

The professional induction-heated kitchen robot

60% MORE POWER
1800W



Mycook 1.8 It really cooks 多功能食品料理机

Mycook 1.8 It really cooks 专业烹饪

The must-have tool that all chefs desire
专业厨师好帮手



TIME AND COST SAVING SOLUTION
节省时间及成本
It will help you to save time in countless processes every day. Sauces, doughs, chocolate melting, cremes, soups, mouses, oils...
它能帮您节省时间, 酱汁、面团、巧克力酱、奶油、汤汁、慕斯油炸食品制作程序不再繁琐。

ROBUST & POWERFUL FOR PROFESSIONALS ONLY
性能强大, 仅供专业人士使用
For professionals from any field like high gastronomic cuisine, big kitchens, catering production sites, hotels, little restaurants, bakeries, ready-to-eat concepts, pubs
来自以下任何领域的专业人士都可以使用此款机器, 如: 美食烹饪, 专业厨房, 餐饮中心, 酒店, 小餐馆, 面包店、快餐店、酒吧等。

VERSATILE, FOR COUNTLESS PREPARATIONS
功能齐全, 可烹饪多种食物
Special slow-cooking function, gradually chops the food at low speed. Special knead function for doughs, for bakery and specially for pizza. Turbo button for extra power needs.
独特的慢煮功能, 能低速细碎食材。拥有独特的揉捏功能, 可轻松处理面团、面包和披萨。如果需要增加电力, 请按涡轮增压按钮。

FAST HEATING BY INDUCTION
高效感应加热
Efficient induction heats faster and better, and you will have precise control of temperature.
电磁感应加热比普通加热方式更高效, 而且能精准地控制烹饪温度。

All-in-one 一机多用

mix, grind, cook, emulsify, knead, powder, shake, light frying, melting...
搅拌、碾碎、烹饪、乳化、揉捏、粉碎、搅匀、油炸、融化……



INDUCTION TECHNOLOGY 电磁感应技术

Mycook 1.8 includes in its base an induction plate that allows heating on the jar thanks to the electromagnetism principle. The heat is uniformly spreaded on the low part of the jar, and combined with induction, cooking is much faster and efficient.
Mycook 1.8 底座有一个感应板, 根据电磁感应原理, 感应板能直接对钢杯进行加热, 热量均匀散布于钢杯底部, 在电磁感应作用下, 烹饪更快速, 更高效。



SPECIAL JAR 独特钢杯设计

Mycook 1.8 uses a triple-wall jar combining stainless steel and aluminum specially designed for induction heating. The cover has an orifice to insert ingredients progressively, mea-suring cuo, special stainless steel 4-knife blade, all parts easy to clean and with security features for a safe operation.

Mycook 1.8的钢杯采用三重加厚的不锈钢和铝箔材质, 专为感应加热而设计。杯盖上有小孔, 方便在烹饪时往钢杯中添加原料。配件还包括小量杯和设计独特的不锈钢4叶刀片。钢杯所有部位及配件都极易清洗, 安全性能强, 易于保存。



CLEAR & INTUITIVE 清晰直观的 CONTROL PANEL 控制面板

Mycook 1.8 includes a very intuitive display for an easy, fluid and secure use. Stainless steel cover for a long-lasting life. Ergonomically designed backwards tilted for easy viewing.
Mycook 1.8的显示屏非常清晰直观, 操作简单上手又安全; 不锈钢材质盖持久耐用; 后倾式设计符合工效学, 便于屏幕观看。

PROFESSIONAL ENGINE 专业引擎

Mycook 1.8 is equipped with a 800W power professional engine, a really strong heart conceived for professional intensive usage.
Mycook 1.8的专业引擎的功率为800W, 内核动力强劲, 可供专业用途。



2L
CAPACITY
容量

SECURE
安全锁

DIGITAL DISPLAY
PROCESS TIMER
FUNCTION INDICATOR
ALARMS AND ERROR
CODES
数字显示屏
工作时间
功能指示
警报和错误
代码

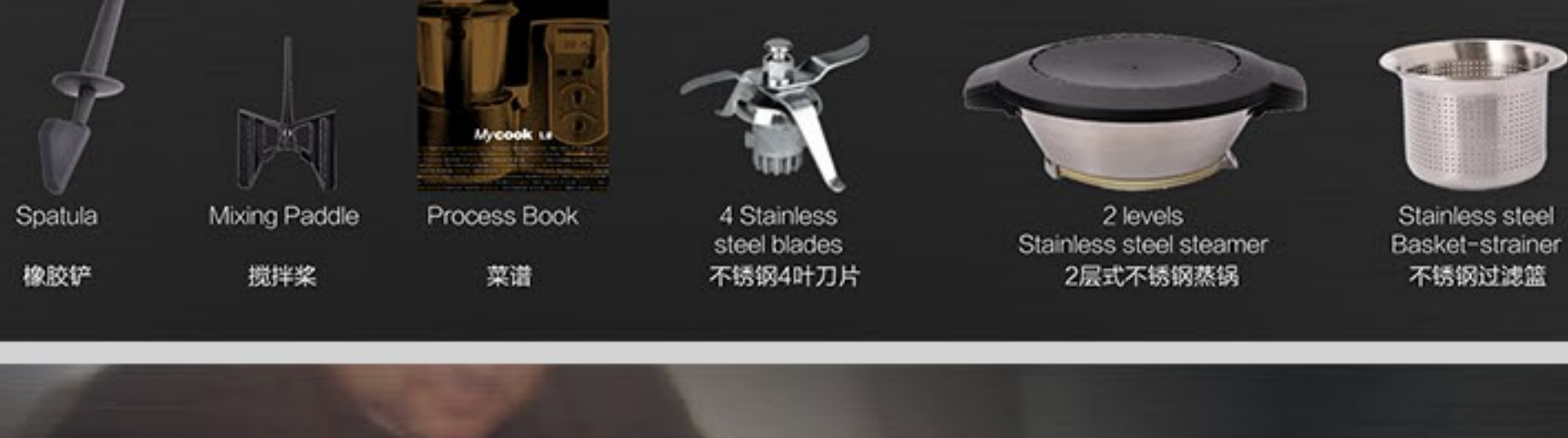
PROCESS TIME
工作时间设置

TURBO
KNEADING
FUNCTION
揉捏功能

TEMPERATURE
FROM 40°C UP TO 120°C
温度
40°C—120°C

10 SPEEDS
SOFT
COOKING
FUNCTION
10种速度
轻柔的烹饪功能

The Accessories 配件展示



*not included, extra optional
选配不包含在内

Spatula
橡胶铲

Mixing Paddle
搅拌桨

Process Book
菜谱

4 Stainless steel blades
不锈钢4叶刀片

2 levels
Stainless steel steamer
2层式不锈钢蒸锅

Stainless steel
Basket-strainer
不锈钢过滤篮



"A robust assistant, a gentle melter."
专业助手—多功能料理机

Technical Specifications 技术参数	Size/尺寸 290(h)x350(w)x270(d)mm	Net Weight/净重 7.8Kg
	Jar Capacity/不锈钢杯容量 2L	Max Temp/最高温度 120°C
Power Type/功率类型 220-240V, 1800W, 50/60Hz 120V, 1800W, 60Hz	Total Power/总功率 1800W heating 加热: 1,000W engine 引擎: 800W	Blade Speed/刀片转速 from 100 up to 8,700 rpm 100-8700 转分 Speeds/速度 10+Turbo Speed 10种速度+Turbo速度
Heating System/加热系统 Induction 电磁感应	Process Manual/使用手册 Yes 有	Timer/工作时间 90 minutes 90分钟
Add-Ons/附加装置 Spatula, Knead butterfly Jar with blade, Basket (optinal) Steamer cooker (optional) 橡胶铲, 搅拌桨 不锈钢杯容量器及刀片 过滤篮 (可选), 蒸锅 (可选)		Specials Functions 独特功能 Knead & Saut à function 揉捏及烹煮功能

Plug: EU standard/CE certified, engineered & produced in Spain (EU).
此设备符合EU标准, 通过CE认证, 西班牙设计生产。

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