



COSMOS® VEG WASH

Cosmos® Veg Wash has been designed to wash hygienically both fresh and 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. Cosmos® Veg Wash comes in two models. CVW 10 which has a manual removal of washed product and CVW 30 which has an automatic

FEATURES

Two Model CVW 10 and CVW 30

Complete Stainless Steel SS304

Simple and easy maintenance

Constant water pressure removes unwanted dirt, insects and other impurities.

Automatic water and filling hydraulic tilting in CVW 30 model

Capacities available are 15 Kgs to 35 Kgs - Tilting and non tilting versions.

Ideal for: Hotel and restaurants, Institution Kitchen and caterers

TECHNICAL SPECIFICATIONS

Model	CVW10	CVW30
Capacity / Batch	5 Kgs Vegetables / 3 to 5 mins	20 Kgs Vegetables / 3 to 5 mins
Electrical	1HP 415V 3 Phase 50Hz	3HP 415V 3 Phase 50Hz
Dimensions (WxDxH)	750 x 600 x 1070 mm	1700 x 1000 x 1250 mm
Net Weight	100 kgs	320 kgs

