The professional frozen food processor & ice-cream emulsifier

NEW EDITION
MORE FEATURES

ROWZER
whatever ice-cream
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 freezeed 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.

DIFFERENTIATE 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  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°/-20°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, freezed at a temperature of -20°C for 24 hours.

Special Features

Portion to portion:
select the desired portions from 1 to 10

Anti-block removable tray

Retro-illuminated display for easy operation and alarm messages

NEW Over-filling & anti-blocking alarms

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.

* Extra, not included.
Wake up your creativity & surprise your customers

Technical Specifications

<table>
<thead>
<tr>
<th>Size</th>
<th>475(h) x 190(w) x 335(d) mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air pressure</td>
<td>1 Bar</td>
</tr>
<tr>
<td>Power Type</td>
<td>220-240V, 1050W, 50/60Hz, 120V, 1050W, 60Hz</td>
</tr>
<tr>
<td>Beaker Capacity</td>
<td>1 Litre</td>
</tr>
<tr>
<td>Net Weight</td>
<td>15 kg</td>
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<tr>
<td>Ideal food temp.</td>
<td>-20°C</td>
</tr>
<tr>
<td>Blade Speed</td>
<td>2,000 rpm</td>
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<tr>
<td>Max. fill Volume</td>
<td>0.8 Litre</td>
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Plug: EU standard / CE certified, engineered & produced in Spain (EU).

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