

The  
professional  
frozen food processor  
& ice-cream  
emulsifier



**NEW  
EDITION  
MORE  
FEATURES**

**ROWZER**  
whatever ice-cream

# ROWZER



## The Revolution of the ice-cream preparation

*“ 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 -20°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 you local seasonal ingredients to be even more surprising. From vegetables to fruits, from salty to sweet, from fatty to light cominations.

## 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



terrine / pate



◀ sweet / salty ▶

# 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  $-18^{\circ}$ / $-20^{\circ}$ 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.



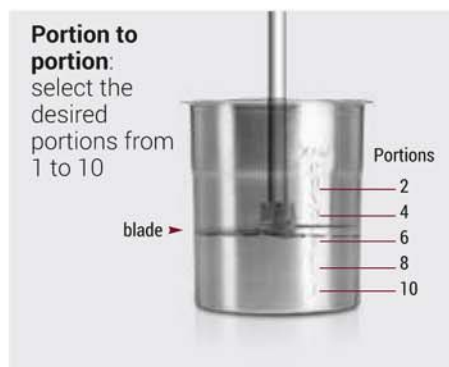
**7. Ice-cream ready**  
Ice is processed. Take the container out and serve.

## NO NEED TO DEFROST FROZEN ICE

Rowzer 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  $-20^{\circ}$ C for 24 hours.

# Special Features



# 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 335(d) mm

**Air pressure**  
1 Bar

**Power Type**  
220-240V, 1050W, 50/60Hz  
120V, 1050W, 60Hz

**Beaker Capacity**  
1 Litre

**Net Weight**  
15 kg

**Ideal food temp.**  
-20°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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