

ROWZER PLUS

whatever ice-cream



The most professional
food processor & ice-cream emulsifier

Professional and strong design

ROWZER
PLUS



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 rest, 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, frozen at a temperature of -22°C for 24 hours.

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



NO LEFT-OVERS AND AN EASY PAY-BACK INVESTMENT

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



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.



INCREASE YOUR OFFER AND PROFIT WITH MANY FLAVOURS

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



DIFERENCIATE 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 knife design and the air-injection system, the incredible final result will be a smooth and creamy texture.

ice-cream



sorbet



mousse



creme



dips / sauce



terrines / pate



◀ sweet / salty ▶

Special Features

FASTER & MORE SILENT
BRUSHLESS MOTOR



Illuminated display
for easy operation and alarm messages

NEW
Over-filling & anti-blocking alarms

2 motors



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



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

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

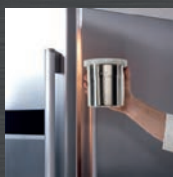


Anti-block removable tray

The Process



1. Put food inside jar
Fill the bowl evenly, until the max. level.



2. Deep-Freeze it
Freeze it at an ideal temp. of -20°/-22°C



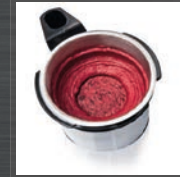
3. Insert blade
Adjust blade in the axe tip together with the black container lid.



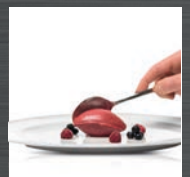
4. Insert jar
Once frozen, insert jar into black jar holder and insert into the Rowzer.



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.

The Accessories

Every unit includes:



A **special** designed shaving blade



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



Two stainless steel jars with lid, marked for **10 portions**



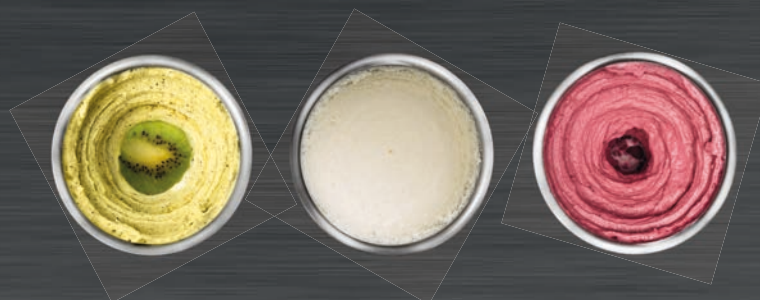
Jar holder with sealing lid.

NEW*
UNIVERSAL KIT
Blade + Lid
compatible with other beakers

* Extra, not included.



Wake up
your creativity
& surprise your
customers



Technical Specifications

Size
475(h) x 190(w) x 395(d) mm

Air pressure
1 Bar

Nominal Power
220-240V, 1000W, 50/60Hz
120V, 1000W, 60Hz

Beaker Capacity
1 Litre

Net Weight
18 Kg

Ideal food temp.
-22°C

Blade Speed
2.000 rpm

Max. fill Volume
0.8 Litre

Plug: EU standard / CE certified, engineered & produced in Spain (EU).

taurus

PROFESSIONAL

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