ROWZER PLUS

FROZEN FOOD PROCESSOR WITH BRUSHLESS MOTOR



New!

BRUSHLESS MOTOR

Faster, more powerful and silent

ROWZER
PLUS

A must-have for Chefs



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, freezed at a temperature of -22 ºC (- 7.6 ºF) for 24 hours.

NO LEFT-OVERS AND AN EASY PAY-BACK INVESMENT
As you process at -22ºC iced food, you keep your value stored and freezed with no waste.

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 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



◄ sweet / salty ►



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.

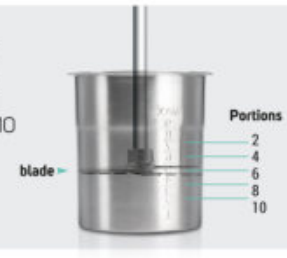
special features

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°/-22°C (-4°/-7.6 °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 Avaliable in 2 versions:
- 220-240V, 1000W, 50/60Hz
- 120V, 1000W, 60Hz

Blade Speed 2.000 rpm

Beaker Capacity 1 L

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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