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 INVESMENT
As you process at -20ºC iced food, you keep your value stored and freezed 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 dramaticaly 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°/-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.

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.



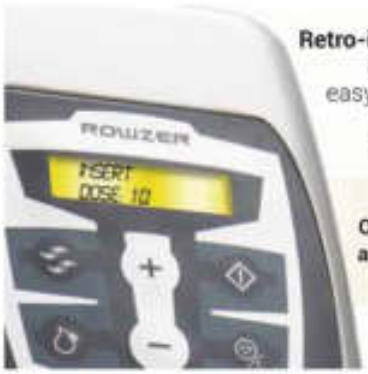
7. Ice-cream ready
Ice is processed. Take the container out and serve.

Special Features

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







Retro-iluminated 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, externaly placed, for an **easy regular renewal by the user**



Two 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.*



Wake up your creativity & surprise your customers



Technical Specifications

Size
475(h) x 190(w) x 335(d) mm

Net Weight
15 kg

Air pressure
1 Bar

Ideal food temp.
-20ºC

Power Type
220-240V, 1050W, 50/60Hz
120V, 1050W, 60Hz

Blade Speed
2.000 rpm

Beaker Capacity
1 Litre

Max. fill Volume
0.8 Litre

Plug: EU standard / CE certified, engineered & produced in Spain (EU)

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www.taurusprofesional.com

Av. Barcelona s/n
25790 Oliana · Spain
+34 973 47 05 50
prof@taurus.es