Range of Hi-Tech Commercial Kitchen Machines



COSMOS® INSTA GRIND PULVERISER

Cosmos Insta Grind is used for producing bulk quantities of grinding instantly. Mainly used to chop and paste ginger, garlic, onion, tomato, coconut, grind chutnies, etc in continuous process without adding water.

FEATURES

Heavy duty machine with SS Construction.

Ideal for grinding 3 - 4 kg of masala or chutney in 60 seconds.

The inner frame is made of SS 304 grade Stainless Steel.

Time saving and very easy to operate.

Door is fitted with safety switch and machine stops when door is open.

Capacity: 200 - 250 Kgs / Hr

Ideal for: Institution and Industrial Canteens and Caterers, Food Processing Industries,

Restaurant Kitchens, etc

TECHNICAL SPECIFICATIONS

Model	IG	IG - MAX
Capacity / Batch	200 - 250 Kgs / Hr	400 - 500 Kgs / Hr
Electrical	3 HP Motor, 440V, 3 Phase, 50 Hz	10 HP Motor, 440V, 3 Phase, 50 Hz
Dimensions (WxDxH)	950 x 500 x 1450 mm	1050 x 700 x 1185 mm
Net Weight	92 Kgs	170 Kgs





