



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 & SS 304 Single Layer Bowl, Lid & Mixing Arm with SS Planetary Head Assembly, Cook-wok is the ultimate cooking machine.

FEATURES

Bowl and Revolving Head Assembly are made of
SS 304 Stainless Steel
SS mixing tool, 4F Teflon mixing pad
Direct / Thermal / Steam heating options

Manual / Hydraulic tilting options
LPG / Natural gas options
Concealed burners
Variable Speed Controller

Standard, Full SS Version available.

*Capacities available are 50, 80, 150, 200, 250, 300, 400 & 500 lts.
Ideal for: Restaurants, Food Processing, Bakeries*

TECHNICAL SPECIFICATIONS

Model	CCW 50	CCW 80	CCW 150	CCW 200	CCW 250	CCW 300 / H	CCW 400 / H	CCW 500 / H
Capacity (Ltr.):	50	80	150	200	250	300	400	500
Electrical Specification:	1 HP / 220V / 1 Phase / 50 Hz	1 HP / 220V / 1 Phase / 50 Hz	2 HP / 440V/ 3 Phase / 50 Hz	2 HP / 440V/ 3 Phase / 50 Hz	2 HP / 440V / 3 Phase / 50 Hz	2 HP / 440V / 3 Phase / 50 Hz	2 HP / 440V / 3 Phase / 50 Hz	2 HP / 440V / 3 Phase / 50 Hz
Gas Consumption:	2.5 Kg / Hr	2.5 Kg / Hr	2.5 Kg / Hr	2.5 Kg / Hr	2.5 Kg / Hr	3.5 Kg / Hr	3.5 Kg / Hr	3.5 Kg / Hr
Bowl Dimension:	610 x 300 mm	715 x 360 mm	850 x 430 mm	910 x 460 mm	970 x 515 mm	1000 x 550 mm	1120 x 570 mm	1220 x 620 mm
Dimension (WxDxH):	135x120x155cm	152x120x155cm	157x140x180cm	170x140x180cm	173x150x185cm	175x150x190cm	178x153x193cm	189x163x196cm
Type of Tilting:	Manual	Manual	Manual	Manual	Manual	Manual / Hydraulic	Manual / Hydraulic	Manual / Hydraulic