## Range of Hi-Tech Commercial Kitchen Machines



## **COSMOS® TILTING WET MASALA GRINDER**

COSMOS TWMG shall benefit you in many ways. It is capable of grinding for Coconut & onion chutneys, Masala Grinding, ginger garlic pasting, tomato pureeing and it can also do coarse grinding of dry powdering of spices, etc.

## **FEATURES**

The Drum, Motor housing, Frames are made of High Quality Stainless Steel with sturdy components.

The blade runs at whopping 2880 RPM that enables faster grinding.

The machine can be tilted for easy discharge.

Grinding Time is only 3 to 5 minutes per batch depending on items.

Capacity available are 2 and 3 Kgs.

Ideal for: Hotel and restaurants, Institution Kitchen and caterers, Bakeries

## **TECHNICAL SPECIFICATIONS**

Model	TWMG 2000B - Fully SS	TWMG 3000B - Fully SS
Capacity / Batch:	2 kgs / Batch	3 Kgs / Batch
Electrical:	2 HP 220V 1 Phase Motor.	3 HP 440V 3 Phase Motor
Duration / Batch:	3-5 minutes	3-5 minutes
Dimensions (WxDxH):	420 x 270 x 820 mm	420 x 270 x 820 mm
Net Weight:	40 Kgs	40 Kgs







