

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°C to -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.



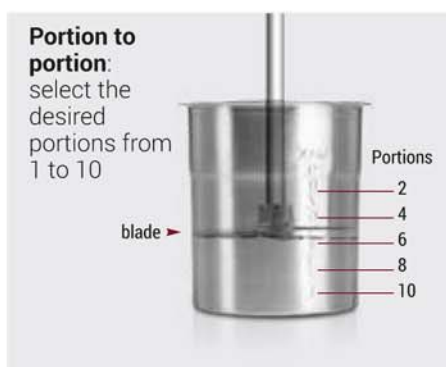
7. Ice-cream ready
Ice is processed. Take the container out and serve.

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, frozen at a temperature of -20°C for 24 hours.

Special Features



The Accessories

Every unit includes:



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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