

COSMOS® STEAMPRO

Cosmos SteamPro steamers are designed for steaming requirements in bulk kitchens. It is equipped with water inlet with automatic water filling system and drain provision. Entire construction is made of quality Stainless steel. Castors provided for easy mobility. Time and temperature can be set depending on the food being cooked. Thermal insulated cooking cabinet ensures energy saving and environmental protection.

FEATURES

Automatic Water filling system

Time and Temperature Control for different foods being cooked

Made of fully SUS304 stainless steel and it can accommodate 2/1GN Pans(15nos)

Safety Power Cut Off system when the water level is insufficient or too high

Castor wheel and lock provided for easy grip and mobility

For gas, firepower can adjusted

Easy to operate the trolley with the simple push system

Capacities: 15 trays capacities

Ideal for: Restaurants, Food Processing, Catering companies, Canteens.

TECHNICAL SPECIFICATIONS

Models	CSP 15.2 E	CSP 15.2 G
Capacity / Batch	60kg of Rice, 90kg veggies & 450 iddies	60kg of Rice, 90kg veggies & 450 iddies
Electrical	18kW / 415V / 3Ph / 27A	220V / 1Ph / 0.5A
Gas(hr)	NA	NG - 3.3units/LPG - 2kg
Dimensions (WxDxH)	997 x 995 x 2030mm	997 x 1045 x 2030mm
Net Weight	275kg	275kg

