



Mycook 1.8

THE PROFESSIONAL INDUCTION-HEATED
KITCHEN ROBOT

A robust assistant,
a gentle melter



Technical Specifications

NEW
60% MORE POWER
1800W

JAR CAPACITY: **2L**
TOTAL POWER: **1800W**
HEATING: **1000W**
ENGINE: **800W**

R.P.M.: **FROM 100 UP TO 11500**
SPEEDS: **10 AND TURBO FUNCTION**
HEATING SYSTEM: **INDUCTION**
TEMP MAX: **120 °C**
TIMER: **90 MINUTES**

FUNCTIONS MANUAL: **QUICK GUIDE INCLUDED**
SPECIAL FUNCTIONS: **KNEAD AND SAUTÉ**
TOOLS: SPATULA, MIXING PADDLE,
COMPLETE JAR WITH BLADES.
OPTIONAL STEAMER AND BASKET

Accessories

Cooking functions book included in the Mycook 1.8, shows different techniques that will stimulate your imagination.

SPATULA and MIXING PADDLE included in the standard Mycook 1.8

STEAMER and BASKET, extra tools available for a complete cooking experience.



PLUG: EU STANDARD / CE CERTIFIED, ENGINEERED & PRODUCED IN SPAIN (EU).

taurus
PROFESSIONAL

www.taurusprofessional.com

It really cooks



The Textures CREAMS, SAUCE, TARTARE, VINAGRETTE, OILS, PURES, MOUSSES, GLACÉ, DOUGHS...



Mediterranean flavour

Mycook is the only food processor on the market with induction technology, entirely developed and manufactured by Taurus Group in Spain (EU).

The only one with "SAUTÉ" function, that combines a slow speed and ideal temperature, and extract from food its full flavour, typical from the mediterranean cuisine.

A robust kitchen robot, versatile and easy to use and handle, it is a must-have in every kitchen. It is the all-in-one tool that makes other equipment useless. You can prepare: sauces, soups, creams, aromatised dressings, pastry dough, chocolate tempering, etc.

With high performance set-up and powerful enough for the intensive professional kitchen use, it brings speed in processes including cooking, energy savings and security features.



MULTIPURPOSE WITH ENDLESS POSSIBILITIES FOR PROFESSIONALS IN ANY SECTOR

High gastronomic cuisine, top chef, catering company, hotels, little restaurants, bakeries, ready-to-eat manufacturer, bars and pubs.



Carlos Fernández
Executive Chef Hotel Condes de Barcelona

Carlos Mampel
Pastelerías Bubó

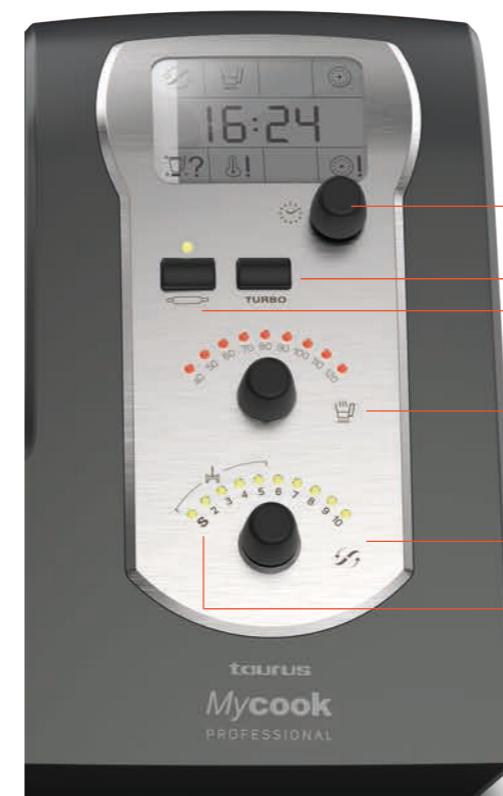
Javier Guerra
Leader Chef Unilever Food Solutions

THE BEST INVESTMENT TO REDUCE YOUR COSTS

Mycook delivers significant savings in time and reduces the associated costs in many daily processes.

IT IS AN ESSENTIAL TOOL FOR BAKERY AND PASTRY

Mycook is used for glazing, mixing, homogenizing, and specially for chocolate tempering..



DIGITAL DISPLAY
FUNCTION INDICATOR
ALARMS AND ERROR
CODES

TIMER

TURBO FUNCTION

KNEADING
FUNCTION

TEMPERATURE
FROM 40° UP TO 120°C

10 SPEEDS

SAUTÉ
FUNCTION

SPECIAL SAUTÉ FUNCTION, gradually chops the food at low speed, so you will get the real taste of vegetables and food like the mediterranean style.

SPECIAL KNEAD FUNCTION, you will be able to knead all types of doughs, for bakery and specially for pizza, very simply and quick.

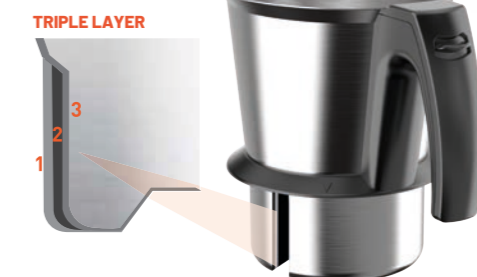
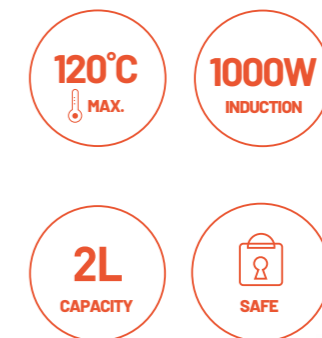
Induction technology

Mycook includes in its base an induction plate that allows heating on the jar thanks to the electromagnetism principle. The heat is uniformly spreaded on the low part of the jar, and combined with induction, cooking is much faster and efficient.

Special jar

Mycook uses a triple layer jar combining stainless steel and aluminium specially designed for induction heating. The lid has an hole for progressively adding ingredients, measuring cup and special stainless steel blades.

All parts are easy to clean and it features security systems for a safe using.



TRIPLE LAYER

Clear & intuitive control panel

Mycook includes a very intuitive display for an easy, fluid and secure use. Stainless steel cover for a long-lasting life. Ergonomically designed backwards tilted for easy viewing.

Professional motor

Mycook is equipped with a 800W power professional engine, a really strong heart conceived for professional intensive usage.

