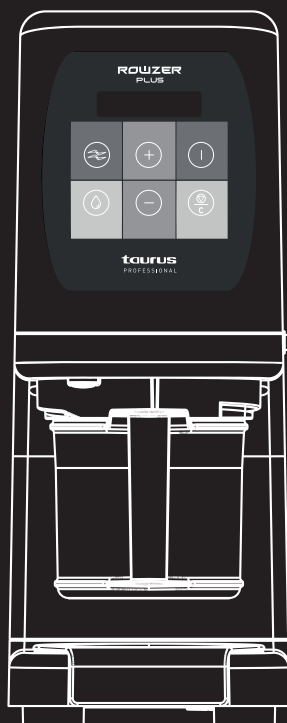
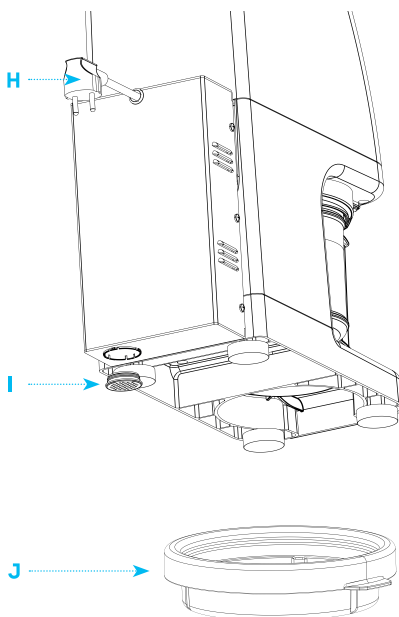
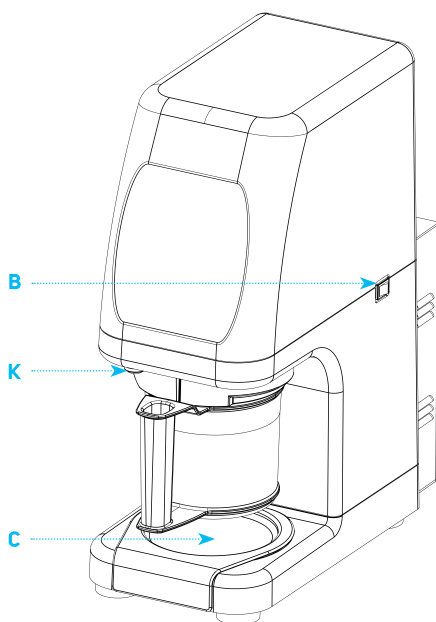
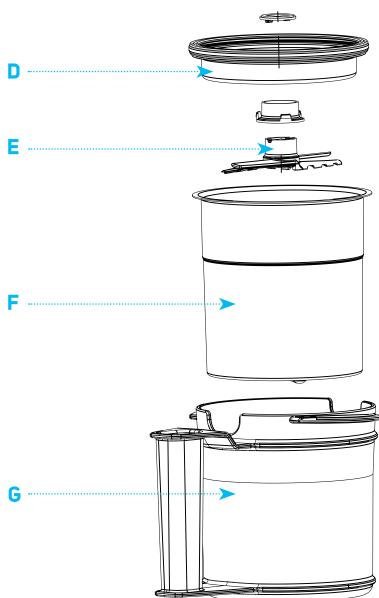
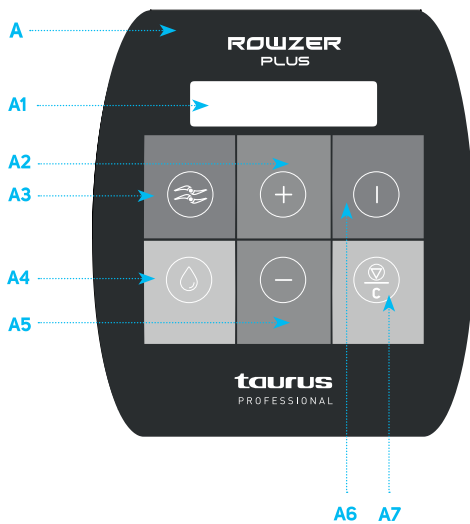


ROWZER PLUS



EMULSIONADOR Y PROCESADOR DE ALIMENTOS CONGELADOS
FROZEN FOOD LIQUIDISER AND PROCESSOR

taurus
PROFESSIONAL



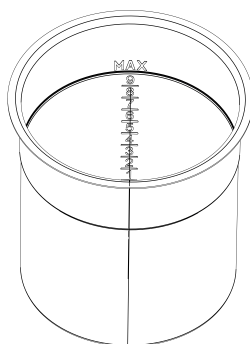


fig. 1

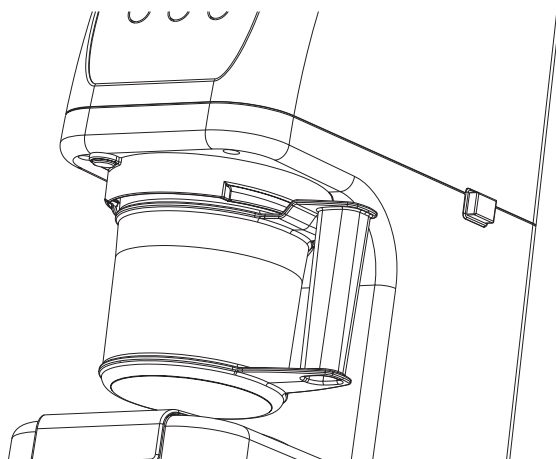


fig. 2

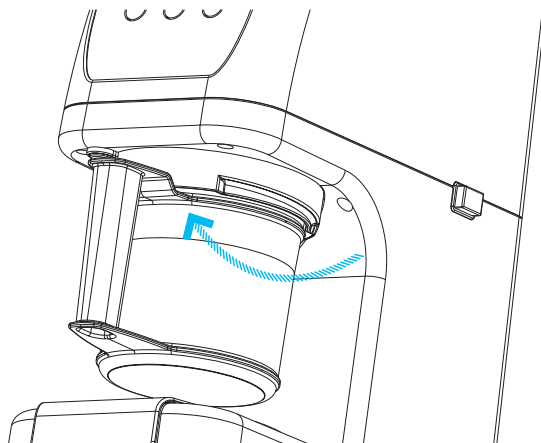


fig. 3

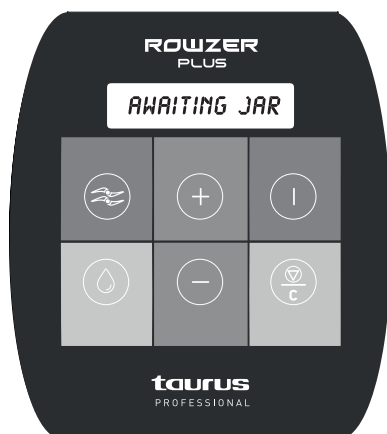


fig. 4

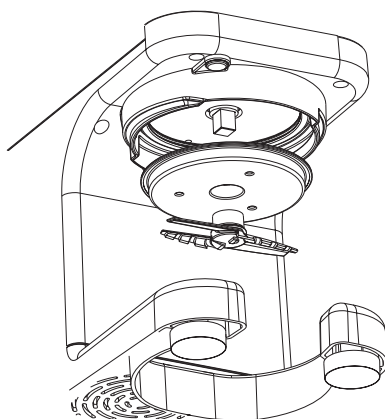


fig. 5

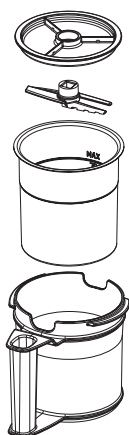


fig. 6

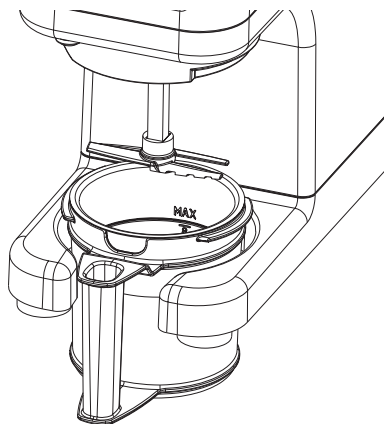


fig. 7

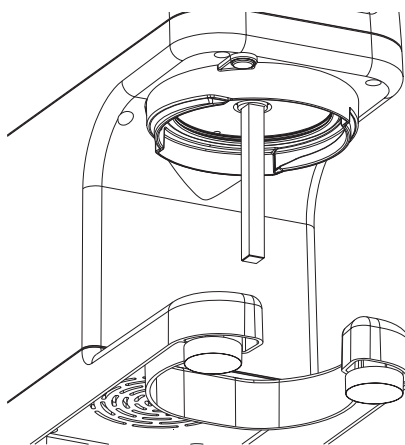


fig. 8

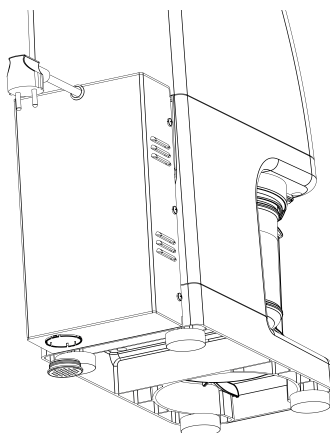


fig. 9

ROWZER PLUS

Frozen food liquidiser and processor

Dear customer,

Many thanks for choosing to purchase a TAURUS PROFESSIONAL brand product.

Thanks to its technology, design and operation and the fact that it exceeds the strictest quality standards, a fully satisfactory use and long product life can be assured.

Read these instructions carefully before switching on the appliance and keep them for future reference. Failure to follow and observe these instructions could lead to an accident.

SAFETY ADVICE AND WARNINGS

- This appliance is intended to be used by guests in hospitality environments such as bed and breakfast, hotels, motels, and other types of residential environments, even in farm houses, areas of the kitchen staff in shops, offices and other work environments.
- This appliance is for professional, industrial use, not for household use.
- Clean all the parts of the product that will be in contact with food, as indicated in the cleaning section, before use.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are supervised.
- If the connection to the mains has been damaged, it must be replaced, call the customer service telephone number indicated in the guarantee sheet. Do not attempt to disassemble or repair the appliance by yourself in order to avoid a hazard.
- Ensure that the voltage indicated on the rating label matches the mains voltage before plugging in the appliance.
- Connect the appliance to a base with an earth socket withstanding a minimum of 10 amperes.
- The appliance's plug must fit into the mains socket properly. Do not alter the plug. Do not use plug adaptors.
- Do not force the power cord. Never use the power cord to lift up, carry or unplug the appliance.
- Do not clip or crease the power cord.
- Check the state of the power cord. Damaged or tangled cables increase the risk of electric shock.
- As an additional protection to the electrical supply for the appliance, it is advisable to have a differential current device with a maximum sensitivity of 30 mA. Ask for advice from a competent installer.
- Do not touch the plug with wet hands.
- Do not use the appliance if the cable or plug is damaged.
- If any of the appliance casings breaks, immediately disconnect the appliance from the mains to prevent the possibility of an electric shock.
- Do not use the appliance if it has fallen on the floor, if there are visible signs of damage or if it has a leak.
- Do not place the appliance on hot surfaces, such as cooking plates, gas burners, ovens or similar.
- The appliance must be used and placed on a flat, stable surface.
- Do not use or store the appliance outdoors.
- Do not leave the appliance out in the rain or exposed to moisture. If water gets into the appliance, this will increase the risk of electric shock.
- Do not touch any of the appliance's moving parts while it is operating.
- Do not use the appliance in the presence of flammable atmospheres containing a mixture of anaesthesia and air, or oxygen and nitrous oxide.
- **WARNING:** In order to prevent overheating, do not cover the appliance.
- Ensure that neither the air access nor exit become either totally or partially covered by drapery, clothing, etc., as this increases the risk of fire.
- Use suitable gloves for withstanding low

temperatures if necessary.

- Before using the appliance ensure that the tool is properly fixed in place.

USE AND CARE

- Fully unroll the appliance's power cable before each use.
- Do not use the appliance if the parts or accessories are not properly fitted.
- Do not use the appliance if the accessories or consumables attached to it are defective. Replace them immediately.
- Do not use the appliance while the jar is empty.
- Do not use the appliance if the on/off switch does not work.
- Do not move the appliance while in use.
- Do not use the appliance if it is tipped up and do not turn it over.
- Do not force the appliance's work capacity.
- Respect the MAX level indicator. (Fig.1).
- Ensure that the surface of the frozen food to be processed is as flat as possible to avoid damaging the blade.
- Unplug the appliance from the mains when not in use and before undertaking any cleaning task.
- Store this appliance out of reach of children and/or persons with physical, sensory or reduced mental or lack of experience and knowledge.
- Do not store the appliance on areas where the temperature could be lower than 2°C.
- Do not expose to extreme temperatures or strong magnetism.
- Keep the appliance in good condition. Check that the moving parts are not misaligned or jammed and make sure there are no broken parts or anomalies that may prevent the appliance from operating correctly.
- Make sure that dust, dirt or other foreign objects do not block the fan grill on the appliance.
- Keep cutting tools well sharpened and clean.
- Do not force open the lid; make sure the appliance is completely depressurized prior to opening.
- Pay special attention during the assembly and disassembly of blades, as they are sharp and could cause harm.
- Use the appliance and its accessories and tools in accordance with these instructions, considering the working conditions and the work to be performed. Use the appliance for operations different from those intended could result in a hazardous situation.

SERVICE

- Make sure that the appliance is serviced only by specialist personnel, and that only original spare parts or accessories are used to replace existing parts/accessories.
- Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.

DESCRIPTION

A Control panel

- A1 Screen
- A2 "+"
- A3 DOUBLE PROCESSING
- A4 Cleaning
- A5 "-"
- A6 START
- A7 STOP/DELETE

- B ON/OFF switch
- C Drip tray
- D Jar lid
- E Blade
- F Vessel
- G Jar
- H Connection cable
- I Filter
- J Vessel lid
- K Decompression button

INSTALLATION

- Be sure to remove all packaging material from inside the appliance.
- Do not remove the support feet of the appliance.
- Respect the legal provisions concerning safety distances from other elements such as pipes, electrical connections, etc.
- Do not cover or obstruct any of the openings of the appliance.
- The plug must be easily accessible so it can be disconnected in an emergency.
- To achieve the highest efficiency from the appliance it should be situated in a place where the atmospheric temperature is between 12 and 32°C.
- The appliance must be operated with its base feet attached.

INSTRUCTIONS FOR USE

BEFORE USE

- Remove the appliance's protective film.
- Make sure that all the product's packaging has been removed.
- Before using the product for the first time, clean the parts that will come into contact with food in the manner described in the cleaning section.
- Work with the food you want to process.
- Fill the vessel (F) taking care to observe the MAX level. (Fig.1).
- Freeze the vessel with the food at -20°C and -22°C.

LANGUAGE SELECTION

- Place the jar in the machine with the handle to the user's right. (Fig.2).
- Attach the jar by turning it 90° clockwise. You will

hear 2 clicks when it reaches the correct position. (Fig.3).

- The message "Insert PORTION: 0" will appear in the screen.
- Press the buttons "+" and "-" at the same time and the "Language" message will appear in the screen. You can use the "+" and "-" keys to select the 9 languages available and confirm by pressing the "START" button (A6).

USE

- Unroll the cable completely before plugging it in.
- Connect the appliance to the mains.
- Turn the appliance on, by using the on/off switch.
- The message "Awaiting JAR" will appear in the screen (A1) (Fig.4). For safety reasons, the machine will not function if the jar is not in place.
- Fit the blade (E) onto the spindle of the lid (D), and ensure that it is correctly secured. (Fig.5).
- Place the vessel (F) into the jar (G).
- Place the jar in the machine with the handle to the user's right-hand-side (Fig.2).
- Couple the jar by turning it 90° clockwise. When it reaches the correct position, you will hear 2 clicks (Fig.3).
- The screen will display the message "Insert PORTION: 0"
- Select the portion you wish to process, between 1 and 10, by using the "+" button to increase the portion (?) and the "-" button to reduce it.
- The "STOP / DELETE" button sets the counter to 0.
- Press the "START" button to begin the processing.
- The screen will display the portions requested, those processed and an arrow indicating whether the machine is raising or lowering.
- When the process is complete, you will hear an acoustic signal and the screen will be lit in green, indicating the portions that have been processed and those remaining unprocessed in the vessel.
- If the serving has not been selected on pressing the "START" button, the appliance will automatically process 10 portions.
- In some preparations pressure may remain in the jar (G). Always press the decompression button (K) to enable the jar (G) to be removed.
- When a vessel is processed with excess frozen food, the appliance will detect that the container is over-full and is only processing up to the correct filling level and it will return to the initial status. The message "ERROR" container very full" will appear in the screen.
- If you notice any strange noise while the machine is running, stop it and check that the accessories and the blade are properly attached and that the vessel has no indentations. If the noise persists,

contact the technical assistance service.

DOUBLE PROCESSING FUNCTION

- The double processing function enables you to make a second pass of the blades through the processed frozen food, in order to obtain optimum textures in frozen foods that are very cold or have a high-water content. To do this, press the button corresponding to this function (A3).
- The screen will show the message "2P" beside the selected portions. The machine will perform this function on the selected portions when the "START" button has been pressed.

CANCEL FUNCTION

- The cancel function allows the interruption of the use of the appliance. To do this, press the button (A7).
- The screen will display the message "Starting", the machine will return to its initial position and the screen will display the message "Insert PORTION: 0" when the machine is ready to process once more.
- When the machine has reached the start, we recommend checking that the blade is well secured before beginning a new processing.

ONCE YOU HAVE FINISHED USING THE APPLIANCE

- Turn the appliance off, using the on/off switch.
- Unplug the appliance from the mains.
- Clean the appliance.

INSTRUCTIONS AND RECOMMENDATIONS FOR USE. READ CAREFULLY

SUBJECT	EXPLANATION	WHAT TO DO / WHAT NOT TO DO
Filling the frozen food vessel	<p>The frozen food expands on being processed under pressure.</p> <p>If a vessel is over-filled with frozen food, the food may get into the appliance and damage its bearings.</p> <p>Over-filling the vessel may deform it.</p>	<p>What to do:</p> <ul style="list-style-type: none"> -Only fill the vessel with frozen food up to the maximum level marked. -Before freezing the food, check that the vessel lid can be easily fitted without pressing on the food. <p>What not to do:</p> <ul style="list-style-type: none"> -Respect the maximum level marked. If an over-filled vessel is processed by mistake: -After processing, clean the appliance using the cleaning function to remove all leftover food.
Over-liquidising of certain ingredients	<p>Certain ingredients with a high content of proteins, fats, natural emulsifiers, lecithin, egg and by-products tend to liquidise profusely. Filling the container to the maximum level can lead to over-liquidising, causing contamination problems inside the system and subsequent dirtiness</p>	<p>What to do:</p> <ul style="list-style-type: none"> -We recommend adapting the quantities of the recipe and reducing the usual portions to levels with right level of liquidising and without over-liquidising. -Before freezing the food, check that the vessel lid can be easily fitted without pressing on the food. - If the ingredient is already frozen: we recommend processing one or several portions and reducing the level by removing the ice by hand until a suitable level is reached.
Before freezing the food	<p>A surface that is not flat or uneven distribution of the frozen food may damage the blade.</p>	<p>What to do:</p> <ul style="list-style-type: none"> -Flatten the surface to be frozen and ensure the lid can be fitted easily without pressing on the food. -Keep the outside of the vessels dry to prevent frost forming around the vessel. -When closing the frozen food vessel check that there is no leftover food or water between the lid and the vessel which would make it difficult to remove it after freezing. <p>What not to do:</p> <ul style="list-style-type: none"> -Re-freeze previously-processed frozen food without flattening it.
Freezing more than 24 hrs.	<p>The content to be processed must be solid throughout.</p> <p>-Frozen food which is soft in the centre causes the motor to function incorrectly and affects the texture quality</p>	<p>What to do:</p> <ul style="list-style-type: none"> -Freezing the food for at least 24 hours in a standard 4-star freezer. -Freeze the food at between -20°C and -22°C to obtain correct texture quality. <p>What not to do:</p> <ul style="list-style-type: none"> -Process frozen food that has not been completely frozen. -Process frozen food which is not at -20°C. The quality obtained may be too soft.
Positioning the blade and jar lid	<p>If the blade is incorrectly positioned this may cause it to fall during the process. If this occurs you will hear a loud noise.</p> <p>Not fitting the lid may contaminate the system with food</p>	<p>Que hacer:</p> <ul style="list-style-type: none"> - Colocar correctamente la cuchilla y la tapa jarra. - Comprobar que la cuchilla esté bien sujeta. - Atender al aparato durante los primeros instantes una vez puesto en marcha, para detectar algún ruido fuerte. <p>Que no hacer:</p> <ul style="list-style-type: none"> - No poner nunca en marcha el aparato si la cuchilla y la tapa jarra no están bien colocadas y bien sujetas.

SUBJECT	EXPLANATION	WHAT TO DO / WHAT NOT TO DO
Cleaning the appliance	<p>Cleaning the appliance is simple and requires little work.</p> <p>-The appliance has a cleaning function to make complete cleaning easy.</p>	<p>What to do:</p> <ul style="list-style-type: none"> -Clean the blade and jar lid after each use. -If you find excess leftover frozen food on the jar lid, clean the appliance around the spindle with a damp cloth. -Clean the appliance completely at the end of the day. -If you have processed over-filled frozen food clean the appliance completely.
Maintenance of the blade	<p>Using a deteriorated blade (bent or with a worn edge) can damage the appliance and affect the texture quality.</p>	<p>What to do:</p> <ul style="list-style-type: none"> -If you detect wear on the edge of the blade request a genuine replacement. -If a paddle of the blade has become bent request a genuine replacement. <p>What not to do:</p> <ul style="list-style-type: none"> -Process frozen food using a deteriorated blade.
Air filter	<p>The carbon filter helps to keep the injected air clean and odourless.</p>	<p>What to do:</p> <ul style="list-style-type: none"> -Replace the air filter every 6 months to preserve its filtering properties in order to prevent exterior smells and vapours from affecting the frozen food.
Maintenance of frozen food vessels	<p>The metal frozen food vessels must be kept in perfect condition to prevent damage to the appliance and maintain the texture quality.</p>	<p>What to do:</p> <ul style="list-style-type: none"> -Check the vessel before processing. It must be free of indentations and deformations. <p>What not to do:</p> <ul style="list-style-type: none"> -If you use a frozen food vessel that requires excessive force to position it in the appliance, it probably has an indentation or deformation and must be replaced. -Hitting the rim of the frozen food vessel with a spoon or other utensils will deform the rim. -Before freezing the food, when fitting the vessel lid check that it is not pressing too hard on the food, as it could deform the vessel once frozen.
Frozen food to process	<p>If you process frozen water, re-freezing of the water may appear on top of the blade, preventing it from returning correctly.</p> <p>The blade will not return to the start and will be incrustated inside the vessel.</p>	<p>What to do:</p> <ul style="list-style-type: none"> -The frozen food must have a concentration of at least 30% sugar, juice or salt to prevent re-freezing of the food on top of the blade. -If you wish to process food with concentrations lower than those mentioned above, do not make more than 2 consecutive portions. <p>What not to do:</p> <ul style="list-style-type: none"> -Do not add carbonated drinks to the frozen food before processing it, as this could cause an increase of pressure in the vessel and damage the appliance. -Do not use food frozen using liquid nitrogen. <p>If an abnormal increase in pressure occurs in the frozen food vessel, food will leak through the jar. Stop the system and release the excess pressure using the decompression button. Then clean the appliance thoroughly.</p>

THE FOLLOWING MESSAGES CAN APPEAR ON THE SCREEN

MESSAGE	MEANING
Awaiting JAR	Means that the jar is not in place or has been incorrectly inserted.
Starting	Means that it is returning to its initial position
Insert PORTION	Means that it is operational awaiting insertion of the portion
2P	Means that a double processing will be performed on the selected portions.
Cleaning wait	Means that the spindle is lowering to its lower position.
Cleaning Remove the JAR	Means that the spindle has reached its lower position and the jar may be removed in order to clean the spindle.
Language	Means that you have entered the language menu to select the desired language.
Processed PORTIONS	Means the number of doses that remain in the glass to process.
Remaining PORTIONS	Means the number of doses of the vessel that have been processed.
Very full container error	Means that the ice cream to be processed is above the MAX level (Fig. 1). The appliance will process the surplus ice cream and return to the initial position. Remove the excess to continue processing doses.

CLEANING

- Disconnect the appliance from the mains and allow it to cool before undertaking any cleaning task.
- Clean the equipment with a damp cloth with a few drops of washing-up liquid and then dry.
- Do not use solvents, or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.
- Do not let water or any other liquid get into the air vents to avoid damage to the inner parts of the appliance.
- Never submerge the appliance in water or any other liquid or place it under running water.
- Must not be cleaned using jets of water.
- During the cleaning process, take special care with the blades, as they are very sharp.
- It is advisable to clean the appliance regularly and remove any food remains.
- If the appliance is not in good condition of cleanliness, its surface may degrade and inexorably affect the duration of the appliance's useful life and could become unsafe to use.
- The following pieces may be washed in a dishwasher (using a soft cleaning program):

D Jar Lid
E Blade
F Vessel
G Jar
J Vessel lid

- Then dry all parts before its assembly and storage.

SPINDLE CLEANING FUNCTION

- Fit the jar with the empty vessel into the machine
- Press the "CLEANING" button
- The screen will display the message "Cleaning Wait" and the spindle will lower.
- When the spindle reaches the bottom, the screen will display the message "Cleaning Remove the JAR".
- Move the machine forward (Fig.7).
- Remove the drip tray (C).
- Remove the jar and the spindle will come into view (Fig.8).
- Clean the spindle with a damp cloth.
- When the jar is positioned, the machine will return to the start setting.

CHANGING THE AIR FILTER

- This machine has an active carbonium filter in its air inlet (Fig.9).
- It is used to purify the air injected into the frozen food by eliminating oil vapours, flavours and odours.
- To change the filter, open the back of the machine, remove the used filter and fit the new one.
- We recommend changing the filter every 4 or 6 months

ANOMALIES AND REPAIR

- In case of breakdown call the customer service telephone number indicated in the guarantee sheet. Do not attempt to disassemble or repair the appliance yourself as this may be dangerous.

IF ANY ANOMALY IS DETECTED, CHECK THE FOLLOWING TABLE

ANOMALY	REPAIR
It does not start	Check that it is connected to the mains. Check that the main switch is in the "ON" position
It does not detect the jar	Check that the jar is properly positioned and has correctly reached 90° from the start Check that the jar lid has been fitted. Check that no left-over frozen food is hindering the positioning of the jar. Check remains of frost in the ice cream glass.
The appliance returns to start without processing the frozen food	The device is protected by restarting possible overvoltages in the network or electrostatic discharges. In this case, re-establish the process that was being carried out.
The appliance takes a very long time to make the first portion	Frozen food very soft or a temperature over -18°C that the appliance cannot detect.
The jar opens during processing of the frozen food	Check that the jar lid has been fitted. Check that the blade is correctly positioned.
Strong noise when processing ice cream	The blade may have fallen due to poor positioning. Stop the appliance quickly. If the blade or shaft of the machine has been damaged, consult an authorized service center.
ERROR 1. MOTOR DOES NOT WORK	The blade motor does not work. Allow the appliance to cool down in case of overheating. In case of persisting the error, go to a specialized technical service
ERROR 2. MOTOR OVERLOAD	The capacity of the device has been exceeded. Check the ice cream that is being processed and its presents an excess of freezing. In case of persisting the error, go to a specialized technical service
ERROR 3. MOTOR AXLE / BLADE	The axis of the device has been locked. Check the condition of the blade, check the ice cream to be processed and this error may appear when processing frozen water. In case of persisting the error, go to a specialized technical service
ERROR 4. MOTOR OVERLOAD	Motor blade blocked. Check hardness of the ice cream and the condition of the blade.

SPECIFICATIONS

- **Nominal power: 1000W**
 - **Voltage: 220-240 V | 50/60 Hz**
 - **Protection degree: IPX1**
 - **Weight: 18,4 Kg**
 - **Acoustic pressure level <70 dB(A)**
 - **Maximum capacity of the ice cream glass: 1L**
(maximum filling 0,80 L)
 - **Motor speed: 5.000 rpm**
 - **Blade speed: 2.000 rpm**
 - **Overpressure: 1 bar**
- *NB: These specifications are subject to change without notice of purpose of improvement*

FOR EU PRODUCT VERSIONS AND/OR IN CASE THAT IT IS REQUESTED IN YOUR COUNTRY

ECOLOGY AND RECYCLABILITY OF THE PRODUCT

- The materials of which the packaging of this appliance consists are included in a collection, classification and recycling system. Should you wish to dispose of them, use the appropriate public recycling bins for each type of material.
- The product does not contain concentrations of substances that could be considered harmful to the environment.



· This symbol means that in case you wish to dispose of the product once its working life has ended, take it to an authorised waste agent for the selective collection of Waste from Electric and Electronic Equipment (WEEE).

Statement of compliance



I hereby declare under our responsibility that the TAURUS PROFESSIONAL product/s described in this ROWZER PLUS manual comply with the Regulations EN 60335-1, EN 60335-2-64, EN 61000-3-2, EN 61000-3-3, EN 62321 and EN 50564 in accordance with the directives 2016/42/EC, 2014/30/EU, 2011/65/EU y 2009/125/EC.

Signed
05/10/2018



A. Marti
Product Engineering