Tarus Balan of the state of the	
MADE IN SPAIN	

SIZE (HxWxD)	38 x 30 x 29 cm
TOTAL POWER	2.000 W
POWER HEATING	1.000 W
POWER ENGINE	1.000 W
VOLTAGE	220-240 V
FREQUENCY	50-60 Hz
TEMPERATURE RANGE HEATING	De 27°C a 140°C
TEMPERATURE CONTROL	1 degree resolution
TEMPERATURE MODE	High temp. 160°C
SPEED	De 1 a 20 + Turbo + Kneas speeds
BLADE SPEED RPM	De 50 a 7.250 RPM
TIMER	From 1 sec to 99 min
TITIER	Automatic stand by mode
JAR	Total 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
	Transparent measuring cup - BPA free
	Spatula - Silicone - BPA free
	Splash guard cover - Plastic - BPA free
ACCESSORIES	Mixing paddle - Plastic - BPA free
	5 L Stainless steel Steamer (OPTIONAL)
	Stainless steel Basket (OPTIONAL)
CERTIFICATIONS	CE & IEC 60335-2-64

NET WEIGHT

6,5 Kg



taurus Professional

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Mycook PRO



INDUCTION COOKING BLENDER DESIGNED FOR CHEFS







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PROFESSIONAL FEATURES

Its enhanced features are ideal for daily use in professional kitchens and restaurants.

Its controls, motor, temperatures, blades, capacity, induction, safety, speeds... everything is truly professional.



NEW CONTROLS & DISPLAY PANEL

Manual adjustment buttons, more operational in a professional environment. Backlit display with parameter information. Professional emergency stop button ON/OFF. Independent kneading and TURBO buttons.

ALL-IN-ONE EQUIPMENT

MYCOOK PRO is your "all-in-one" assistant, replacing multiple kitchen appliances and performing countless processes.



THE TEXTURES















EMULSIFY

STIR-FRY

KNI

KNEAD

СНОР

WHIP

..... NEW LID DESIGN

PULVERIZE

COOK



LARGER JAR ······CAPACITY

Now, its new jar is designed for large-scale production and professional **volume**.



With **an easier** and more ergonomic fit.

..... NEW BLADES

Larger, sharper, more technical. **Submersible.** Made of stainless steel, dishwasher safe.

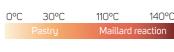




1000W

WIDER TEMPERATURE RANGE FROM 27º TO 140º

Suitable for pastry applications with low temperatures around 30°, as well as **for generating**Maillard reactions thanks to high temperatures.





THE GREAT DIFFERENCE: ALWAYS INDUCTION

Induction provides **greater speed**, efficiency, and energy savings.



HIGHER MOTOR POWER

Its new expanded motor delivers better results and **durability.**





Jar position lock with automatic locking and unlocking.