

DAMANI

MODERN KITCHEN SOLUTION



PRODUCT CATALOG 2025

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ABOUT US

“Innovation in the Heart of Every Kitchen”

Founded in 2023 in Dubai, Al Damani was born from a vision to revolutionize the food service industry through cutting-edge kitchen automation and world-class steel fabrication. We combine modern engineering with practical design to deliver solutions that enhance efficiency, safety, and durability in commercial kitchens and industrial environments.

Who We Are

We are a team of skilled engineers, designers, and fabricators with a shared passion for innovation and precision. Our expertise spans across automated kitchen systems, custom stainless steel equipment, and tailor-made fabrication projects — all crafted to meet the dynamic needs of restaurants, hotels, cloud kitchens, and food processing units.

What We Do

Kitchen Automation Solutions

Streamline operations with smart systems and intelligent workflows for modern culinary setups.

Custom Steel Fabrication

Premium-grade stainless steel equipment, designed and built in-house to match your unique requirements.

End-to-End Project Execution

From concept and CAD design to installation and maintenance, we manage the entire process with professionalism and care.

Why Choose Us?

Dubai-Based, Globally Driven: Proudly established in the GCC, with a commitment to global standards and innovation.

Quality-First Fabrication: We use only top-grade materials and precision techniques to ensure long-term reliability.



WHY TO CHOOSE US

Custom-Built Stainless Steel Solutions

Precision-engineered stainless steel fabrication tailored to any size, shape, or concept—crafted to meet your exact operational needs.

Skilled and Experienced Team

A dedicated workforce of industry-trained professionals committed to delivering excellence in every project.

Innovative, High-Performance Equipment

Our products are designed through ongoing innovation and improvement, ensuring top-tier performance and durability.

Smart Investment Solutions

We offer practical, value-driven options that balance performance with affordability—maximizing return without compromising quality.

Reliable Ongoing Support

Comprehensive post-purchase service that ensures your equipment continues to perform at its best, long after installation.



Rotisseries



making food irresistible

Fri-Jado Quick Ship Programme

Your express lane for those moments when time is of essence

Experience the ultimate in convenience with our Quick Ship Programme, ensuring fast delivery of our most popular in-stock rotisserie models. The Quick Ship programme provides our customers the equipment they need, when they need it, setting our partners up for success when lead time is essential.

Fri-Jado Quick Ship – where excellence meets expedience

HOW IT WORKS

- » Available for selected models only
- » Quick Ship option exclusively for single ordered units
- » Orders placed before 1 pm (GMT+1) on a business day, will be dispatched within 3 working days
- » Simply mention “Quick Ship” on your purchase order to expedite your delivery
- » Quick Ship availability may be subject to the quantities ordered
- » Unlock this express lane for a nominal surcharge of €150.00 / £145.00 net (applicable only when Quick Ship is available)

Quick Ship is available on the following models



Manual rotisseries (page 25, 18, 19)		Smart auto-clean rotisseries (page 8-9)		Space Saver Premium (page 22-23)	
Model	Number	Model	Number	Model	Number
TG-4	9049100	TDR 5 S AC	9319205	Premium display; rear loading model + TDR 5 S auto-clean with controls on operator side	9419000 + 9319203 + 9419800
TDR 5 M	9299006	TDR 8 S AC	9319048	Premium display; rear loading model + TDR 5 M	9419000 + 9299006 + 9419801
TDR 8 M	9299200	-	-	-	-

TOP FEATURES

- » High-speed double loop convection; energy saving technology
- » User-friendly, intuitive 7" full color, touchscreen control panel
- » Program up to 250 recipes, each with up to 9 different steps
- » USB connection for easy transfer of data like recipes and HACCP log files
- » Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- » Cook correction and Eco Cooking save on energy use & ensuring food safety
- » Automatic cleaning system - Compatible with Fri-Jado cleaning products - see page 13
- » Range of accessories available for preparation of chicken, chicken parts, ribs, etc. - see page 20
- » SmartConnect (optional) - Optimise your operations and efficiency, reduce service costs and eliminate downtime via the cloud based dashboard - see page 17

TDR 5 S auto-clean



Loading capacity

- » Per batch up to 20 chickens on meatforks or 15 chickens in baskets (based on 1.2kg chicken)
- » 5 meat fork or V-spit positions, 5 basket or rack positions

Standard characteristics

- » Supplied on matching stand
- » Quick Ship programme applicable for model without WiFi - page 7

Included

- » 5 meat forks

Also available as

- » Space Saver Premium - TDR 5 S auto-clean on a 2 level self-serve heated display see page 22

TDR 8 S auto-clean



Loading capacity

- » Per batch up to 40 chickens on meatforks or 28 chickens in baskets (based on 1.2kg chicken)
- » 8 meat fork or V-spit positions, 7 basket or rack positions

Standard characteristics

- » Supplied on matching stand
- » Quick Ship programme applicable for model without WiFi - page 7

Included

- » 8 meat forks

Also available as

- » Show & GO - TDR 8 S auto-clean stacked on a GO Combi Oven 1.06 see pages 29-31

TDR 8 + 8 S auto-clean



Loading capacity

- » Per batch up to 80 chickens on meatforks or 56 chickens in baskets (based on 1.2kg chicken)
- » 16 meat fork or V-spit positions, 14 basket or rack positions

Standard characteristics

- » Independent controls provide increased flexibility, allowing you to roast different products in each compartment

Included

- » 16 meat forks

Smart auto-clean rotisseries Large

TOP FEATURES

- » Extremely high loading capacity; 56 (1.2 kg) - 48 (1.8kg) chicken per rotisserie oven chamber
- » High-speed double loop convection; energy saving technology
- » User-friendly, intuitive 7" full color, touchscreen control panel
- » Programme up to 250 recipes, each with up to 9 different steps
- » USB connection for easy transfer of data like recipes and HACCP log files
- » Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- » Cook correction and Eco Cooking help you save on energy use and ensure food safety
- » Automatic cleaning system - Compatible with Fri-Jado cleaning products - see page 13
- » Range of accessories available for preparation of chicken, chicken parts, ribs, etc. - see page 20
- » SmartConnect (optional) - Optimise your operations and efficiency, reduce service costs and eliminate downtime via the cloud based dashboard - see page 17

LDR 8 S auto-clean



Loading capacity

- » Per batch up to 56-48 chickens on meatforks or 35-28 chickens in baskets (based on 1.2kg-1.8kg chicken)
- » 8 meat fork or V-spit positions, 7 basket or rack positions

Standard characteristics

- » Supplied on matching stand, with space for up to 6 boxes of cleaning supply and grease solution

LDR 8 + 8 S auto-clean



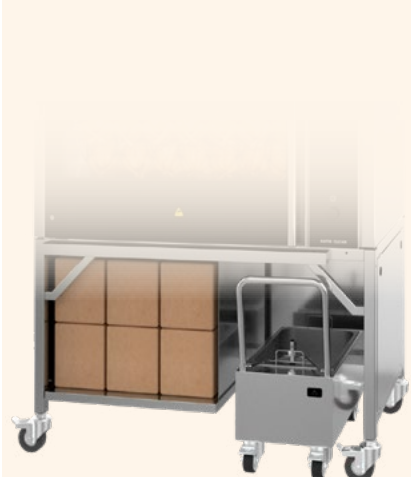
Loading capacity

- » Per batch up to 112-96 chickens on meatforks or 70-56 chickens in baskets (based on 1.2kg-1.8kg chicken)
- » 16 meat fork or V-spit positions, 14 basket or rack positions

Standard characteristics

- » Independent controls provide increased flexibility, allowing you to roast different products in each compartment

Heated grease reservoir



Top features

- » Manages grease handling process
- » Designed to simplify the collection and transportation of grease
- » Increases safety
- » Generate revenue from grease
- » Easy to use and operator safe
- » Matching design for open underframe (not available for stacked unit)



TOP FEATURES

- » Small footprint; table-top rotisserie
- » Controls with manual settings
- » User-friendly; set time, temperature and start the rotisserie
- » Efficient heat transfer reduces energy consumption
- » Combination of convection and infrared radiation - evenly cooked products with a crispy skin

TG-4



Loading capacity

- » Per batch up to 16 chickens on meatforks or 12 chickens in baskets (based on 1.2kg chicken)
- » 4 meat fork, V-spit or basket positions

Standard characteristics

- » Quick Ship programme applicable - page 7

Included

- » 4 meat forks

TG-4

	Number
TG-4	9049100

Dimensions

Width	830 mm
Depth	600 mm
Height	750 mm

Technical data

Net weight	80 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	5.2 kW

Accessories (description on page 20)

TG-4

Description	Number
Multi purpose basket	9010387
Meat fork	9010549
V-spit	9112472

Space Saver



Top features

- » Compact solution - roasting and holding within 1m²
- » Energy savings up to 50% - Guided hot air covers the products and keeps colder ambient air outside
- » See more details of the food display on page 22

Available as

- » Solid back only

Space Saver with TG-4*

	Number
	9419001 + 9049100 + 9419801

* Assembly on site needed (forklift)

Dimensions food display

Width	900 mm
Depth	804 mm
Height	1796 mm

Technical data food display

Net weight	133 kg
Voltage	3N~ 400/230 V
Frequency	50/60 Hz
Power	2.2 kW (7.4 kW incl. TG)

TOP FEATURES

- » Rotisserie stacked on a 2 level heated self-serve display
- » Suitable for the complete range of TDR 5 models including auto-clean
- » Compact solution - roasting and holding within 1m²
- » Double pane glass on both sides; optimal insulation
- » Hot Blanket Technology: Energy efficient combination of hot air recirculation and conduction
- » Energy savings up to 50% - Guided hot air does not leak out and keeps colder ambient air outside
- » Individual shelf temperature settings with Multi Temp
- » LED shelf lighting puts your food in the spotlights

Space Saver Premium



Standard characteristics

- » Fully equipped for an auto-clean rotisserie - drain pump, pipework and grease tray integrated in the food display
- » Rear loading
- » A fixed water drain is not necessary when using the trolley for collecting waste water (optional)

Designed for

- » TDR 5 S auto-clean - rotisserie details can be found on page 8

Available as

- » Rear loading solution for TDR 5 S and TDR 5 M
- » TDR 5 S auto-clean with controls on customer side

Space Saver



Available as

- » Solid back

Designed for

- » TDR 5 S - rotisserie details can be found on page 14
- » TDR 5 M - rotisserie details can be found on page 18

Waste water trolley



Standard characteristics

- » Designed for Space Saver Premium
- » Fixed water drain not necessary - position the Space Saver Premium anywhere in the store
- » Large enough to collect water from one cleaning cycle - Daily Clean
- » Designed to simplify the collection and transportation of waste water
- » Easy to use and operator safe

TOP FEATURES

- » Controls with simple manual settings
- » User-friendly; set time, temperature and start the rotisserie
- » Efficient heat transfer reduces energy consumption
- » Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- » If desired the TDR 5 M or TDR 8 M can be placed on a matching stand - see page 20
- » Range of accessories available for preparation of chicken, chicken parts, ribs etc. - see page 20

TDR 5 M



Loading capacity

- » Per batch up to 20 chickens on meatforks or 15 chickens in baskets (based on 1.2kg chicken)
- » 5 meat fork or V-spit positions, 5 basket or rack positions

Included

- » 5 meat forks

Standard characteristics

- » Quick Ship programme applicable - page 7

Also available as

- » Space Saver - TDR 5 M on a 2 level self-serve heated display see page 22

TDR 8 M



Loading capacity

- » Per batch up to 40 chickens on meatforks or 28 chickens in baskets (based on 1.2kg chicken)
- » 8 meat fork or V-spit positions, 7 basket or rack positions

Included

- » 8 meat forks

Standard characteristics

- » Quick Ship programme applicable - page 7

TDR 8 + 8 M



Loading capacity

- » Per batch up to 80 chickens on meatforks or 56 chickens in baskets (based on 1.2kg chicken)
- » 16 meat fork or V-spit positions, 14 basket or rack positions

Included

- » 16 meat forks

Standard characteristics

- » Independent controls provide increased flexibility, allowing you to roast different products in each compartment

TOP FEATURES

- » High-speed double loop convection; energy saving technology
- » User-friendly, intuitive 7" full color, touchscreen control panel
- » Programme up to 250 recipes, each with up to 9 different steps
- » Doors on both sides - Avoid cross contamination by separating the raw from the cooked area
- » USB connection for easy transfer of data like recipes and HACCP log files
- » Cook correction and Eco Cooking help you save on energy use and ensure food safety
- » If desired the TDR-5 S or TDR-8 S can be placed on a matching stand - see page 20
- » Range of accessories available for preparation of chicken, chicken parts, ribs, etc. - see page 20
- » SmartConnect (optional) - Optimise your operations and efficiency, reduce service costs and eliminate downtime via the cloud based dashboard - see page 17

TDR 5 S



Loading capacity

- » Per batch up to 20 chickens on meatforks or 15 chickens in baskets (based on 1.2kg chicken)
- » 5 meat fork or V-spit positions, 5 basket or rack positions

Included

- » 5 meat forks

Also available as

- » Space Saver - TDR 5 S on a 2 level self-serve heated display see page 22

TDR 8 S



Loading capacity

- » Per batch up to 40 chickens on meatforks or 28 chickens in baskets (based on 1.2kg chicken)
- » 8 meat fork or V-spit positions, 7 basket or rack positions

Included

- » 8 meat forks

TDR 8 + 8 S



Loading capacity

- » Per batch up to 80 chickens on meatforks or 56 chickens in baskets (based on 1.2kg chicken)
- » 16 meat fork or V-spit positions, 14 basket or rack positions

Included

- » 16 meat forks

Standard characteristics

- » Independent controls provide increased flexibility, allowing you to roast different products in each compartment

Hot & Cold Food Displays



making food irresistible

TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Patented Cold Booster technology extends product shelf life thanks to superior cold curtain
- » Large display capacity in a small footprint saves valuable floor space
- » Modular design for easy combination with other cold, hot and ambient MCC models or DC counters

**MCC Cold self-serve
2, 3 & 4 level**



**MCC Cold self-serve drop-in
2, 3 & 4 level**



FEATURES

- » 2-, 3- or 4 level refrigerated open self-serve display
- » Designed for packaged products
- » 900, 1200 or 1500 mm wide
- » Maximum transparency
- » Self cleaning condenser - maintenance-free
- » Underframe model available in any RAL colour (standard RAL9010)
- » Drop-in model for easy integration in your own look and feel
- » Slim transparent shelves with adjustable height and angle
- » LED lighting with natural colour reproduction on each shelf
- » Eco-friendly R290 refrigerant
- » 3M1 refrigeration classification
- » Rear loading version with mirrored glass sliding doors on the operator side
- » Solid back version with mirrored back wall
- » Including fixing system for price rails

Total presentation area

90-2:	0.85m ²	90-3:	1.18m ²	90-4:	1.56m ²
120-2:	1.17m ²	120-3:	1.62m ²	120-4:	2.15m ²
150-2:	1.49m ²	150-3:	2.07m ²	150-4:	2.73m ²

Available models

- » Rear loading
- » Solid back (control panel customer side)

Optional accessories - see pages 32-33

- » Castor set (not compatible with drop-in units)
- » Bumper (not compatible with drop-in units)
- » Evaporation tray
- » Back 2 Back kit (for 3- & 4 level models only)

TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Large display capacity in a small footprint saves valuable floor space
- » Modular design for easy combination with other ambient, hot and cold MCC models or DC counters

**MCC Ambient self-serve
3 level**



**MCC Ambient self-serve drop-in
3 level**



FEATURES

- » 3-level self-serve open display
- » 600, 900, or 1200 mm wide
- » Underframe model available in any RAL colour (standard RAL9010)
- » Drop-in model for easy integration in your own look and feel
- » Slim transparent shelves with adjustable height and angle
- » LED lighting with natural colour reproduction on each shelf
- » With mirrored glass sliding doors on the operator side

Total presentation area

60-3: 0.74 m²

90-3: 1.18 m²

120-3: 1.62 m²

Optional accessories - see page 35

- » Castor set (not compatible with drop-in units)
- » Bumper (not compatible with drop-in units)
- » Fixing system for price rails

QUICK SHIP PROGRAMME

Fast solution for critical moments

Your fast track when every second counts

Discover the convenience with our Quick Ship Programme: a guaranteed stock of our most popular displays when lead time is essential!

Fri-Jado Quick Ship – where excellence and efficiency come together

HOW IT WORKS

- » **Applicable to selected models** Quick Ship is available for a variety of eligible models across our product range
- » **Exclusive to single-unit orders** This programme is available only for orders of individual units
- » **Fast dispatch guarantee** Place your order by 1 PM (GMT+1) on a business day, and your unit will ship within 72 business hours
- » **Easy to request** Add "Quick Ship" to your purchase order to ensure expedited processing
- » **Subject to quantity limits** Availability may vary based on the number of units ordered
- » **Affordable express service** Enjoy this expedited option for a surcharge of €150.00 / £145.00 net, applicable when Quick Ship is available

Quick Ship is available on the following models



MTT 60 - 2 level (page 12-13)		MTT 90 - 2 level (page 12-13)		MDD - 4 level Single temp (page 16-17)	
Model	Number	Model	Number	Model	Number
Solid back	9409000	Solid back	9409002	60-4 solid back	9399024x
Rear loading	9409001	Rear loading	9409003	90-4 solid back	9399025x
-	-	-	-	120-4 solid back	9399026x

Grab-and-Go Stand Alone - MTT Hot Table Top Display

TOP BENEFITS

- » Maximum product visibility boosts your food-to-go sales
- » Patented Hot Blanket technology extends product shelf life by fully enclosing the food
- » Up to 50% energy savings
- » Multi Temp - hold food from different food groups in one unit
- » Compact solution - fits anywhere
- » Plug & play - no installation effort

MTT 60 - 2 level



MTT 90 - 2 level



FEATURES

- » Open heated self-serve display with 2 levels
- » Designed for packaged products
- » 600 or 900 mm wide
- » Transparent design
- » Adjustable top shelf angle
- » LED lighting with natural colour reproduction on each shelf
- » Energy saving hot air recirculation per shelf
- » Solid back version with mirrored back wall
- » Rear loading version with folding doors per shelf
- » Multi Temp: each shelf can be set at its own temperature (between 40°C - 70°C) or shut off

Total presentation area

MTT 60: 0.41 m²

MTT 90: 0.66 m²

Available models

- » Solid back Multi Temp
- » Rear loading Multi Temp

Optional accessories - see pages 12-13

- » Price rail set
- » Temperature indicator
- » Merchandising accessories



HI-TECH COMMERCIAL KITCHEN MACHINES

**OUR MACHINES ARE USED BY
ESTEEMED CUSTOMERS ACROSS
MORE THAN 30 COUNTRIES**



India • USA • Australia • GCC • South Africa • UK • Canada • Russia
Nigeria • Singapore • Malaysia • Sri Lanka • Burma • Nepal

Experience **COSMOS** *... Experience Quality*

COSMOS VEG WASH

Cosmos Veg Wash has been designed to wash hygienically both fresh & frozen vegetables, fruits and meat products. The washing system uses constant clean water which is pumped in a circular wave motion. This type of cleaning ensures thorough removal of dirt, insects and other impurities without damaging the texture of the product. Ozone generator available as an optional accessory to ensure advanced hygiene level.

Model	CVW 10	CVW 30
Capacity/Batch	Upto 10kg Vegetables	Upto 30kg Vegetables
Electrical	1HP/415V/3Ph/50Hz	3HP/415V/3Ph/50Hz
Duration/Batch	3 to 5 minutes	3 to 5 minutes
Dimension(WxDxH)	790x700x1080mm	1800x1000x1285mm
Net Weight	100kgs	320kgs

**CVW25F comes with water filtering and recirculation system*



Watch a video
Scan to view online

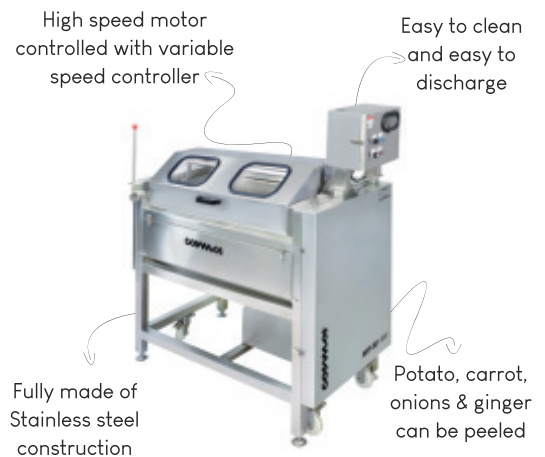
GA Drawing
Scan to the details



COSMOS MULTI FUNCTIONAL PEELER

Brush Peeling System efficiently peels the skin of potato, carrot, beetroot, big onions, ginger and other round root vegetables. Fully Stainless Steel construction. Variable speed controlled motor.

Model	MFP 30
Capacity/Batch	30 - 50 kg/batch
Electrical	2HP/440V/3Ph/50Hz
Duration/Batch	3 - 5 minutes
Dimension(WxDxH)	1350x680x1550mm
Net Weight	630kgs



GA Drawing
Scan to the details



Watch a video
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COSMOS TURBO DICER

Cosmos Turbo Dicer is exclusively manufactured for obtaining very fine diced cuts of vegetables and fruits. The Turbo Dicer can cube from 3 mm upto 20 mm in precision. Most vegetables and fruits and even delicate products like onions, tomatoes can be processed.



Optional Dicing Kit:

MODEL	TD800A - Dicing Kit	TD2500A - Dicing Kit
SIZE	3, 4, 5, 6, 8, 10, 12, 15 & 20 mm	3, 4, 5, 6, 8, 10, 12, 15 & 20 mm



Watch a video
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GA Drawing
Scan to the details



Model	TD800A*	TD2500A*
Capacity/Batch	300-800 kg/hr	1000 - 2500 kg/hr
Electrical	1HP/220V/1Ph/50Hz	2HP/440V/3Ph/50Hz
Dimensions(WxDxH)	910x690x1300mm	1750x1250x1600mm
Net Weight	110kgs	350kgs
Dicing Kit(Size)	*10mm Dicing Kit	*10mm Dicing Kit

COSMOS HEAVY DUTY MIXER

Cosmos Heavy Duty Mixer used for many needs like mincing, mixing, grinding, etc. It comes with three blade system controlled by inverter for high efficient output. Also it will not heat the product while processing. It is made of fully SS 304 construction and tilting mechanism for easy unloading.

Model	HDM 8	HDM 20	HDM 30	HDM 120
Capacity (L)	8L/4kg	20L/8~10kg	30L/10~15kg	120L/60~70kg
Electrical	1HP/220V/1Ph	2HP/415V/3Ph	3HP/415V/3Ph	15HP/415V/3Ph
Duration / Batch	3 - 5 minutes	3 - 5 minutes	3 - 5 minutes	3 - 5 minutes
Dimension(WxDxH)	55x35x85cm	70x50x125cm	70x55x125cm	120x95x130cm
Net Weight	60kgs	70kgs	75kgs	350kgs

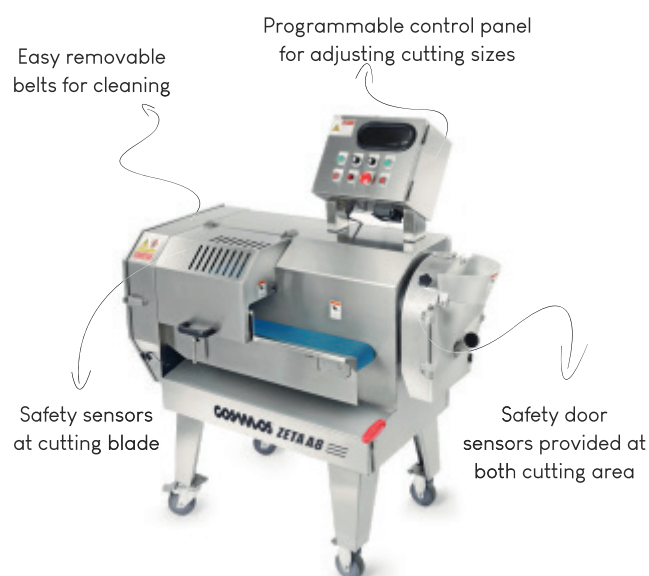


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COSMOS MULTI VEG CUTTER - ZETA series

An all-in-one multi-functional veg-cutter to slice, chop, dice or julienne vegetables and greens. Comes with a belt feed and hopper feed system at opposite ends which can be used simultaneously. Heavy SS Construction, Floor standing with castors. Safety sensors at cutting blade & belt sections. Inverter provided to control the speed to get various sizes in slicing and chopping.

Model	ZETA A8	ZETA MXL	ZETA B
Capacity/Batch	300-1000kg/hr	300-550kg/hr	200-300kg/hr
Electrical	1+1+0.25HP/220V 1Ph/50Hz	2+0.5HP/220V 1Ph/50Hz	1+0.5HP/220V 1Ph/50Hz
Dimension(WxDxH)	1320x680x1400mm	1330x850x1540mm	920x600x1120mm
Net Weight	190kgs	90kgs	80kgs



STANDARD CUTTERS INCLUDED ARE:

Slicer - 3mm | Julienne Set - 3x3mm | Dicing Set - 10x10mm

OPTIONAL CUTTERS AVAILABLE ARE:

Slicer - 2mm; 8mm; 12mm; 15mm & 20mm | Julienne Set - 4x4mm, 5x5mm; 6x6mm & 8x8 mm | Dicing Set - 8x8; 12x12; 15x15 & 20x20mm

Standard Cutters - Zeta Series

DISC	SLICER	DICING DISC SET	JULIENNE SET
SIZE	1.5, 2, 3, 6, 8, 12, 15 & 20 mm	8x8, 10x10, 12x12, 15x15, 20x20 mm	2X2, 3X3, 4X4, 5X5, 6X6, 8X8 mm



GA Drawing
Scan to the details

COSMOS COOK WOK

Cosmos Cook-Wok's effective sautéing method aided by its unique mixing tool and technology makes large volume cooking very easy. With a painted Body, SS Stove with Auto Igniter & SUS 304 Single Layer Bowl, Lid & Mixing Arm with SS Planetary Head Assembly, Cook-wok® is the ultimate cooking machine.

Effective sauteing method aided by its unique mixing tool

Concealed burners & Variable Speed Controller

SS mixing tool
4F Teflon mixing pad

Hydraulic lifting & tilting option available

certified by

ETL NSF CE

Stainless Steel Mixing Arm

Bowl Cover

Safety Guard (Optional)

Watch a video
Scan to view online

GA Drawing
Scan to the details

Model	CCW 50	CCW 80	CCW 150	CCW 200	CCW 250	CCW300	CCW 400	CCW 500
Capacity/Batch	50	80	150	200	250	300	400	500
Electrical	1HP/220V 1Ph/50Hz	1HP/220V 1Ph/50Hz	2HP/440V 3Ph/50Hz	2HP/440V 3Ph/50Hz	2HP/440V 3Ph/50Hz	2HP/440V 3Ph/50Hz	3HP/440V 3Ph/50Hz	5HP/440V 3Ph/50Hz
Duration/Batch	2.5kg/hr	2.5kg/hr	2.5kg/hr	3.5kg/hr	3.5kg/hr	3.5kg/hr	4.5kg/hr	4.5kg/hr
Bowl Dimension	610x300mm	715x360mm	850x430mm	910x460mm	970x515mm	1000x550mm	1120x570mm	1220x620mm
Dimension(WxDxH)	135x120x155cm	152x120x155cm	157x140x180cm	170x140x180cm	173x150x185cm	175x150x190cm	178x153x193cm	189x163x196cm
Net Weight	290*kg	315*kg	470*kg	520*kg	570*kg	580*kg	620*kg	780*kg

COSMOS COOK WOK PRIME

Cosmos Cook-Wok Prime is an advanced cooking system for stir frying and various food stuff which involves cooking and mixing functions. It comes with a best-in-class stirrer system which scrapes the bottom and sides of the cooking pan effectively. Unique RPM stirrer with variable control system, two way rotation & time settings.

used for cooking gravies, curries, saute, sweets, etc

Time & Temperature control for more quality

Fully closable lid system for hygiene cooking

Forward/Reverse stirrer with multiple scrapper for consistent mixing

Watch a video
Scan to view online

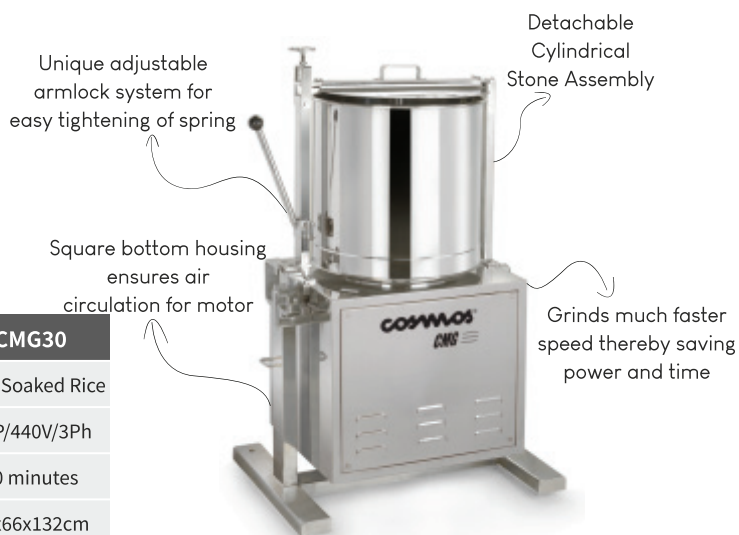
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Model	CCWP-I 50	CCWP-I 100	CCWP-I 200	CCWP-I 300	CCWP-I 400	CCWP-I 600
Capacity (L)	50	100	200	300	400	600
Electrical	10+0.55kW/2HP 440V/3Ph/50Hz	15+0.75kW/2HP 440V/3Ph/50Hz	24+1.5kW/2HP 440V/3Ph/50Hz	30+1.5kW/2HP 440V/3Ph/50Hz	40+2.2kW/3HP 440V/3Ph/50Hz	50+0.37kW/5HP 440V/3Ph/50Hz
Bowl Dimension	500 x 270mm	600 x 370mm	800 x 410mm	1000 x 410mm	1100 x 440mm	1300 x 500mm
Dimension(WxDxH)	1130x920x860*mm	1130x920x1210*mm	1670x990x1340*mm	1900x1200x1120*mm	2250x1300x1400*mm	2320x1540x1900*mm
Net Weight	300kgs	400kgs	450kgs	650kgs	800kgs	1200kgs

*In bowl open position machine height will differ

COSMOS MULTI UTILITY GRINDER

Cosmos Multi-Utility Grinder comes with Cylindrical Roller Construction that helps to grind the substance more effectively and delivers more volume of batter. Cosmos CMG grinds at much faster speed, thereby saving power and time. Tilt lock system helps to lock the grinder at vertical position during grinding and at horizontal position for discharging the batter.



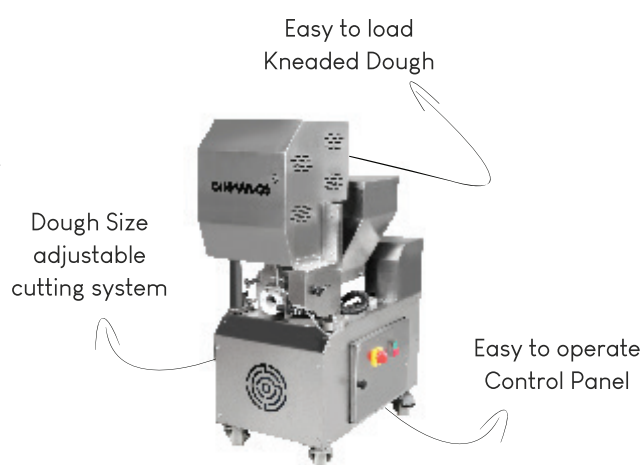
Premium Version - SS304 Drum, SS Housing, Lid, Stand, Bangalore white stone, Vignesh Gearbox, Motor and Safety Cutoff System

Model	CMG10	CMG15	CMG20	CMG30
Capacity/Batch	7kg Soaked Rice	10kg Soaked Rice	13kg Soaked Rice	20kg Soaked Rice
Electrical	1HP/220V/1Ph	1.5HP/440V/3Ph	2HP/440V/3Ph	3HP/440V/3Ph
Duration/Batch	30 minutes	35 minutes	35 minutes	40 minutes
Dimension (WxDxH)	73x50x112cm	77x57x110cm	76x57x124cm	93x66x132cm
Net Weight	130kgs	158kgs	162kgs	265kgs
MODEL	CMG10*	CMG15	CMG20	CMG30

COSMOS DOUGH DIVIDER

Cosmos DN helps to portion the kneaded dough uniformly. This machine helps to cut the dough into small portions on a continuous process. The portion size can be adjusted with a sensor depending on the required size.

Model	DD 2500
Capacity/Batch	2500/hr
Electrical	2HP/230V/1Ph/50Hz
Dimensions(WxDxH)	853 x 518 x 1067mm
Net Weight	90kgs



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GA Drawing
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COSMOS VACCUM TUMBLER

Cosmos Vaccum Tumbler helps to marinate the product quickly using vaccum pressure and tumbling action by removing the dry air and moisture. It helps to marinate the product and deeply infuse the flavors. It comes with inhale system to seasoning the product.



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Model	CVT 20	CVT 50	CVT 150	CVT 300	CVT 600	CVT 1000	CVT 1500	CVT 2000	CVT 3000
Capacity/Batch	8kg/batch	20kg/batch	60kg/batch	120kg/batch	240kg/batch	400kg/batch	600kg/batch	800kg/batch	1200kg/batch
Electrical	90w/380V 415V/3Ph/50Hz	.25HP/380V 415V/3Ph/50Hz	.5HP/380V 415V/3Ph/50Hz	1HP/380V 415V/3Ph/50Hz	2HP/380V 415V/3Ph/50Hz	3HP/380V 415V/3Ph/50Hz	3HP/380V 415V/3Ph/50Hz	5HP/380V 415V/3Ph/50Hz	5HP/380V 415V/3Ph/50Hz
Vaccum Pump	1HP	2HP	2HP	2HP	2HP	3HP	5HP	5HP	8.5HP
Dimensions(WxDxH)	76x74x139cm	76x88x148cm	87x114x180cm	99x144x176cm	157x181x157cm	170x207x171cm	187x217x179cm	194x243x198cm	281x267x209cm
Net Weight	106kgs	134kgs	275kgs	326kgs	514kgs	638kgs	762kgs	913kgs	1217kgs

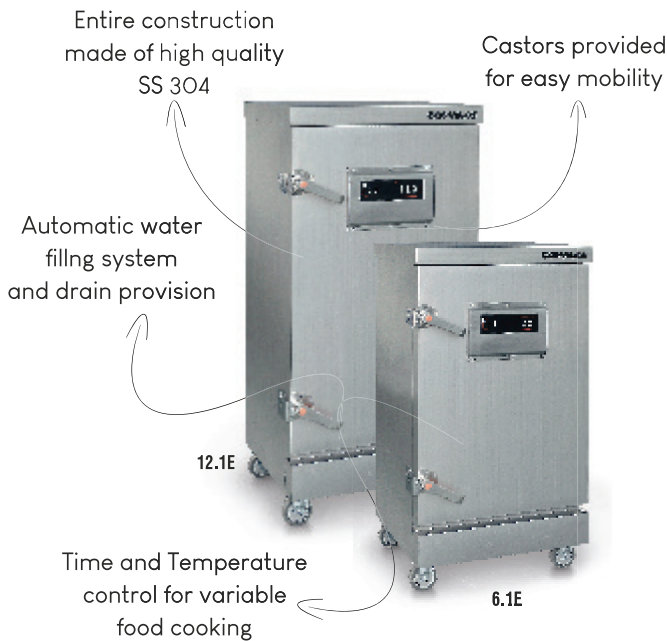
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COSMOS SEMI AUTO CHAPATHI COOKING MACHINE

Can produce upto 1000 or 2000 chapathis / hour. The machine has conveyor system with a gas and electric fired heating to produce cooked chapathis very softy and fluffy.

Model	SCM G500	SCM G1000	SCM E1000	SCM G2000*
Capacity/Batch	500 / hr	1000 / hr	1000/hr	2000/hr
Electrical	5kW/440V/0.5HP 3Ph/50Hz	5kW/440V/1HP 3Ph/50Hz	35kW/440V/0.5HP 3Ph/50Hz	7.5kW/440V/1HP 3Ph/50Hz
Dimensions(WxDxH)	73x128x135cm	89x186x144cm	89x186x144cm	104x187x150cm
Net Weight	225kg	575kg	675kg	850kg

*SCMG2000 Product picture will be different from the shown picture.



COSMOS STEAMPRO



Designed for steaming requirements in bulk kitchens. It is equipped with automatic water filling system and drain provision. Entire construction is made of quality Stainless steel. Castors provided for easy mobility. Time and temperature can be set depending on the food being cooked. Thermal insulated cooking cabinet ensures energy saving and environmental protection. It Supports 1/1GN Pans

Model	CSP 6.1E (CE)	CSP 12.1 E (CE)
Capacity/Batch	9kg of Rice, 18kg veggies, 144iddlies, 180 Eggs	18kg of Rice, 36kg veggies, 288iddlies, 360 Eggs
Electrical	6kW/380V/3Ph/50Hz	12kW/380V/3Ph/50Hz
Dimensions(WxDxH)	740x640x991mm	720x650x1525mm
Net Weight	41kgs	136kgs



COSMOS THIN TABLETOP INDUCTION WOK



Induction wok cookers are a modern twist on traditional wok cooking. They offer precise temperature control, rapid heating, and energy efficiency. Ideal for stir-fries, deep-frying, and other high-heat cooking techniques, these cookers provide a safer and cleaner cooking experience



Model	CS-TAM-A135
Capacity/Batch	Upto 8 Litre food / 15 mins
Electrical	3.5kW/220V/1Ph/50/60Hz
Dimensions(WxDxH)	370 x 505 x 180 mm
Glass Size	Φ 300 mm, 5mm Thickness
Net Weight	11kgs



COSMOS INDUCTION WOK FRYER

certified by



An advanced cooking appliance designed for rapid and energy-efficient frying. Using induction technology, it ensures precise temperature control and even heat distribution. Ideal for commercial kitchens, this wok fryer offers a fast, safe, and eco-friendly alternative to traditional gas or electric fryers.

Model	CS-D550-E112	CS-D600-E112	CS-D700-E115	CS-D800-E120	CS-D900-E125
Capacity/Batch	18L	23L	40L	60L	80L
Electrical	12kW/380V-415V 3Ph/50Hz	12kW/380V-415V 3Ph/50Hz	15kW/380V-415V 3Ph/50Hz	20kW/380V-415V 3Ph/50Hz	25kW/380V-415V 3Ph/50Hz
Dimensions (WxDxH)	750 x 850 x 800 mm	800 x 900 x 800 mm	900 x 1100 x 800 mm	1000 x 1100 x 800 mm	1100 x 1200 x 800 mm
Wok Bowl Size (WxD)	550 x 185 mm	600 x 205 mm	700 x 230 mm	800 x 250 mm	900 x 270 mm
Net Weight	67kgs	75kgs	80kgs	89kgs	98kgs



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COSMOS TABLETOP INDUCTION GRIDDLE

certified by



The Induction Griddle provides fast, even heating with precise temperature control, perfect for high-efficiency cooking. Its smooth surface ensures consistent results, making it ideal for commercial kitchens.



Model	CS-TPLII-B135
Electrical	2x3.5kW/220V/1Ph/50/60Hz
Dimensions(WxDxH)	1000 x 700 x 300+100 mm
Iron Plate Size(WxDxH)	910 x 305 x 27 mm
Net Weight	104kgs



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COSMOS INDUCTION DEEP FRYER

certified by



The Induction Deep Fryer offers efficient and precise frying with rapid heat response and consistent temperature control. Its energy-saving induction technology ensures uniform cooking, making it ideal for commercial use.



Model	CS-TZL-B135	CS-ZL II-E112
Capacity/Batch	18L	27L
Electrical	5kW/220V/1Ph/50/60Hz	12kW/380V-415V/3Ph/50Hz
Dimensions(WxDxH)	450 x 530 x 300 + 100 mm	450 x 800 x 800 + 150 mm
Oil Tank Size	390 x 338 x 140 mm	360 x 460 x 180 mm
Basket Size	310 x 175 x 140 mm	280 x 190 x 180 mm
Net Weight	21kgs	55kgs



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STAINLESS STEEL FABRICATION





S/S BASE CABINET
WITH HINGED DOORS



S/S BASE CABINET
WITH SLIDING DOORS



S/S BASE CABINET
WITH 3 NO'S DRAWERS



S/S 3 NO'S
DRAWER UNIT



S/S INFILL CORNER
BASE CABINET



S/S WALL CABINET
WITH HINGED DOORS



S/S WALL CABINET
WITH SLIDING DOORS



S/S WALL CABINET WITH
HINGED GLASS DOORS



S/S INFILL CORNER
WALL CABINET



S/S UPRIGHT CABINET
WITH HINGED DOORS



S/S ISLAND TYPE
WORK TABLE



S/S ISLAND TYPE WORK
TABLE 3 SIDE CLOSED



S/S WORK TABLE BOTTOM
SHELF, BACKSPASH



S/S WORK TABLE ONE
SIDE 1 NO DRAWER



WORK TABLE OVERHEAD
TWO TIER SHELVING



S/S SHEET
WALL SHELF



S/S PERFORATED
& S/S WIRE WALL SHELF



S/S WALL SHELF WITH
BOTTOM POT HAND RAIL



S/S UPRIGHT
SMOOTH SHELVING



WIRE SHELVING



S/S KNEE
OPERATED HAND
WASH SINK



S/S SINGLE BOWL
SINGLE DRAIN
BOARD SINK



S/S FISH CLEANING SINK
WITH CHOPPING BOARD



S/S DOUBLE BOWL
SINK



S/S TRIPE BOWL
SINK



S/S DOUBLE BOWL
DRAIN BOARD WITH
BOTTOM CABINET



S/S DISH LANDING
TABLE WITH OVER
RACK SHELF



GREASE TRAP



S/S FLOOR GRATING



S/S MOP SINK



STOCK POT
STOVE



3 BURNER INDIAN
COOKING RANGE



CHINESE
COOKING RANGE



PARATHA
GRIDDLE



TANDOOR OVEN



BBQ GRIDDLE



SHAWARMA MACHINE
WITH BOTTOM CHILLER



SHAWARMA SINGLE
TABLE TOP



FALAFEL FRYER



EXHAUST HOOD
WITH FRESH AIR



EXHAUST HOOD WITH
FRONT SLOPE TYPE



EXHAUST HOOD
SHIP MODEL



S/S ISLAND TYPE
EXHAUST HOOD



S/S CONDENSATE
HOOD



S/S BAINMARIE
WITH STAND



S/S BAINMARIE FRONT TRAY
RAIL, SNEEZE GUARD



S/S BAINMARIE OVER
HEAD TWO TIER SHELF
ONE HEATED SHELF



S/S CHIPS WARMER



S/S TEA CART



WORKTOP CHILLER



UPRIGHT CHILLER



WORKTOP CHILLER



PIZZA PREP CHILLER



COUNTER TOP
BAINMARIE



FISH DISPLAY COUNTER



HOT DISPLAY



PASTRY DISPLAY CASE



S/S GRAB &
GO DISPLAY



BLENDER STATION



INSECT KILLER



HOSE REEL PRE
RINSE SHOWER



DOUGH MIXER



GASTRONORM
TROLLEYS



GASTRONORM



BAR BLENDER
SILENT BLENDER



CITRUS JUICER



FRUIT JUICE
EXTRACTOR



COLD BEVERAGE
DISPENSER



MANUAL FILL
WATER BOILER



ELECTRIC
CREPE MAKER



CONTACT
GRILL SINGLE



CONTACT
GRILL DOUBLE



ELECTRIC GRIDDLE WITH
CAST-IRON PLATE



SALAMANDER



COUNTER TOP
FRYER SINGLE
WELL



COUNTER TOP FRYER
DOUBLE WELL



ELECTRIC GYROS GRILLS
SHAWARMA GRILLS



INFRARED CONVEYOR
TOASTER



DOUBLE DECK
PIZZA OVEN



PASTRY OVEN



FOOD PROCESSORS AND
VEGETABLE SLICERS



MEAT SLICER



MEAT MINCER
MACHINE



BONE SAW
MACHINE



CHOPPING TABLE



VACCU M PACKING
MACHINE



COMMERCIAL
MICROWAVE



POP CORN
MACHINE

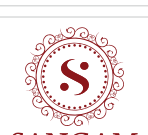


DIGITAL SCALES

INDUSTRIAL/INSTITUTIONAL KITCHEN

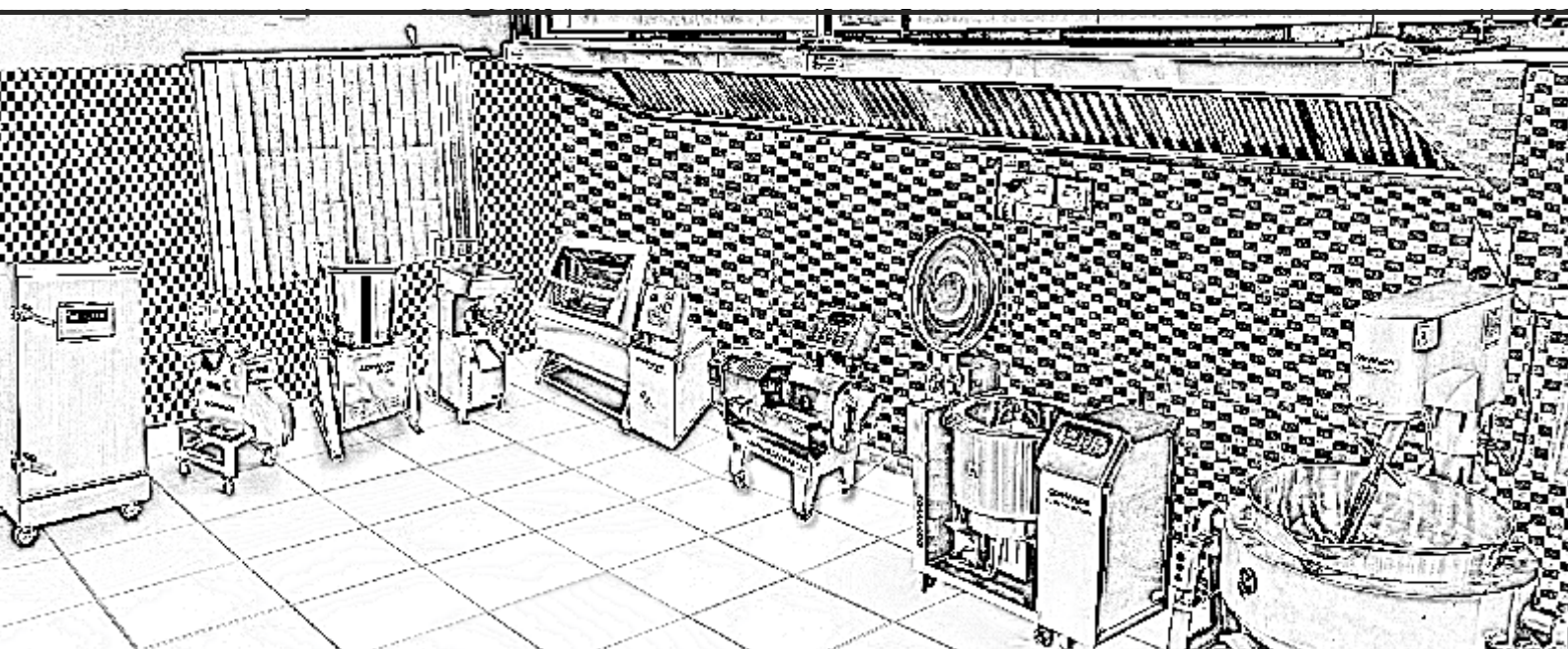
INTERNATIONAL CLIENTS



HI-TECH COMMERCIAL KITCHEN MACHINES

SPEC SHEET – INDIA/EXPORT



AUTOMATION | SPEED | HYGIENE



EXPERT TECHNICAL
SUPPORT



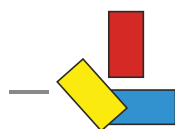
DEMO
KITCHEN



ON - SITE CHEF
TRAINING



AFTER-SALES
SERVICE



EssEmm Corporation®

TRANSFORMING COMMERCIAL KITCHENS

270, GKS Nagar, Sathy Road, Saravanampatti, Coimbatore - 641035

Tel: +91-422-4243800, email: info@essemmindia.com

www.essemmindia.com

AN ISO 9001:2015 CERTIFIED COMPANY

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About Us

Transforming Commercial Kitchens

Our core business is built around this idea. One that triggered a revolution in the Indian food industry and helped industrial chefs explore new frontiers in cuisine. The boom in the hospitality sector, especially in food catering, created a need for hi-tech kitchen machines that could produce high-quality food at a high volume. To cater to this demand in the domestic and global market, EssEmm Corporation was born.

Based in the industrial city of Coimbatore, India, EssEmm Corporation has a legacy of quality and precision in the manufacturing and supply of automated kitchen solutions that are a cut above the rest. This commitment has taken EssEmm Corporation from a single proposition to a solid position as one of the most trusted companies in the hospitality, catering, and food processing sectors with a strong presence in industrial kitchen automation and support services.

Designed for optimum performance, our industrial kitchen machines can handle every function in the kitchen like pre-cleaning, cutting, grinding, processing and cooking - with total efficiency and no compromise on taste. With the principle of 'quality over price', on-time delivery and prompt service, EssEmm helps kitchens reduce the running cost, boosts performance and output, and ensures hygienic cooking.

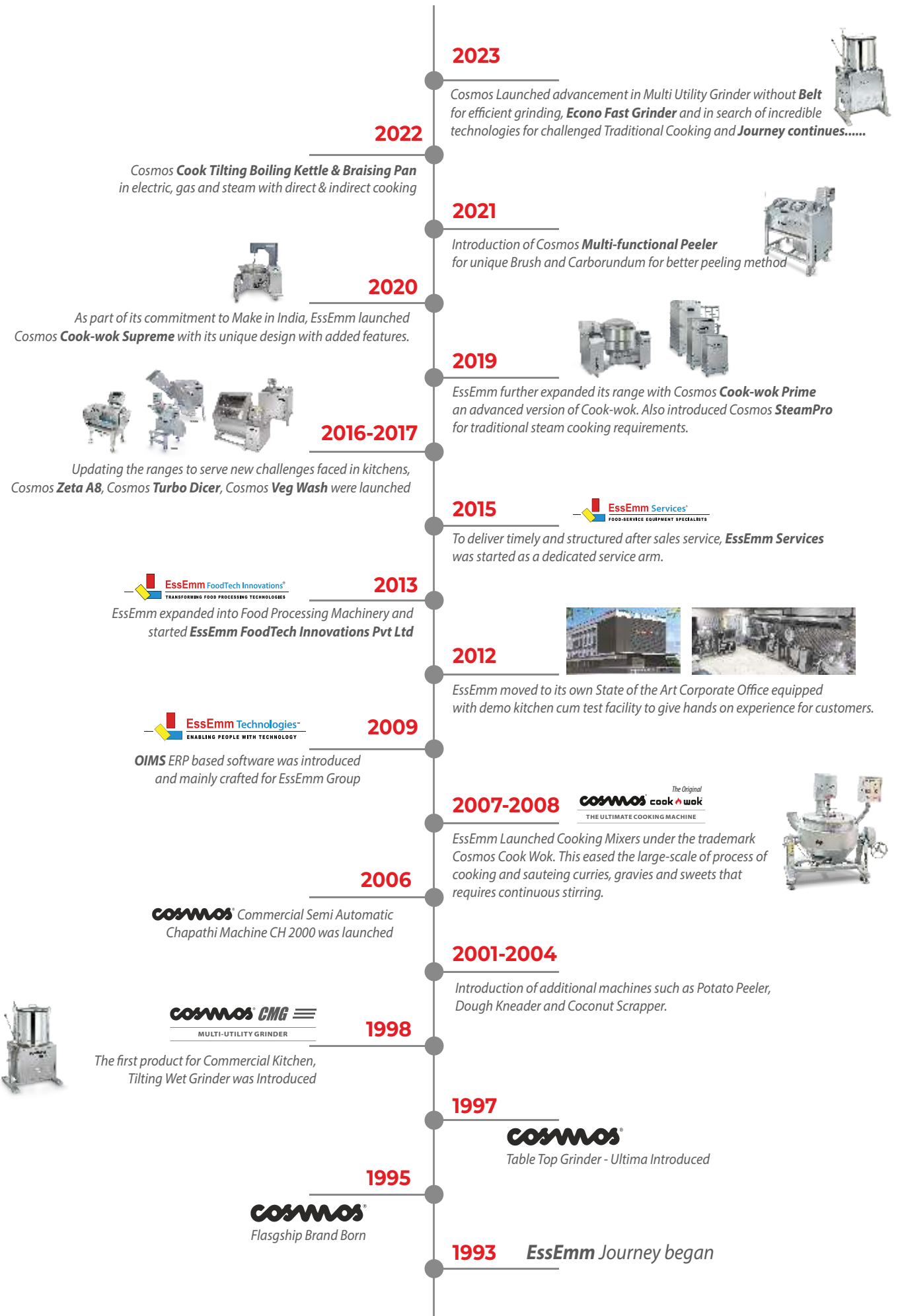
cosmos[®]
HI-TECH KITCHEN MACHINES

cosmos[®], a brand now reckoned with quality in the hospitality industry, was launched by EssEmm Corporation in the year 1997. EssEmm's first flagship product was the CMG - **cosmos** Multi-Utility **cosmos**[®] is now a globally accredited brand with an array of hi-tech commercial kitchen machines.

EssEmm Group, established in 1993, has its wings spread out in the field of Industrial Catering Automation, Food Processing, Software Engineering & Support Services. EssEmm's network and technical support spans across major cities in India. Cosmos products are also exported worldwide including USA, Europe, Middle East, Africa, Singapore and Australia.

*Experience **cosmos** .. Experience Quality!*

25 Years Journey of EssEmm delivering State of the Art Kitchen Machines





HI-TECH COMMERCIAL KITCHEN MACHINES

**OUR MACHINES ARE USED BY
ESTEEMED CUSTOMERS ACROSS
MORE THAN 30 COUNTRIES**



India • USA • Australia • UAE • South Africa • UK • Canada • Russia
Chile • France • Belgium • Nigeria • Singapore • Malaysia
Sri Lanka • Burma • Nepal



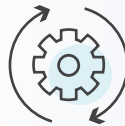
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Experience **cosmos** *... Experience Quality*

OUR VALUE PROPOSITION



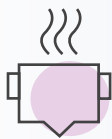
Trust Delivered
On Time



We
Automate



We Master Hot
Kitchen



Support On
Culinary



Team EssEmm @
Your Service



We Value
Green



We Value
You More

COSMOS RICE WASHER

One of the most popular models of Rice Washer. By mere water pressure the rice is circulated from the wash tank to the cleaning head for a thorough wash. Continuous process of this function ensures that the product gets cleaned well. Cleaned rice is collected in a perforated container and excess water is drained out.

Model	RW 22	Big Flow Pump*	RW 50	CM 5-5 Pump*
Capacity/Batch	22kg Rice	-	50kg Rice	-
Electrical	Requires 0.5HP Pump	0.5HP/220V/1Ph	1.5HP Pressure Pump	1.5HP/440V/3Ph
Duration/Batch	3-5 minutes	-	5-7 minutes	-
Dimensions(WxDxH)	800x840x930mm	1150x810x1150mm	1150x810x1150mm	765x565x1100mm
Net Weight	25kgs	120kgs	30kgs	158kgs

PRODUCT ID	pd2930	pd15971	pd9430	pd8804
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* Additional accessories will be supplied along with machine. For RW22 - Bigflow pump and For RW50 - Grundfos pump is recommended



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COSMOS MULTI UTILITY GRINDER

Cosmos Multi-Utility Grinder comes with Cylindrical Roller Construction that helps to grind the substance more effectively and delivers more volume of batter. Cosmos CMG grinds at much faster speed, thereby saving power and time. Tilt lock system helps to lock the grinder at vertical position during grinding and at horizontal position for discharging the batter.

Unique adjustable armlock system for easy tightening of spring

Square bottom housing ensures air circulation for motor

Detachable Cylindrical Stone Assembly

Grinds much faster speed thereby saving power and time



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Model	CMG5	CMG7	CMG10	CMG15	CMG20	CMG30	CMG40	CMG50
Capacity/Batch	3kg Soaked Rice	4.5kg Soaked Rice	7kg Soaked Rice	10kg Soaked Rice	13kg Soaked Rice	20kg Soaked Rice	25kg Soaked Rice	30kg Soaked Rice
Electrical	0.5HP/220V/1Ph	1HP/220V/1Ph	1HP/220V/1Ph	1.5HP/440V/3Ph	2HP/440V/3Ph	3HP/440V/3Ph	4HP/220V/3Ph	5HP/220V/3Ph
Duration/Batch	20 minutes	25 minutes	30 minutes	35 minutes	35 minutes	40 minutes	45 minutes	45 minutes
Dimensions(WxDxH)	64x50x109cm	73x50x112cm	73x50x112cm	77x57x110cm	76x57x124cm	93x66x132cm	99x76x142cm	105x77x152cm
Net Weight	117kgs	120kgs	130kgs	158kgs	162kgs	265kgs	300kgs	320kgs

Standard Version(ST) - SS Housing, Lid & SS Stand, Normal white stone, Standard Gearbox & Motor

MODEL	CMG5	CMG7	CMG10*	CMG15	CMG20	CMG30	CMG40	CMG50
Product ID	pd1001	pd1002	pd1003	pd1004	pd1005	pd1006	pd1417	pd14305

With SS304 Drum, SS Housing, Lid & SS Stand, Normal white stone, Standard Gearbox & Motor

MODEL	CMG5	CMG7	CMG10*	CMG15	CMG20	CMG30	CMG40	CMG50
Product ID	pd3825	pd5070	pd14178	pd3988	pd2270	pd14546	pd14524	pd16839

Premium Version - SS304 Drum, SS Housing, Lid, Stand, Bangalore white stone, Vignesh Gearbox, Motor

MODEL	CMG5	CMG7	CMG10*	CMG15	CMG20	CMG30	CMG40	CMG50
Product ID	pd1845	pd4928	pd14135	pd2929	pd15826	pd15825	pd14549	pd14705

* 3Ph, 1Hp model also available

COSMOS ECONO FAST GRINDER - BELTLESS

COSMOS EFG – Multi Utility Grinder equipped with beltless grinding system with the specially made gear box coupled with energy efficient motor. Durable grinding stones, Easy tilt with lock provision. User friendly operation and low maintenance. Newly designed Leg frame provides strong footing for the Grinder with multiple tilt lock positions.

Model	EFG 10*	EFG 20	EFG 30
Capacity/Batch	7kg Soaked Rice	13kg Soaked Rice	20kg Soaked Rice
Electrical	1HP/220V/1Ph/50Hz	2HP/440V/3Ph/50Hz	3HP/440V/3Ph/50Hz
Duration/Batch	25 minutes	30 minutes	35 minutes
Dimensions(WxDxH)	500x660x1080mm	610x770x1150mm	1016x889x1372mm
Net Weight	190kgs	225kgs	260kgs

PRODUCT ID	pd15568	pd15487	pd15570
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* 3Ph, 1Hp model also available



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COSMOS INSTANT RICE GRINDER

Ideal for grinding Wet Rice for Idly, Dosa batter instantly on a continual process. Delivers large quantity of batter instantly. Entire housing is made of Stainless steel. Batter consistency can be controlled by adjusting the grinding wheel & water inflow.

Model	IRG 50 - 1Ph	IRG 50 - 3Ph	IRG 100
Capacity/Batch	Upto 50kg/hr	Upto 50kg/hr	Upto 100kg/hr
Electrical	1HP/220V/1PH/50Hz	2HP/440V/3PH/50Hz	3HP/440V/3PH/50Hz
Duration/Batch	Continuous	Continuous	Continuous
Dimensions(WxDxH)	445x700x1075mm	445x700x1075mm	385x770x1420mm
Net Weight	90kgs	90kgs	120kgs

PRODUCT ID	pd13391	pd14180	pd1609
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COSMOS CONVENTIONAL GRINDER



Cosmos Conventional Grinder comes with the traditional grinding method, which helps to grind the substance more effectively and delivers more volume of batter. Due to its heavy construction with stainless steel housing and arm set makes it sturdy and durable.



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Model	CG 5	CG 7	CG 10	CG 15	CG 15 - LS	CG 20 - LS
Capacity	5 litres	7 litres	10 litres	15 litres	15 litres	20 litres
Electrical	0.75HP/220V/1Ph	1HP/220V/1Ph	1.5HP/440V/3Ph	2HP/440V/3Ph	2HP/440V/3Ph	3HP/440V/3Ph
Duration/Batch	30 minutes	30 minutes	30 minutes	30 minutes	30 minutes	30 minutes
Dimensions(WxDxH)	77x44x87cm	77x49x87cm	97x54x101cm	89x63x102cm	89x63x132cm	105x79x160cm
Net Weight	125kgs	135kgs	155kgs	175kgs	220kgs	255kgs

Product ID	pd1436	pd1437	pd1438	pd1468	pd2979	pd4938
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* LS - Grinder fitted with Stone Lift system

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COSMOS TILTING CUTTER MIXER

Cosmos Tilting Cutter Mixer shall benefit you in many ways. It is effectively used for grinding Coconut & Onion Chutneys, Masala Grinding, Ginger Garlic Pasting and Tomato Pureeing. It can also do dry powdering of spices with a coarse output.



Model	TWMG 2000B	TWMG 3000B
Capacity/Batch	2kg/batch	3kg/batch
Electrical	2HP/220V/1Ph/50Hz	3HP/440V/3Ph/50Hz
Duration/Batch	3-5 minutes	3-5 minutes
Dimensions(WxDxH)	480x350x830mm	480x350x830mm
Net Weight	40kgs	40kgs

PRODUCT ID	pd6831	pd9700
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COSMOS INSTANT MASALA GRINDER

Cosmos Instant Masala Grinder helps to grind bulk quantities of wet masala, chutney, ginger paste, garlic paste, red chilli & coriander paste, tomato puree instantly. Cosmos IMG grinds large volumes in short time on a continual process.

Heavy duty machine that is fitted with 5HP, 3Ph motor

Model	IMG 50	IMG 70
Capacity/Batch	50kg/hr	70kg/hr
Electrical	3HP/440V/3Ph/50Hz	5HP/440V/3Ph/50Hz
Duration/Batch	Continuous	Continuous
Dimensions(WxDxH)	353x640x1070mm	400x680x1400mm
Net Weight	105kgs	135kgs

PRODUCT ID	pd15023	pd4024
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COSMOS INSTA GRIND

Cosmos Insta-Grind, grinds bulk quantities instantaneously. Hassle-free chopping & paste making from ginger, garlic, onion, tomatoes, coconuts and much more without adding water and no heat while grinding.

Model	IG	IG - MAX
Capacity/Batch	150-200 kg/hr	200 - 300 kg/hr
Electrical	3HP/440V/3Ph/50Hz	10HP/440V/3Ph/50Hz
Duration/Batch	Continuous	Continuous
Dimensions(WxDxH)	680x920x1400mm	1070x720x1200mm
Net Weight	92kgs	170kgs

PRODUCT ID	pd10727	pd12372
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COSMOS HEAVY DUTY MIXER

Cosmos Heavy Duty Mixer used for many needs like mincing, mixing, grinding, etc. It comes with three blade system controlled by inverter for high efficient output. Also it will not heat the product while processing. It is made of fully stainless steel SS 304 construction and tilting mechanism for easy unloading.

Model	HDM 30	HDM 50	HDM 120
Capacity (L)	30L/10 ~ 15kg	50L/25 ~ 30kg	120L/60 ~ 70kg
Electrical	2.2kW/3HP/415V/3Ph/50Hz	5.7kW/7.5HP/415V/3Ph/50Hz	11.2kW/15HP/415V/3Ph/50Hz
Dimensions(WxDxH)	700x550x1250mm	950x650x1300mm	1200x950x1300mm
Speed (Inverter)	0-3600rpm	0-3600rpm	0-2400rpm
Net Weight	70kgs	125kgs	350kgs

PRODUCT ID	pd16502	pd16503	-
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HDM30



High Quality Stainless Steel Construction

Time saving and very easy to operate

HDM50



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COSMOS COCONUT SCRAPPER

Coconut scrapping is made easy with Cosmos Coconut Scraper. Runs with reasonably lower rpm, the scrapping unit is designed such a way that you can hold the coconut by hand on to the rotating scrapper to get fine grating of coconut.

Model	CS 5 Handy	CS 10	CS 20	CS 20 with stand	CS 20 HD	CS 20 HD with Pan
Capacity/Batch	Continuous	Continuous	Continuous	Continuous	Continuous	Continuous
Electrical	0.2HP/220V/1Ph	0.25HP/220V/1Ph	0.5HP/220V/1Ph	0.5HP/220V/1Ph	1HP/440V/3Ph	1HP/440V/3Ph
Duration/Batch	Continuous	Continuous	Continuous	Continuous	Continuous	Continuous
Dimensions(WxDxH)	280x356x305mm	300x500x400mm	360x565x490mm	345x530x940mm	490x720x920mm	460x715x920mm
Net Weight	15kgs	22kgs	28kgs	32.5kgs	52kgs	55kgs

PRODUCT ID	pd12442	pd1390	pd1391	pd2491	pd4708	pd10636
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Fully SS Construction and easy to clear

Continuous Operation with consistent quality of grating

Slow speed belt driven scrap knife set



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COSMOS VEG WASH

Cosmos Veg Wash has been designed to wash hygienically both fresh & frozen vegetables, fruits and meat products. The washing system uses constant clean water which is pumped in a circular wave motion. This type of cleaning ensures thorough removal of dirt, insects and other impurities without damaging the texture of the product. Ozone generator available as an optional accessory to ensure advanced hygiene level.

Model	CVW 10	CVW 25F*	CVW 30
Capacity/Batch	Upto 10kg Vegetables	Upto 25kg Vegetables	Upto 30kg Vegetables
Electrical	1HP/415V/3Ph/50Hz	3HP/415V/3Ph/50Hz	3HP/415V/3Ph/50Hz
Duration/Batch	3 to 5 minutes	3 to 5 minutes	3 to 5 minutes
Dimensions(WxDxH)	790x700x1080mm	1800x1000x1285mm	1800x1000x1285mm
Net Weight	100kgs	320kgs	320kgs

PRODUCT ID	pd10681	pd16368	pd10680
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*CVW25F comes with water filtering and recirculation system



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COSMOS POTATO PEELER

Cosmos Potato Peeler is made of fully stainless steel construction including inner frame. Fitted with fine emery bonded rotating plate and emery bonded inner drum, the machine helps to peel Potatoes and other round root vegetables.



Model	CP 10	CP 15	CP 20	CP 30
Capacity/Batch	10 kg	15 kg	20 kg	30 kg
Electrical	1HP/220V/1Ph	1.5HP/440V/3Ph	2HP/440V/3Ph	3HP/440V/3Ph
Duration/Batch	2 - 4 minutes	2 - 4 minutes	2 - 4 minutes	2 - 4 minutes
Dimensions(WxDxH)	370x670x940mm	425x545x1050mm	470x800x1140mm	530x630x1240mm
Net Weight	59kgs	66kgs	72kgs	108kgs

PRODUCT ID	pd4419	pd1432	pd1433	pd1434
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COSMOS MULTI FUNCTIONAL PEELER

Brush Peeling System efficiently peels the skin of potato, carrot, beetroot, big onions, ginger and other round root vegetables. Fully Stainless Steel construction. Variable speed controlled motor.

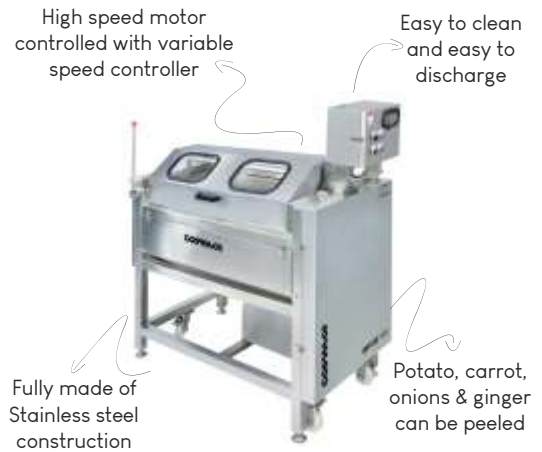
Model	MFP 30
Capacity/Batch	30 - 50 kg/batch
Electrical	2HP/440V/3Ph/50Hz
Duration/Batch	3 - 5 minutes
Dimensions(WxDxH)	1350x680x1550mm
Net Weight	630kgs

PRODUCT ID	pd11940
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COSMOS VEGETABLE CUTTER - VG50/VG250

For cutting of Vegetables for curries, gravies and salads.



VG250

Model	VG 50	VG 250
Capacity/Batch	150 - 200 kg/hr	200 - 300 kg/hr
Electrical	3HP/440V/3Ph/50Hz	10HP/440V/3Ph/50Hz
Duration/Batch	Continuous	Continuous
Dimensions(WxDxH)	680x920x1400mm	1070x720x1200mm
Net Weight	92kgs	170kgs

PRODUCT ID	pd1373	pd10789
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VG50



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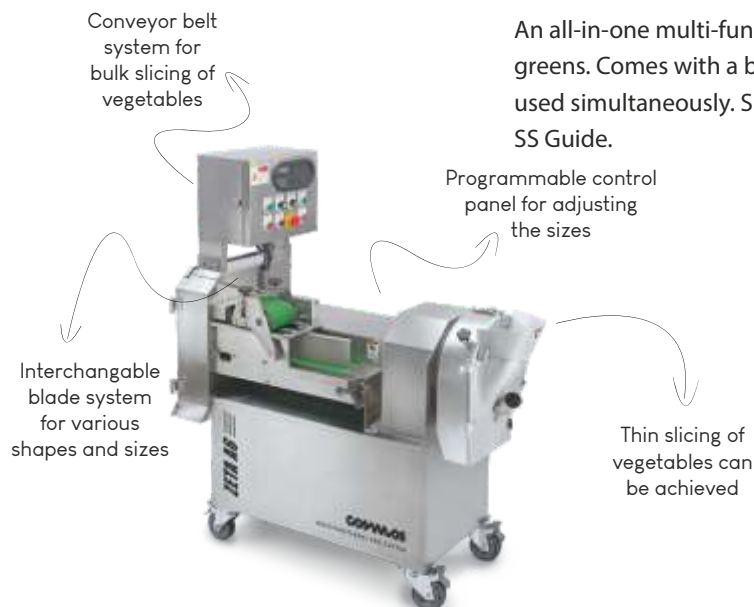
VG50 Cutting Disc options

DISC	SLICER	DICING DISC	GRATER	FRENCH FRIES
SIZE	1,2, 2, 3, 6, 10, 14, 15, 18 mm	7x7, 10x10, 15x15, 20x20 mm	2,3,4,5,6 mm	3x3, 4x4, 6x8 mm

VG250 Cutting Disc options

DISC	SLICER	DICING GRID	GRATER	FRENCH FRIES
SIZE	2, 3, 10, 15, 18, 20 mm	7x7, 10x10, 15x15, 20x20 mm	3,4,5,6 mm	4x4, 6x8 mm

COSMOS MULTIFUNCTIONAL VEG CUTTER - ZETA A6



An all-in-one multi-functional veg-cutter to slice, chop, dice or julienne vegetables and greens. Comes with a belt feed and hopper feed system at opposite ends which can be used simultaneously. Special Vegetable Belt Cutting cum Dicing Machine delivered with SS Guide.



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Model	Zeta A6
Capacity/Batch	300 - 1000 kg/hr
Electrical	1HP + 1HP + 0.25 HP/220V/1Ph/50Hz
Duration/Batch	Continuous
Dimensions(WxDxH)	122x570x1310mm
Net Weight	150kgs
PRODUCT ID	pd8864

COSMOS MULTI VEG CUTTER - ZETA A8

An all-in-one multi-functional veg-cutter to slice, chop, dice or julienne vegetables and greens. Comes with a belt feed and hopper feed system at opposite ends which can be used simultaneously. Heavy SS Construction, Floor standing with castors. Safety sensors at cutting blade & belt sections. Inverter provided to control the speed to get various sizes in slicing and chopping.

Model	ZETA A8
Capacity/Batch	300-1000kg/hr
Electrical	1HP+1HP+0.25HP/220V/1Ph/50Hz
Dimensions(WxDxH)	1320x680x1400mm
Net Weight	190kgs
PRODUCT ID	pd12209



Safety Cover



Curved Knife

STANDARD CUTTERS INCLUDED ARE:



3mm Slicer



3 x 3mm Julienne



10 x 10 mm Dicing set

Easy removable belts for cleaning

Safety sensors at cutting blade

Programmable control panel for adjusting cutting sizes

Safety door sensors provided at both cutting area



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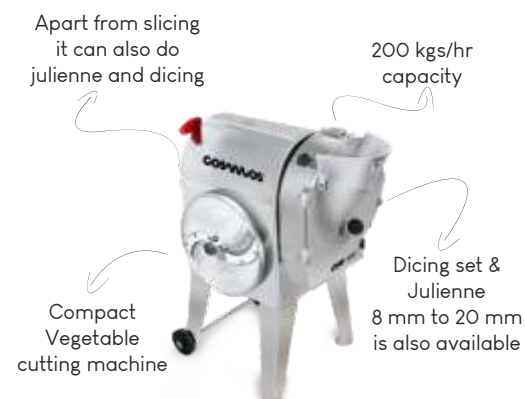
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OPTIONAL CUTTERS AVAILABLE ARE:

Slicer - 2mm; 8mm; 12mm; 15mm & 20mm | Julienne Set - 4x4mm, 5x5mm; 6x6mm & 8x8 mm | Dicing Set - 8x8; 12x12; 15x15 & 20x20mm

COSMOS SLICING MACHINE



Cosmos CSM200 is a Compact vegetable cutting machine. Apart from slicing, it can also do julienne and dicing. It comes with a gravity feed method, it doesn't require pusher to feed vegetables. Outer body is made of high quality SS and feeding area is made of alloy.

Model	CSM 200
Capacity/Batch	200kg/hr
Electrical	0.75kW/1HP/220V/1Ph
Dimensions(WxDxH)	760x545x860mm
Net Weight	62kgs
PRODUCT ID	pd8865



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Standard Cutters - Zeta A6 | Zeta A8 | CSM

DISC	SLICER	DICING DISC SET	JULIENNE SET
SIZE	1.5, 2, 3, 6, 8, 12, 15 & 20 mm	8x8, 10X10, 12x12, 15x15, 20x20 mm	2X2, 3X3, 4X4, 5X5, 6X6, 8X8 mm

COSMOS TURBO DICER

Cosmos Turbo Dicer is exclusively manufactured for obtaining very fine diced cuts of vegetables and fruits. The Turbo Dicer can cube from 3 mm upto 20 mm in precision. Most vegetables and fruits and even delicate products like onions, tomatoes can be processed.



Equipped with higher capacity up to 2500 kgs/hr

Variable Speed Control with additional safety

High Quality SS Build for longer run

TD2500A



Interchangeable blade system



Dicing, Slicing and Strip cuts 3mm to 20mm

Variable Speed Control

Safety cut off system

TD800A



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Model	TD800A*	TD2500A*
Capacity/Batch	300-800 kg/hr	1000 - 2500 kg/hr
Electrical	1HP/220V/1Ph/50Hz	2HP/440V/3Ph/50Hz
Dimensions(WxDxH)	910x690x1300mm	1750x1250x1600mm
Net Weight	110kgs	350kgs
Dicing Kit(Size)	*10mm Dicing Kit	*10mm Dicing Kit
PRODUCT ID	pd15945	pd14615

*Price inclusive for 10mm Dicing Kit

Optional Dicing Kit:

MODEL	TD800A - Dicing Kit	TD2500A - Dicing Kit
SIZE	3, 4, 5, 6, 8, 10, 12, 15 & 20 mm	3, 4, 5, 6, 8, 10, 12, 15 & 20 mm

COSMOS COOK WOK



Cosmos Cook-Wok's effective sautéing method aided by its unique mixing tool and technology makes large volume cooking very easy. With a painted Body, SS Stove with Auto Igniter & SUS 304 Single Layer Bowl, Lid & Mixing Arm with SS Planetary Head Assembly, Cook-wok® is the ultimate cooking machine.



Effective sauteing method aided by its unique mixing tool

Concealed burners & Variable Speed Controller

SS mixing tool 4F Teflon mixing pad

Hydraulic lifting & tilting option available



Stainless Steel Mixing Arm



Bowl Cover



Safety Guard (Optional)



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Model	CCW 50	CCW 80	CCW 150	CCW 200	CCW 250	CCW300	CCW 400	CCW 500
Capacity/Batch	50	80	150	200	250	300	400	500
Electrical	1HP/220V/1Ph	1HP/220V/1Ph	2HP/440V/3Ph	2HP/440V/3Ph	2HP/440V/3Ph	2HP/440V/3Ph	3HP/440V/3Ph	5HP/440V/3Ph
Duration/Batch	2.5kg/hr	2.5kg/hr	2.5kg/hr	3.5kg/hr	3.5kg/hr	3.5kg/hr	4.5kg/hr	4.5kg/hr
Bowl Dimensions	610x300mm	715x360mm	850x430mm	910x460mm	970x515mm	1000x550mm	1120x570mm	1220x620mm
Dimensions(WxDxH)	135x120x155cm	152x120x155cm	157x140x180cm	170x140x180cm	173x150x185cm	175x150x190cm	178x153x193cm	189x163x196cm
Net Weight	290kg	315kg	470kg	520kg	570kg	580kg	620kg	780kg
PRODUCT ID	pd10040	pd10007	pd10013	pd10009	pd10027	pd10010	pd10242	pd10243

COSMOS COOK WOK SUPREME

Cosmos Cook-Wok Supreme - Made in India series is designed very distinctively to provide more user space & convenience in operation. Built on a sturdy platform of stainless steel base, SS Burner housing, SS Bowl and SS Planetary Head with stirrer assembly make Cook wok Supreme a very durable equipment. Cosmos Cook-Wok Supreme comes in standard, auto-tilt & programmable versions.



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Model	CCW100M	CCW250A
Capacity(L)	100	250
Electrical	1HP+0.25HP/440V/3Ph/50Hz	1.5HP+0.25HP/440V/3Ph/50Hz
Gas Consumption	2.5kg/hr	3.5kg/hr
Bowl Dimensions	750x375mm	990x495mm
Dimensions(WxDxH)	1480x1050x1770mm	1630x1260x1925mm
Net Weight	420kg	500kg
PRODUCT ID	pd16114	pd14836

**M stands for Manual Tiltting and A for Auto Tilting*

COSMOS COOK WOK PRIME

Cosmos Cook-Wok Prime is an advanced cooking system for stir frying and various food stuff which involves cooking and mixing functions. It comes with a best-in-class stirrer system which scrapes the bottom and sides of the cooking pan effectively. Unique RPM stirrer with variable control system, two way rotation & time settings.

Cook Wok Prime - Gas Series

Model	CCWP 50	CCWP 200	CCWP 400	CCWP 600
Capacity (L)	50	200	400	600
Electrical	0.55kW/0.75HP 440V/3Ph/50Hz	1.5kW/2HP 440V/3Ph/50Hz	2.2kW/3HP 440V/3Ph/50Hz	4kW/5HP 440V/3Ph/50Hz
Gas Consumption	2.5kg / 1hr	3.5kg / 1hr	4.5kg / 1hr	6kg / 1hr
Bowl Dimensions	500 x 270mm	800 x 410mm	1100 x 440mm	1300 x 500mm
Dimensions(WxDxH)	920x720x740mm	1300x1030x1150mm	1700x1400x1170mm	2000x1670x1250mm
Net Weight	180kgs	400kgs	650kgs	875kgs
PRODUCT ID	pd14422	pd13303	pd13091	pd13092

Cook Wok Prime - Induction Series

Model	CCWP-I 50	CCWP-I 100	CCWP-I 200	CCWP-I 300	CCWP-I 400	CCWP-I 600
Capacity (L)	50	100	200	300	400	600
Electrical	10+0.55kW/2HP 440V/3Ph/50Hz	15+0.75kW/2HP 440V/3Ph/50Hz	24+1.5kW/2HP 440V/3Ph/50Hz	30+1.5kW/2HP 440V/3Ph/50Hz	40+2.2kW/3HP 440V/3Ph/50Hz	50+0.37kW/5HP 440V/3Ph/50Hz
Bowl Dimensions	500 x 270mm	600 x 370mm	800 x 410mm	1000 x 410mm	1100 x 440mm	1300 x 500mm
Dimensions(WxDxH)	1130x920x860mm	1130x920x1210mm	1670x990x1340mm	1900x1200x1120mm	2250x1300x1400mm	2320x1540x1900mm
Net Weight	300kgs	400kgs	450kgs	650kgs	800kgs	1200kgs
PRODUCT ID	pd15253	pd15254	pd14247	pd15255	pd14449	pd14450

High Quality SS Stirrer
Speed Adjustable forward
& reverse controlled Stirrer

Concealed burner
with adjustable
gas control valve



Manual & Motorised
Tiltting

High Quality
Stainless Steel
Leg Frame

Food grade
4F Teflon paddle with
higher heat resistant

used for cooking gravies,
curries, saute, sweets, etc

Time & Temperature
control for more quality

Fully closable
lid system for
hygiene
cooking



Forward/Reverse stirrer
with multiple scraper
for consistent mixing



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COSMOS STEAMPRO



Designed for steaming requirements in bulk kitchens. It is equipped with automatic water filling system and drain provision. Entire construction is made of quality Stainless steel. Castors provided for easy mobility. Time and temperature can be set depending on the food being cooked. Thermal insulated cooking cabinet ensures energy saving and environmental protection.

Standard Accessories (Supplied with Steamer)

Pans (400 x 600mm) - 6nos for 6.1E & 12nos for 12.1E
Trolley unit for 12.2E

Optional Accessories (Suitable for 6.1E & 12.1E models)

400 x 600mm Idly trays (24 Idlies per tray)
400 x 600mm Perforated Pans

Optional Accessories (Suitable for 12.2E model)

530 x 650mm Rice Pans
530 x 650mm Idly trays (30 Idlies per tray)
530 x 650mm Perforated Pans

Model	CSP 6.1E	CSP 12.1 E	CSP 12.2E
Capacity/Batch	9kg of Rice, 18kg veggies, 144idlies, 180 Eggs	18kg of Rice, 36kg veggies, 288idlies, 360 Eggs	30kg of Rice, 60kg veggies, 360idlies, 720 Eggs
Electrical	6kW/400V/3Ph/50Hz	12kW/400V/3Ph/50Hz	15kW/400V/3Ph/50Hz
Dimensions(WxDxH)	740x640x991mm	720x650x1525mm	762x940x1730mm
Net Weight	41kgs	136kgs	368kgs
PRODUCT ID	pd14461	pd13217	pd13214



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COSMOS DOUGH KNEADER

Cosmos DN kneads atta for soft chapatis, puris & parathas. Atta Kneading by manual labour is very cumbersome and Cosmos DN gives a big relief to this kitchen chore. Cosmos DN kneads the dough consistently and softly without generating any heat due to its controlled rpm. Machine is equipped with Stainless steel drum & kneading arm to ensure all food contact parts are food grade.



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Model	DN 5	DN 10	DN 15	DN 20	DN 25	DN 40	DN 50
Capacity/Batch	4kg Dough	8kg Dough	12kg Dough	16kg Dough	20kg Dough	35kg Dough	45kg Dough
Electrical	0.5HP/220V 1Ph/50Hz	1HP/220V 1Ph/50Hz	1.5HP/440V 3Ph/50Hz	2HP/440V 3Ph/50Hz	2HP/440V 3Ph/50Hz	3HP/440V 3Ph/50Hz	5HP/440V 3Ph/50Hz
Duration/Batch	10 minutes	12 minutes	15 minutes	15 minutes	15 minutes	20 minutes	25 minutes
Dimensions(WxDxH)	48x107x86cm	54x114x94cm	55x120x94cm	65x118x103cm	69x140x112cm	69x152x110cm	69x152x110cm
Net Weight	120kg	130kg	135kg	140kg	150kg	190kg	230kg
PRODUCT ID	pd1422	pd1423	pd1424	pd1425	pd1426	pd1427	pd1428

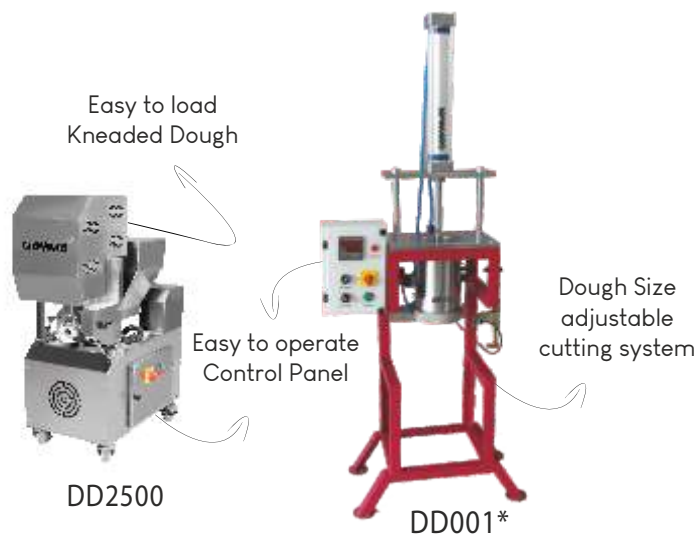
COSMOS DOUGH DIVIDER

Cosmos DN helps to portion the kneaded dough uniformly. This machine helps to cut the dough into small portions on a continuous process. The portion size can be adjusted with a sensor depending on the required size.

Model	DD001*	DD 2500
Capacity/Batch	1500/hr	2500/hr
Electrical	100W/220V/1Ph/50Hz	2HP/230V/1Ph/50Hz
Dimensions(WxDxH)	650x500x1700mm	853x518x1067mm
Net Weight	50kg	90kg

PRODUCT ID	pd4342	pd16374
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*Pneumatic compressed air is required to operate



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COSMOS SEMI COOKING CHAPATHI PRESS

Helps to press dough balls into even rounded sheets for chapathis / puris. Pressing is done with heated plates to avoid sticking. The thickness can be adjusted as per the user requirement.

Model	SCCH 1000*	CCP 1000
Capacity/Batch	600 to 900 / hr	1000/hr
Electrical	4000W/440V/3Ph/50Hz	3.5kW/0.5Hp/220V/1Ph/50Hz
Dimensions(WxDxH)	740x510x1700mm	720x420x1050mm
Net Weight	197kg	125kg

PRODUCT ID	pd3629	pd15966
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*Pneumatic compressed air required to operate



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COSMOS SEMI AUTO CHAPATHI COOKING MACHINE

Can produce upto 1000 or 2000 chapathis / hour. The machine has conveyor system with a gas and electric fired heating to produce cooked chapathis very softy and fluffy.

Model	SCM G500	SCM G1000	SCM E1000	SCM G2000*
Capacity/Batch	500 / hr	1000 / hr	1000/hr	2000/hr
Electrical	5kW/440V/0.5HP 3Ph/50Hz	5kW/440V/1HP 3Ph/50Hz	35kW/440V/0.5HP 3Ph/50Hz	7.5kW/440V/1HP 3Ph/50Hz
Dimensions(WxDxH)	73x128x135cm	89x186x144cm	89x186x144cm	104x187x150cm
Net Weight	225kg	575kg	675kg	850kg

PRODUCT ID	pd16604	pd15616	pd16244	pd15656
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*SCMG2000 Product picture will be different from the shown picture.



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COSMOS CHAPATHI COOKING MACHINE

Can produce upto 960 chapathis / hour. The machine has a circular tawa gas heating system and electrical heated pressing plates.



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Model	ACH 900*
Capacity/Batch	960 / hr
Electrical	7.5kW + 0.5HP motor/440V/50Hz
Gas	LPG
Dimensions(WxDxH)	1300x1300x1500mm
Net Weight	450kg
PRODUCT ID	pd1592

COSMOS DOSA MACHINE

Can make 350 to 500 Dosas per hour on a continual basis. The rotating tawa is gas fired and fitted with a scrapper to flatten the batter to smooth finish and helps make crispy dosas.



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Model	DSM500*
Capacity/Batch	350 to 500 dosa / hr
Electrical	3.5kW/415V/50Hz
Gas	LPG/PNG
Dimensions(WxDxH)	1410x1410x1070mm
Net Weight	420kg
PRODUCT ID	pd12135/pd14498

Auto Ignition
with Oil & Water
Sprayer

Scraper to
flatten the dosa
for more crispy

Castor Wheel
for easy mobility



*Pneumatic compressed air required to operate

COSMOS PLANETARY MIXER

Cosmos PM 20 Planetary Mixer is ideal for bakery products such as fresh cream, cake & cookies mixing, light dough mixing. Its perfect planetary system ensures even & homogenous mixing performance. The construction of machine is made of super hardened alloy steel with advanced die-casting technology for high durable.

Medium speed mixing
for cake, cookies, paste,
mashed potatoes, etc

High speed mixing
for lighter & softer
ingredients

Slow speed mixing for
Bun, Pizza, Donut, Bread, etc

CNC made gear unit
with powerful motor



Model	PM 20	PM 40
Capacity/Batch	20L/upto 8kg max	40L/upto 16kg max
Electrical	0.375kW/0.5HP/220V 1Ph/50Hz	1.25kW/1.5HP/400V 3Ph/50Hz
Dimensions(WxDxH)	520x540x850mm	660x640x1060mm
Net Weight	90kgs	170kgs
PRODUCT ID	pd12380	pd12381



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Experience **COSMOS** ... Experience Quality

COSMOS BOWL CHOPPER

Cosmos Bowl Chopper has been designed to slice, chops, mix the vegetables, livestock such as bun, stuffing, dumping, etc. Cosmos Bowl Chopper comes with different models starting from 2kg to 8kg capacity, speed control. Cosmos Bowl chopper made of stainless steel bowl, housing body & cover made of aluminium.

Model	CBC40	CBC90	CBC150	CBC260
Capacity/Batch	35~50 Kgs	80~100 Kgs	130~160 Kgs	230~280 Kgs
Electrical	25+0.5+0.5HP/380V 440V/3Ph/50Hz	40+2+2HP/380V 440V/3Ph/50Hz	75+5.5+5HP/380V 440V/3Ph/50Hz	100+7.5+5HP/380V 440V/3Ph/50Hz
Bowl Rotation	10/20 rpm	8/16 rpm	9/16 rpm	9/16 rpm
Knife Rotation	500-4200 rpm	600-4200 rpm	600-4200 rpm	600-4200 rpm
Dimensions(WxDxH)	1460x720x740mm	2200x1900x1350mm	3235x2497x1470mm	3100x2500x1580mm
Net Weight	900kgs	2900kgs	4000kgs	4500kgs
PRODUCT ID	pd17025	pd17026	pd17027	pd17029



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COSMOS VACCUM TUMBLER

Cosmos Vaccum Tumbler helps to marinate the product quickly using vaccum pressure and tumbling action by removing the dry air and moisture. It helps to marinate the product and deeply infuse the flavors. It comes with inhale system to seasoning the product.



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Model	CVT 20	CVT 50	CVT 150	CVT 300	CVT 600	CVT 1000	CVT 1500	CVT 2000	CVT 3000
Capacity/Batch	8kg/batch	20kg/batch	60kg/batch	120kg/batch	240kg/batch	400kg/batch	600kg/batch	800kg/batch	1200kg/batch
Electrical	90w/380V 415V/3Ph/50Hz	.25HP/380V 415V/3Ph/50Hz	.5HP/380V 415V/3Ph/50Hz	1HP/380V 415V/3Ph/50Hz	2HP/380V 415V/3Ph/50Hz	3HP/380V 415V/3Ph/50Hz	3HP/380V 415V/3Ph/50Hz	5HP/380V 415V/3Ph/50Hz	5HP/380V 415V/3Ph/50Hz
Vaccum Pump	1HP	2HP	2HP	2HP	2HP	3HP	5HP	5HP	8.5HP
Dimensions(WxDxH)	76x74x139cm	76x88x148cm	87x114x180cm	99x144x176cm	157x181x157cm	170x207x171cm	187x217x179cm	194x243x198cm	281x267x209cm
Net Weight	106kgs	134kgs	275kgs	326kgs	514kgs	638kgs	762kgs	913kgs	1217kgs
PRODUCT ID	pd17024	pd16806	pd16509	pd16510	*Check with Company				

Terms of Sale

1. Supply Provisions and Cancellation.

No order may be cancelled or altered by Buyer except upon terms and conditions acceptable to EssEmm Corporation (herein after called 'Seller') as evidenced by Seller's written consent. In the event of such a cancellation by Buyer, Seller shall be entitled to payment of the full price.

2. Payment Terms.

Payment is due as per agreed payment terms. Interest will be charged @ 24% per annum on accounts more than 30 calendar days past due. If Buyer fails to make any payments in accordance with this Terms of Sale, Seller may, in addition to its rights and remedies provided by law (i) defer or suspend further shipments until Buyer re-establishes satisfactory credit, (ii) cancel the unshipped portion of any order and invoice Buyer for incurred costs and reasonable profit without any liability on the part of Seller for failure to ship or provide goods.

3. Taxes and Other Charges.

Any additional cost, tax, inspection or testing fee or charge of any nature whatsoever imposed by any governmental authority on the transaction between Seller and Buyer shall be paid by Buyer in addition to the prices quoted or invoiced. In the event Seller is required to pay any such taxes or other charges, Buyer shall reimburse Seller therefore on demand.

4. Retention of Title.

(a) In spite of delivery having been made, property in the goods sold hereunder shall not pass to the Buyer until: (i) the Buyer shall have paid the price and any applicable taxes in full; and (ii) no other sums whatsoever shall be due from the Buyer to the Seller.

(b) The Buyer shall not pledge or in any way charge by way of security for any indebtedness until the ownership of such goods passed on to the buyer.

(d) Notwithstanding anything stated above, until the goods passes from the Seller to the Buyer in accordance with clause (a) above, the Seller has the right to take back or resell the goods that is in possession of the Buyer.

5. Delivery, Claims and Force Majeure.

Delivery of products to the carrier shall constitute delivery to Buyer; and regardless of shipping terms or freight payment, Buyer shall bear all risk of loss or damage in transit. Claims for loss of or damage to goods in transit must be made to the carrier, and not to Seller.

Seller reserves the right to make delivery in instalments, unless otherwise expressly stipulated. All such instalments to be invoiced upon shipment and to be paid for when due per invoice, without regard to subsequent deliveries. Delay in delivery of any instalment shall not relieve Buyer of its obligations to accept remaining deliveries. In case of delay by Buyer from agreed pickup date, warehousing charges at the rate of 1% per month will be applicable.

All claims for shortages or other errors in delivery must be made in writing to Seller within 3 calendar days from receipt of shipment and failure to give such notice shall constitute unqualified acceptance and a waiver of all such claims by Buyer.

Goods once sold cannot be taken back or exchanged.

All delivery dates are approximate. Seller shall not be liable for any losses as a result of any delay or failure to deliver due to any cause beyond Seller's reasonable control, including but not limited to any act of God, act of Buyer, embargo or other governmental act, regulation or request, fire, accident, strike, slowdown, lockdown, war, act of terrorism, riot, delay in transportation, or inability to obtain necessary labour, materials or manufacturing facilities. In the event of any such delay, the date of delivery shall be extended for a period equal to the time lost because of the delay.

6. Changes.

Seller may at any time make such changes in prices, design, construction of products, components or parts as Seller deems appropriate, without notice to Buyer. Seller may furnish suitable substitutes for materials unobtainable because of priorities or regulations established by governmental authority or non-availability of materials from suppliers.

7. Warranties.

The goods sold by Seller to Buyer are warranted by Seller directly to the first buyer only, on the terms of Seller's applicable written warranty in effect at the time of shipment to Buyer. Buyer shall indemnify and hold harmless Seller from and against any and all losses, liabilities, damages and expenses. Any parts repaired or replaced under the Warranty are warranted only for the balance of the warranty period.

8. Patents, Trademarks and Copyrights.

Any sketches, models or samples submitted by Seller shall remain the property of Seller and shall be treated as confidential information unless Seller has in writing indicated a contrary intent. Buyer shall not directly or indirectly infringe or copy the product, design or the concept pertaining to the Seller including the trade marks. Seller has the right to claim damages resulting from such infringements, misuse of proprietary rights by the buyer.

9. Consequential Damages and Other Liability; Indemnity.

Seller's liability with respect to the goods or services sold hereunder shall be limited to the warranty and indemnity provided in sections of this Terms, with respect to any other breaches of its contract with Buyer, shall be limited to the contract price. Without limiting the generality of the foregoing, Seller specifically disclaims any liability for property damages, penalties, special or punitive damages, damages for lost profits or revenues, down-time, lost goodwill, cost of capital, cost of substitute goods or services, or for any other types of economic loss, or for claims of Buyer's customers or any third party for any such damages, costs or losses. SELLER SHALL NOT BE LIABLE FOR AND DISCLAIMS ALL CONSEQUENTIAL, INCIDENTAL, INDIRECT AND CONTINGENT DAMAGES WHATSOEVER.

10. Installation.

If Buyer purchases any goods that require installation, Buyer shall, at its expense, make all arrangements necessary to install and operate the goods unless it is included in Seller's scope as per agreed terms. Buyer shall install the goods in accordance with Seller instructions. Buyer shall indemnify and hold harmless Seller from and against any and all losses, liabilities, damages and expenses arising from or otherwise connected with Buyer's or its agent's failure to properly install the goods.

11. Work by Others; Safety Devices.

Unless agreed to in writing by Seller, Seller has no responsibility for labour or work performed by Buyer or others, of any nature, relating to installation or provision and usage of goods. Buyer is solely responsible for furnishing, and requiring its employees and customers to use, all safety devices, guards and safe operating procedures. Buyer is responsible for consulting all operators' manuals, and all applicable sources of safety standards and regulations including but not limited to any relevant safety standards and all relevant labour welfare laws as applicable in the country.

12. Resolution of dispute.

All disputes or differences arising out of or in connection with or relating to the supply or performance shall be submitted to arbitration upon written notice to that effect to the other and such arbitration shall be conducted in accordance with the Indian Arbitration and Conciliation Act, 1996.

This terms of sale is subject to and shall be governed and interpreted in all respects according to the Laws applicable in India and is subject to the exclusive jurisdiction of Courts in the city of Coimbatore.

DEALERS

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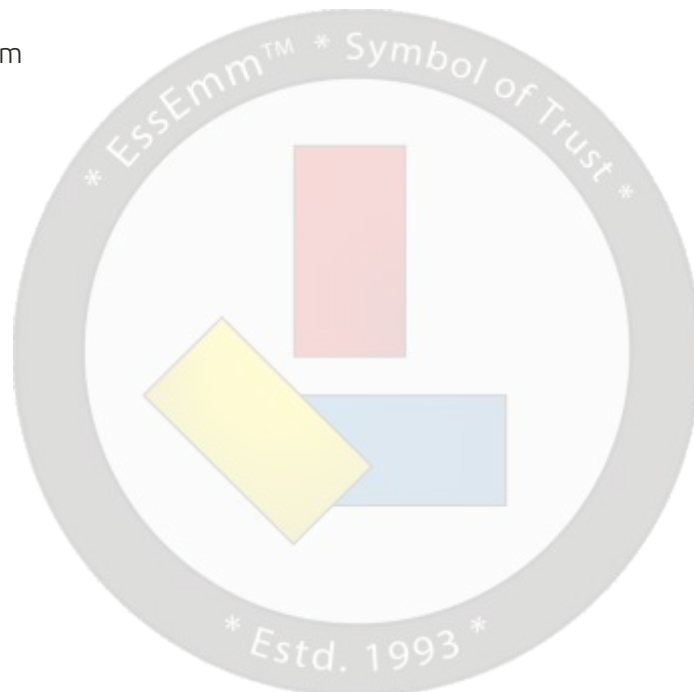
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