




taurus  
**Mycook**  
PRO



INDUCTION COOKING BLENDER  
DESIGNED FOR CHEFS

TOTAL CAPACITY	INDUCTION TECH	TEMPERATURE
		
3.75 L	2.000 W	25 to 140°C

EMULSIFY



STIR-FRY



KNEAD



CHOP



BLEND



WHIP



PULVERIZE



COOK





MADE IN SPAIN

NET WEIGHT	6,5 Kg
SIZE (HxWxD)	38 x 30 x 29 Cm
TOTAL POWER	2.000 W
POWER HEATING	1.000 W - Induction
POWER ENGINE	1.000 W - DC motor
VOLTAGE	220-240 V
FREQUENCY	50-60 Hz
TEMPERATURE RANGE HEATING	From 25°C to 140°C
TEMPERATURE CONTROL	1 degree resolution
TEMPERATURE MODE	Sauté - 140°C - Patented
SPEED	1 to 20
BLADE SPEED RPM	From 50 to 7.250 RPM
TIMER	From 5 sec to 90 min
	Automatic stand by mode
JAR	Total capacity: 3.75 L Useful capacity: 2.5 L Stainless steel with no electrical parts
SPECIAL FUNCTIONS	Sauté - Turbo - Knead
SCREEN DISPLAY	Digital with knobs
BODY	Made of ABS plastic
BLADE	Stainless steel. Suitable for dishwasher
ACCESSORIES	Transparent measuring cup - BPA free
	Spatula - Silicone - BPA free
	Splash guard cover - Plastic - BPA free
	Mixing paddle - Plastic - BPA free
	5 L Stainless steel Steamer (OPTIONAL)
	Stainless steel Basket (OPTIONAL)
CERTIFICATIONS	CE & IEC 60335-2-64



**taurus**  
PROFESSIONAL

Av. Barcelona s/n . 25790 Oliana - Spain  
T. +34 973 47 05 50