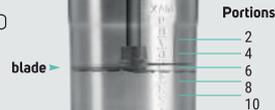
Illuminated display for easy operation and warning messages. 7 languages.

Over-filling & anti-blocking alarms

Special button system designed for hard use.



Non stop working portion to portion: select the desired portions from 1 to 10



Anti-block removable tray



Process

1. Put food inside jar (crushed or chunks)

Fill the bowl evenly, until the max. level

2. Deep-Freeze it

Freeze it at an ideal temp. of $-20^{\circ}/-22^{\circ}\text{C}$ ($-4^{\circ}/-7.6^{\circ}\text{F}$)

3. Insert blade

Adjust blade in the axe tip together with the black container lid

4. Insert jar

Once frozen, insert jar into black jar holder and insert into the Rowzer

5. Select doses

Select the doses you need with single or double processing

6. Process

Rowzer will process ice food until selected dose level

7. Ice-cream ready

Ice is processed. Take the container out and serve





Wake your creativity up
& surprise your customers



Technical Specifications

Size 475 (h) x 190 (w) x 335 (d) mm

Net Weight 14,8 Kg

Air pressure 1 Bar

Ideal food temp.
-22°C / -7,6°F

Nominal Power Available in 2 versions:
· 220-240V, 1000W, 50/60Hz
· 120V, 1000W, 60Hz

Blade Speed 2.000 rpm

Beaker Capacity 1 L

Max. fill Volume 0.8 L

Accessories



2 stainless steel jars with lid,
marked for 10 portions



Jar holder
with sealing lid

* Extra not included

PLUG: EU STANDARD / CE CERTIFIED, ENGINEERED & PRODUCED IN SPAIN (EU).

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www.taurusprofessional.com

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