

The professional induction-heated kitchen robot

60% MORE
POWER
1800W



Mycook 1.8
It really cooks

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The
must-have tool
that all chefs desire



TIME AND COST SAVING SOLUTION

It will help you to save time in countless processes every day. Sauces, doughs, chocolate melting, cremes, soups, mouses, oils...



VERSATILE, FOR COUNTLESS PREPARATIONS

Special slow-cooking function, gradually chops the food at low speed. Special knead function for doughs, for bakery and specially for pizza. Turbo button for extra power needs.



ROBUST & POWERFULL, FOR PROFESSIONALS ONLY

For professionals from any field like high gastronomic cuisine, big kitchens, catering production sites, hotels, little restaurants, bakeries, ready-to-eat concepts, pubs...



FAST HEATING BY INDUCTION

Efficient induction heats faster and better, and you will have precise control of temperature.

All-in-one mix, grind, cook, emulsify, knead, powder, shake, light frying, melting...





INDUCTION TECHNOLOGY

Mycook 1.8 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 1.8 uses a triple-wall jar combining stainless steel and aluminium specially designed for induction heating. The cover has an orifice to insert ingredients progressively, measuring cup, special stainless steel 4-knife blade, all parts easy to clean and with security features for a safe operation.



DIGITAL DISPLAY
PROCESS TIMER
FUNCTION INDICATOR
ALARMS AND ERROR
CODES

PROCESS TIME

TURBO
 KNEADING
FUNCTION

TEMPERATURE
FROM 40° UP TO 120°

10 SPEEDS

S SOFT
COOKING
FUNCTION

CLEAR & INTUITIVE CONTROL PANEL

Mycook 1.8 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 ENGINE



Mycook 1.8 is equipped with a 800W power professional engine, a really strong heart conceived for professional intensive usage.

The Accessories

** not included, extra optionals*



Spatula



Mixing paddle



Process book



4 Stainless steel blades
_ hi-resistance _



2 levels
Stainless steel steamer *



Stainless steel
Basket-strainer *



"A robust
assistant,
a gentle
melter.

Technical Specifications

Size
290(h) x 350(w) x 270(d) mm

Jar Capacity
2L

Power Type
220-240V, 1800W, 50/60Hz
120V, 1800W, 60Hz

Total Power
1800W
heating: 1.000W / engine: 800W

Heating System
Induction

Process Manual
Yes

Add-Ons
Spatula, Knead butterfly,
Jar with blade, Basket (optional),
Steamer cooker (optional)

Net Weight
7'8 kg

Max temp.
120°C

Blade Speed
from 100 up to
8.700 rpm

Speeds
10 + Turbo Speed

Timer
90 minutes

Specials Functions
Knead & Sauté
function

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

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