

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



MADE IN SPAIN



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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



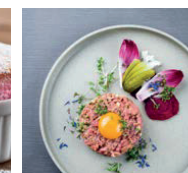
EMULSIFY



STIR-FRY



KNEAD



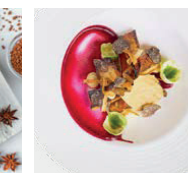
CHOP



WHIP



PULVERIZE



COOK

Mycook PRO

LARGER JAR CAPACITY

Now, its new jar is designed for large-scale production and professional **volume**.

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

THE GREAT DIFFERENCE: ALWAYS INDUCTION

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

NEW LID DESIGN

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

NEW BLADES

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

HIGHER MOTOR POWER

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

SAFETY FEATURES

Jar position lock with automatic locking and unlocking.