

# ROWZER PLUS

FROZEN FOOD PROCESSOR WITH BRUSHLESS MOTOR



New!



Faster, more powerful and silent

*"It was never so easy to make such velvety ice creams right when they are ordered, just in time."*



#### NO NEED TO DEFROST FROZEN ICE

Rowzer Plus only processes the desired selectable doses that the user needs, from 1 to 10, without defrosting the remaining, 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 -22 °C ( - 7.6 °F ) for 24 hours.



#### NO LEFT-OVERS AND AN EASY PAY-BACK INVESTMENT

As you process at -22°C iced food, you keep your value stored and frozen with no waste.



#### INCREASE YOUR OFFER AND PROFIT WITH MANY FLAVOURS

You will dramatically increase your sales and profits, by serving the most surprising ice creams.



#### 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.



#### 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 blade design and the air-injection system, the incredible result will be a smooth and creamy texture."*



ice-cream



sorbet



mousse



creme



dips / sauce



terrine / pate







Professional  
and strong  
design

2 motors



The heart of the machine  
**Professional Brushless Motor  
1000W**, gives a faster and silent  
performance, proven long life even  
with hardest work conditions.



**Powerful and accurate  
auxiliar motor** Gentle  
lowering and raising of  
the blades without any  
interruption.



One **active carbon  
air filter**, externally  
placed, for an easy  
regular renewal by  
the user.

special features



Illuminated display  
for easy operation  
and warning messages.  
7 languages.

**NEW**  
Over-filling &  
anti-blocking alarms



Non stop working  
portion to portion:  
select the desired  
portions from 1 to 10

Anti-block  
removable tray



Process

**1. Put food inside jar (crushed or chunks)**

Fill the bowl evenly, until the max. level

**2. Deep-Freeze it**

Freeze it at an ideal temp. of  $-20^{\circ}/-22^{\circ}\text{C}$  ( $-4^{\circ}/-7.6^{\circ}\text{F}$ )

**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





Wake your creativity up  
& surprise your customers



#### Technical Specifications

**Size** 475 (h) x 190 (w) x 395 (d) mm

**Net Weight** 18 Kg

**Air pressure** 1 Bar

**Ideal food temp.**  
-22°C / -7.6°F

**Nominal Power** Available in 2 versions:  
· 220-240V, 1000W, 50/60Hz  
· 120V, 1000W, 60Hz

**Blade Speed** 2.000 rpm

**Beaker Capacity** 1L

**Max. fill Volume** 0.8 L

#### Accessories



2 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

PLUG: EU STANDARD / CE CERTIFIED, ENGINEERED & PRODUCED IN SPAIN (EU).

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PROFESSIONAL

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