

## COSMOS® AUTOMATIC DOSA MACHINE

Cosmos DSM 500 Dosa Machine can make 350 to 500 Dosas per hour on a continual basis. The rotating tawa is gas fired and fitted with a scraper to flatten the batter to smooth finish and helps make crispy dosas. Speed control is incorporated to adjust the production.

### FEATURES

- \_\_\_\_\_ Dosa Machine is made with a strong metal frame with Stainless steel housing
- \_\_\_\_\_ The Dosa Machine comes with a 30 litres capacity batter hopper with a mixing tool inside
- \_\_\_\_\_ There is also containers for water and oil provided for continual spray on to the tawa
- \_\_\_\_\_ Comes with auto ignition system
- \_\_\_\_\_ Three top electrical heaters - each 1kW
- \_\_\_\_\_ Oil consumption is only 750ml to 1 litre per hour
- \_\_\_\_\_ Gas Consumption - 1.25kg per hour

*Capacities: 350 to 500 dosas / hr*

*Ideal for: Hotel and Restaurants, Institution Kitchen and Caterers*

### TECHNICAL SPECIFICATIONS

Model	DSM 500
Capacity / Batch	350 to 500 Dosas / hour
Electrical	3.75kW / 415V / 3Ph
Gas	LPG / PNG
Dimensions (WxDxH)	1410 x 1410 x 1070mm
Net Weight	420kg



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