Range of Hi-Tech Commercial Kitchen Machines



COSMOS® MULTIFUNCTIONAL VEG-CUTTER

An all-in-one multi-functional veg-cutter to slice, chop, dice or julienne vegetables and greens. Comes with a belt feed and hopper feed system at opposite ends which can be used simultaneously. Special Vegetable Belt Cutting cum Dicing Machine delivered with SS Guide. SS Finish fitted with a Conveyor Belt for Slicing application controlled by Inverter and has Cast Alloy Feeder for Dicing inbuilt in the machine.

FEATURES

Conveyor belt system for bulk slicing of vegetables

Thin sliced vegetables can be processed

Programmable control panel for adjusting the sizes

Hopper System for Slicing, Dicing and Julienne of bigger & round vegetables

Small Hopper provided additionally for cutting Cucumber, raddish, etc.

Interchangeable Blade system for various shapes and sizes

Capacities: 300-1000Kgs

Ideal for: Restaurants, Industrial Canteens, Hotels & Caterers.

TECHNICAL SPECIFICATIONS

Model	ZETA A6
Capacity / Batch:	300-1000Kgs / 1 Hr
Electrical:	1.87 Kw, 220V 1Phase 1HP + 1HP + 0.5HP motors
Dimensions (WxDxH):	1220 x 570 x 1310 mm
Net Weight:	150 Kg





