



HI-TECH COMMERCIAL KITCHEN MACHINES

AUTOMATION | SPEED | HYGIENE

Experience **cosmos** ... Experience Quality



cosmos, a brand now reckoned with quality in the hospitality industry, was launched by EssEmm Corporation in the year 1997. EssEmm's first flagship product was the CMG - **cosmos** Multi-Utility Grinder. With decades of continuous R&D and consistent quality, **cosmos** is now a globally accredited brand with an array of hi-tech commercial kitchen machines.

EssEmm Group, established in 1993, has its wings spread out in the field of Industrial Catering Automation, Food Processing, Software Engineering & Support Services. EssEmm's network and technical support spans across major cities in India. Cosmos products are also exported worldwide including USA, Europe, Middle East, Africa, Singapore and Australia.

*Experience **cosmos**.. Experience Quality!*

cosmos® Range of Hi-Tech Commercial Kitchen Machines

RICE WASHER



1

MULTI UTILITY GRINDER



2

INSTANT RICE GRINDER



3

TILTING CUTTER MIXER



4

INSTANT MASALA GRINDER



5

INSTA GRIND



6

COCONUT SCRAPER



7

VEGETABLE WASHER



8

POTATO PEELER



9

MULTIFUNCTIONAL PEELER



10

SLICING MACHINE



11

MULTIFUNCTIONAL VEG-CUTTER



12

MULTIFUNCTIONAL VEG-CUTTER



13

TURBO DICER



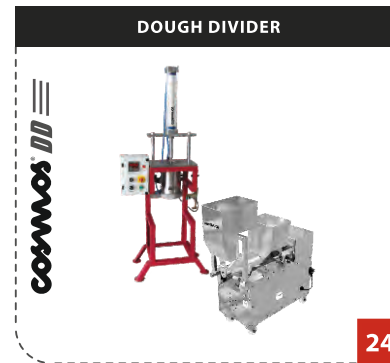
14

COOK WOK



15

cosmos® Range of Hi-Tech Commercial Kitchen Machines



EssEmm Corporation's corporate office is located in Coimbatore, an illustrious industrial city. On your arrival, our Sales Team and Application Chefs will heartily receive you to take you around our state-of-the-art Commercial Demo Kitchen and show you how we can help transform your kitchen.

Experience cosmos®.. Experience Quality!



COSMOS® RICE WASHER

One of the most popular models of Rice Washer. By mere water pressure the rice is circulated from the wash tank to the cleaning head for a thorough wash. Continuous process of this function ensures that the product gets cleaned well. Cleaned rice is collected in a perforated container and excess water is drained out.

Apart from Rice, Dhal can also be washed. Cosmos Rice washer ensures better cleaning than manual washing.

FEATURES

Simple process. Just requires 6 bars water inlet pressure

Stainless Steel construction

Compact and sturdy design

Drain Funnel is provided below with collection Drum **new**

Capacities: 22 and 50kg per load, with washing time of 3 to 7 minutes per load

Ideal for: Hotel and restaurants, Institution Kitchen and Caterers

TECHNICAL SPECIFICATIONS

Model	RW 22	RW 50
Capacity / Batch	22kg Rice	50kg Rice
Electrical	Requires 0.5HP Pump	Requires 1.5HP Pressure Pump
Duration / Batch	3-5 minutes	5-7 minutes
Dimensions (WxDxH)	800 x 840 x 930mm	1150 x 810 x 1150mm
Net Weight	25kg	30kg



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cosmos® RW



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COSMOS® MULTI-UTILITY GRINDER

Cosmos Multi-Utility Grinder comes with Cylindrical Roller Construction that helps to grind the substance more effectively and delivers more volume of batter. Cosmos CMG grinds at much faster speed, thereby saving power and time. Tilt lock system helps to lock the grinder at vertical position during grinding and at horizontal position for discharging the batter.

Cosmos CMG is made of fully Stainless steel housing including the leg frame. SS Lid is provided for hygienic operation.

FEATURES

The Drum, Motor housing, Frames and the lid are made of High Quality Stainless Steel

Detachable Cylindrical Roller Stone Assembly

The Roller Stone Assembly is fitted with wiper to ensure efficiency grinding in quicker time

Unique adjustable Armlock System provided for easy tightening of spring

new

Tilting system enables the drum to tilt and lock at 100 degree for easier and hygienic discharge of batter

Square bottom housing ensures enough space around motor for air circulation

Capacities: 5, 7, 10, 15, 20, 30, 40 and 50L

Ideal for: Restaurants, Industrial Canteens, Hotels, Caterers

TECHNICAL SPECIFICATIONS

Model	CMG 5	CMG 7	CMG 10	CMG 15	CMG 20	CMG 30	CMG 40	CMG 50
Capacity / Batch	3kg Soaked Rice	4.5kg Soaked Rice	7kg Soaked Rice	10kg Soaked Rice	13kg Soaked Rice	20kg Soaked Rice	25kg Soaked Rice	30kg Soaked Rice
Electrical	0.5HP / 220V / 1Ph / 50Hz	1HP / 220V / 1Ph / 50Hz	1HP / 220V / 1Ph / 50Hz	1.5HP / 440V / 3Ph / 50Hz	2HP / 440V / 3Ph / 50Hz	3HP / 440V / 3Ph / 50Hz	4HP / 440V / 3Ph / 50Hz	5HP / 440V / 3Ph / 50Hz
Duration / Batch	20 minutes	25 minutes	30 minutes	35 minutes	35 minutes	40 minutes	45 minutes	45 minutes
Dimensions (WxDxH)	640 x 500 x 1090mm	730 x 500 x 1120mm	730 x 500 x 1120mm	765 x 565 x 1100mm	760 x 565 x 1240mm	930 x 660 x 1320mm	985 x 760 x 1420mm	1042 x 762 x 1512mm
Net Weight	117kg	120kg	130kg	158kg	162kg	265kg	300kg	320kg



COSMOS® INSTANT RICE GRINDER

Ideal for grinding Wet Rice for Idly, Dosa batter instantly on a continual process. Grinds 2 kgs of rice in 60 seconds, delivers large quantity of batter instantly.

Entire housing is made of Stainless steel. Batter consistency can be controlled by adjusting the grinding wheel & water inflow.

FEATURES

Feeding tray with water inlet provision

Food grade interior parts and stainless steel housing

new

User friendly operation and low maintenance

Adjustable grinding wheel system to achieve desired consistency

Capacities: Upto 100kg per hour

Ideal for: Restaurants, Industrial Canteen, Hotels & Caterers

TECHNICAL SPECIFICATIONS

Model	IRG 50	IRG 100
Capacity / Batch	Upto 50kg / 1hr	Upto 100kg / 1hr
Electrical	2HP / 240V / 1Ph / 50Hz	3HP / 440V / 3Ph / 50Hz
Duration / Batch	Continuous	Continuous
Dimensions (WxDxH)	445 x 700 x 1075mm	385 x 770 x 1420mm
Net Weight	90kg	120kg



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cosmos® IRG



COSMOS® TILTING CUTTER MIXER

Cosmos Tilting Cutter Mixer shall benefit you in many ways. It is effectively used for grinding Coconut & Onion Chutneys, Masala Grinding, Ginger Garlic Pasting and Tomato Pureeing. It can also do dry powdering of spices with a coarse output.

Cosmos TWMG is much faster in grinding and most useful for small batches of grinding.

FEATURES

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

The blade runs at whopping 2880rpm that enables faster grinding

The machine can be tilted for easy discharge

Grinding Time is only 3 to 5 minutes per batch depending on the ingredients

Capacities: 2kg and 3kg per batch

Ideal for: Hotel and Restaurants, Institution Kitchen and Caterers, Bakeries

TECHNICAL SPECIFICATIONS

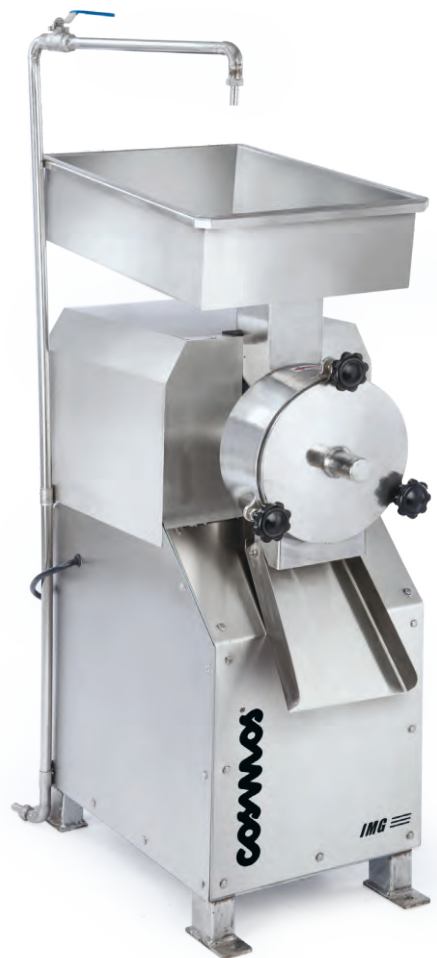
Model	TWMG 2000B	TWMG 3000B
Capacity / Batch	2kg/batch	3kg/batch
Electrical	2HP / 220V / 1Ph / 50Hz	3HP / 440V / 3Ph / 50Hz
Duration / Batch	3-5 minutes	3-5 minutes
Dimensions (WxDxH)	480 x 350 x 830mm	480 x 350 x 830mm
Net Weight	40kg	40kg



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COSMOS[®] INSTANT MASALA GRINDER

Cosmos Instant Masala Grinder helps to grind bulk quantities of wet masala, chutney, ginger paste, garlic paste, red chilli & coriander paste, tomato puree instantly. This machine helps in retaining the flavor and taste of the masalas.

Stainless steel housing & food grade grinding parts. With a capacity to grind 1 kg per minute, Cosmos IMG grinds large volumes in short time.

FEATURES

Heavy duty machine that is fitted with 5HP, 3Ph motor

Ideal for grinding 1kg of masala or chutney in 60 seconds

The cutter assembly & housing is made of SS 304 grade Stainless Steel

It reduces the grinding time drastically and make the job very easy

Various sizes of output sieves provided to achieve desired consistency

Capacities: 60kg per hour

Ideal for: Restaurants, Industrial Canteens, Hotels & Caterers

TECHNICAL SPECIFICATIONS

Model	IMG 50	IMG 70
Capacity / Batch	50kg / 1hr	70kg / 1hr
Electrical	3HP / 440V / 1Ph / 50Hz	5HP / 440V / 3Ph / 50Hz
Duration / Batch	Continuous	Continuous
Dimensions (WxDxH)	353 x 640 x 1070mm	400 x 680 x 1400mm
Net Weight	105kg	135kg



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COSMOS[®] IMG



COSMOS® INSTA-GRIND

Cosmos Insta-Grind, grinds bulk quantities instantaneously. Hassle-free chopping & paste making from ginger, garlic, onion, tomatoes, coconuts and much more. The unique cutting blade system does the particle reduction into fine chopping without adding water

Flavour and shelf life is enhanced as there is no heat generated while grinding.

FEATURES

Heavy duty machine with SS 304 grade Housing

Ideal for grinding 3 - 4kgs of chutney, puree or paste in 60 seconds

Ergonomically designed cutter assembly for efficient & continues grinding

Time saving and very easy to operate

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

Capacities: 150kg to 300kg / hr

Ideal for: Institution and Industrial Canteens and Caterers, Food Processing Industries, Restaurant Kitchens, etc.

TECHNICAL SPECIFICATIONS

Model	IG	IG - MAX
Capacity / Batch	150 - 200kg / 1hr	200 - 300kg / 1hr
Electrical	3HP / 440V / 3Ph / 50Hz	10HP / 440V / 3Ph / 50Hz
Duration / Batch	Continuous	Continuous
Dimensions (WxDxH)	680 x 920 x 1400mm	1070 x 720 x 1200mm
Net Weight	92kg	170kg



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**CS20 WITH
STAND**

CS20 HD



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COSMOS[®] COCONUT SCRAPER

Coconut scrapping is made easy with Cosmos Coconut Scraper. Runs with reasonably lower rpm, the scrapping unit is designed such a way that you can hold the coconut by hand on to the rotating scrapper to get fine grating of coconut on a continuous process.

There are table top units and floor models available to choose from.

FEATURES

Continuous Operation with consistent quality of grating

Handy, Table top, floor standing model

Fully SS Construction and easy to clear

Slow speed belt driven scrap knife set

Splash guard provided in table top and floor models

Capacities: Continuous operation

Ideal for: Restaurant, Industrial Canteen, Catering etc.

TECHNICAL SPECIFICATIONS

Model	CS 10	CS 20	CS 20 with stand	CS 20 - HD	CS 20 with pan
Capacity / Batch	Continuous	Continuous	Continuous	Continuous	Continuous
Electrical	0.25HP / 220V / 1Ph / 50Hz	0.5HP / 220V / 1Ph / 50Hz	0.5HP / 220V / 1Ph / 50Hz	1HP / 440V / 3Ph / 50Hz	1HP / 440V / 3Ph / 50Hz
Duration / Batch	Continuous	Continuous	Continuous	Continuous	Continuous
Dimensions (WxDxH)	300 x 500 x 400mm	360 x 565 x 490mm	345 x 530 x 940mm	490 x 720 x 920mm	490 x 720 x 920mm
Net Weight	22kg	28kg	32.5kg	52kg	52kg



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cosmos[®] CS



CVW 30

CVW 10



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COSMOS® VEG WASH

Cosmos Veg Wash has been designed to wash hygienically both fresh & 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 hydraulic discharge. Labour and Water saving are assured advantages of using the Cosmos Veg Wash.

FEATURES

Complete Stainless Steel SS304 grade construction

Simple and easy to maintain built

Constant water pressure removes unwanted dirt, insects and other impurities

Automatic water filling and hydraulic tilting in CVW 30 model

Manual waterfilling and collecting basket in CVW 10 Model

Ozonator available as optional attachment **new**

Capacities: Up to 30kg - Tilting and non tilting versions.

Ideal for: Hotel and restaurants, Institution Kitchen and Caterers

TECHNICAL SPECIFICATIONS

Model	CVW 10	CVW 30
Capacity / Batch	Upto 10kg Vegetables	Upto 30kg Vegetables
Electrical	1HP / 415V / 3Ph / 50Hz	3HP / 415V / 3Ph / 50Hz
Duration / Batch	3 to 5 minutes	3 to 5 minutes
Dimensions (WxDxH)	790 x 700 x 1080mm	1800 x 1000 x 1285mm
Net Weight	100kg	320kg



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COSMOS[®] POTATO PEELER

Cosmos Potato Peeler is made of fully stainless steel construction including inner frame. Fitted with fine emery bonded rotating plate and emery bonded inner drum, the machine helps to peel Potatoes and other round root vegetables.

Large quantity of root vegetables can be peeled in very short time & with less labour. A drain provision is given to drain out the waste water and exit door is provided to take out the vegetables after peeling.

FEATURES

Fully SS Construction including inner frame **new**

Strong emery bonding for peeling

Peeling time : 60 seconds to 120 seconds

Water inlet provision with connection tube provided

Drain outlet provided for waste disposal

Improved outlet door **new**

Capacities: 10, 15, 20 and 30kg with peeling time less than 2 minutes / batch

Ideal for: Hotel and Restaurants, Institution Kitchen and Caterers

TECHNICAL SPECIFICATIONS

Models	CP 10	CP 15	CP 20	CP 30
Capacity / Batch	10kg	15kg	20kg	30kg
Electrical	1HP / 220V / 1Ph / 50Hz	1.5HP / 440V / 3Ph / 50Hz	2HP / 440V / 3Ph / 50Hz	3HP / 440V / 3Ph / 50Hz
Duration / Batch	2 - 4 minutes	2 - 4 minutes	2 - 4 minutes	2 - 4 minutes
Dimensions (WxDxH)	370 x 670 x 940mm	425 x 545 x 1050mm	470 x 800 x 1140mm	530 x 630 x 1240mm
Net Weight	59kg	66kg	72kg	108kg



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COSMOS[®] CP



COSMOS® MULTI FUNCTIONAL PEELER

Cosmos Multi Functional Peeler used for peeling of root vegetables using Brush and Carborundum. It efficiently peels the skin of potato, carrot, big onions & ginger.

It is made of fully Stainless Steel and high speed motor controlled with variable speed controller.

FEATURES

1000mm long Brush and Carborundum Rollers for peeling

Fully made of Stainless steel construction

High efficiency motor with variable speed controller

High pressure water connection for easy cleaning

Easy to clean and easy to discharge the peeled vegetables

Inclined positioning of rollers with outlet door provided for easy discharge

Capacities: 30 to 50 Kg with peeling time less than 3 minutes / batch

Ideal for: Restaurants, Industrial Canteen, Hotels & Caterers

TECHNICAL SPECIFICATIONS

Model	MFP30
Capacity / Batch	30 - 50kg / batch
Electrical	2 HP / 400V / 3Ph / 50Hz
Duration / Batch	3 to 5 minutes
Dimensions (WxDxH)	1350 x 680 x 1550mm
Net Weight	630kg



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COSMOS[®] SLICING MACHINE

Cosmos CSM200 is a Compact vegetable cutting machine. Apart from slicing, it can also do julienne and dicing. It comes with a gravity feed method, it doesn't require pusher to feed vegetables.

The machine comes in vertical rotating knife system which helps cut vegetables without much moisture loss. Outer body is made of stainless steel and feeding area is made of alloy.

FEATURES

Supplied with a standard 2mm slicer, 3x3 mm julienne blade and a 10mm dicing set

Extra slicer attachments are available ranging from 2mm to 8mm thickness

Julienne range from 2mm to 8mm available

Dicing set 8mm to 20mm is also available

Capacities: up to 200kg / hr

Ideal for: Hotel and Restaurants, Institution Kitchens and Caterers. Ready to Cook food manufacturers & Industrial Canteens

TECHNICAL SPECIFICATIONS

Model	CSM 200
Capacity / Batch	200kg / 1hr
Electrical	0.75kW / 1Hp / 220V / 1Ph / 50Hz
Dimensions (WxDxH)	760 x 545 x 860mm
Net Weight	62kg

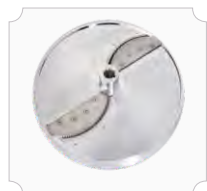


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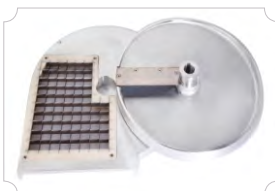
STANDARD CUTTERS INCLUDED ARE:



3mm Slicer



3 x 3mm Julienne



10 x 10 mm Dicing set

OPTIONAL CUTTERS AVAILABLE ARE:

Slicer - 2mm; 8mm; 12mm; 15mm & 20mm | **Julienne Set** - 4x4mm; 5x5mm; 6x6mm & 8x8 mm | **Dicing Set** - 8x8; 12x12; 15x15 & 20x20mm

COSMOS® ZETA A6 MULTI 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 slicing of vegetables can be achieved

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 to 1000kg / hr

Ideal for: Restaurants, Industrial Canteens, Hotels & Caterers

TECHNICAL SPECIFICATIONS

Model	ZETA A6
Capacity / Batch	300-1000kg / 1hr
Electrical	1HP + 1HP + 0.25 HP / 220V / 1Ph
Dimensions (WxDxH)	1220 x 570 x 1310mm
Net Weight	150kg



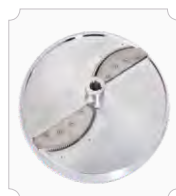


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STANDARD CUTTERS INCLUDED ARE:



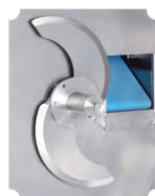
3mm Slicer



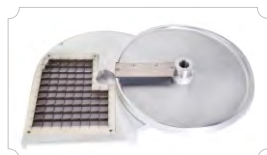
3 x 3mm Julienne



Safety Cover



Curved Knife



10 x 10 mm Dicing set

OPTIONAL CUTTERS AVAILABLE ARE:

Slicer - 2mm; 8mm; 12mm; 15mm & 20mm

Julienne Set - 4x4mm; 5x5mm; 6x6mm & 8x8 mm

Dicing Set - 8x8; 12x12; 15x15 & 20x20mm

COSMOS® ZETA A8 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. Heavy SS Construction, Floor standing with castors.

Safety sensors at cutting blade & belt sections. Inverter provided to control the speed to get various sizes in slicing and chopping.

FEATURES

Easily removable belts for cleaning **new**

Specially designed Curved Knife at belt side for fine slicing and chopping

Heavy SS legs folding castors for easy mobility provided conveyor section

Extra safety cover with sensors for the belt **new**

Programmable control panel for adjusting the sizes

Safety door sensors provided at both cutting areas

Capacities: 300-1000kg / hr

Ideal for: Restaurants, Industrial Canteens, Hotels & Caterers

TECHNICAL SPECIFICATIONS

Model	ZETA A8
Capacity / Batch	300-1000kg / 1hr
Electrical	1HP + 1HP + 0.25HP / 220V / 1Ph / 1.87kW
Dimensions (WxDxH)	1320 x 680 x 1400mm
Net Weight	190kg



COSMOS® TURBO DICER

Cosmos Turbo Dicer is exclusively manufactured for obtaining very fine diced cuts of vegetables and fruits. The Turbo Dicer can cube from 3 mm upto 20 mm in precision. Most vegetables and fruits and even delicate products like onions, tomatoes can be processed.

The Turbo Dicing Blade System is very flexible and the machine can also be used for Slicing and Strip Cutting of Vegetables. A variable speed controller is included in the machine to dice sensitive products like strawberries.

FEATURES

Dicing, Slicing and Strip Cuts

Cut Size from 3, 4, 5, 6, 7, 8, 10, 12, 15 and 20mm

Variable Speed Controller **new**

Interchangeable blade system for various shapes & sizes

Safety Cut Off

Capacities: 300 to 800kg/hr

Ideal for: Hotel and restaurants, Institution Kitchen and Caterers

TECHNICAL SPECIFICATIONS

Model	TD 800 A	TD 2500 A
Capacity / Batch	300 - 800kg / 1hr	1000 - 2500kg / 1hr
Electrical	1HP / 220V / 1Ph / 50Hz	2HP / 440V / 3Ph / 50Hz
Dimensions (WxDxH)	910 x 690 x 1300mm	1750 x 1250 x 1600mm
Net Weight	110kg	350kg



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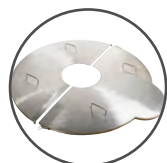
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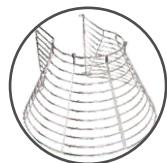
certified by



**Stainless Steel
Mixing Arm**



Bowl Cover



**Safety Guard
(Optional)**

COSMOS® COOK-WOK®

Cosmos Cook-Wok's effective sautéing method aided by its unique mixing tool and technology makes large volume cooking very easy.

With a painted Body, SS Stove with Auto Igniter & SUS 304 Single Layer Bowl, Lid & Mixing Arm with SS Planetary Head Assembly, Cook-wok® is the ultimate cooking machine.

FEATURES

Bowl and Revolving Head Assembly are made of SUS 304 Stainless Steel

SS mixing tool, 4F Teflon mixing pad

Concealed burners & Variable Speed Controller

Manual / Hydraulic tilting options

LPG / Natural gas options

Electrical & Steam energy models available

Hydraulic lifting & tilting option available



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TECHNICAL SPECIFICATIONS

Model	CCW 50	CCW 80	CCW 150	CCW 200	CCW 250	CCW 300	CCW 400	CCW 500
Capacity (L)	50	80	150	200	250	300	400	500
Electrical Specification	1HP / 220V / 1Ph / 50Hz	1HP / 220V / 1Ph / 50Hz	2HP / 440V / 3Ph / 50Hz	2HP / 440V / 3Ph / 50Hz	2HP / 440V / 3Ph / 50Hz	2HP / 440V / 3Ph / 50Hz	3HP / 440V / 3Ph / 50Hz	5HP / 440V / 3Ph / 50Hz
Gas Consumption	2.5kg / 1hr	2.5kg / 1hr	2.5kg / 1hr	3.5kg / 1hr	3.5kg / 1hr	3.5kg / 1hr	4.5kg / 1hr	4.5kg / 1hr
Bowl Dimension	610 x 300mm	715 x 360mm	850 x 430mm	910 x 460mm	970 x 515mm	1000 x 550mm	1205 x 570mm	1250 x 620mm
Dimension (WxDxH)	135 x 120 x 155cm	152 x 120 x 155cm	157 x 140 x 180cm	170 x 140 x 180cm	173 x 150 x 185cm	175 x 150 x 190cm	184 x 168 x 193cm	190 x 173 x 196cm
Net Weight	290kg	315kg	470kg	520kg	570kg	580kg	620kg	780kg

*Machine has all certification, Certification is optional, Standard Model is not certified.

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cosmos® cook wok®



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COSMOS® COOK-WOK SUPREME

Cosmos Cook-Wok Supreme - Made in India series is designed very distinctively to provide more user space & convenience in operation. Built on a sturdy platform of stainless steel base, SS Burner housing, SS Bowl and SS Planetary Head with stirrer assembly make Cook wok Supreme a very durable equipment.

Cosmos Cook-Wok Supreme comes in standard, auto-tilt & programmable versions.

FEATURES

Strong base frame, Burner housing & Bowl made of Stainless steel

Variable speed stirrer made of Stainless steel fitted with 4F Teflon paddle

Concealed burners with gas control valve to adjust the flame level

Motorised titling / manual tilting options

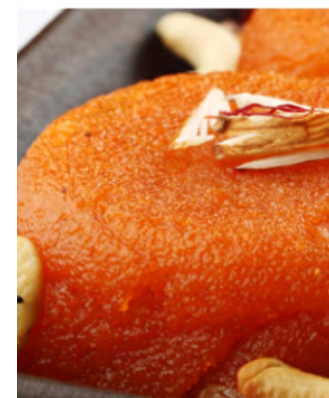
Fully automatic PLC program option available on request

Capacities: 100 & 250 litres

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

TECHNICAL SPECIFICATIONS

Model	CCW100M	CCW250A
Capacity (L)	100	250
Electrical	1HP + 0.25HP / 440V / 3Ph / 50Hz	1.5HP + 0.25HP / 440V / 3Ph / 50Hz
Gas Consumption	2.5kg / 1hr	3.5kg / 1hr
Bowl Dimensions	750 x 375mm	990 x 495mm
Dimensions (WxDxH)	1480 x 1050 x 1770mm	1630 x 1260 x 1925mm
Net Weight	420kg	500kg





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TECHNICAL SPECIFICATIONS

Version	GAS			INDUCTION					
Model	CCWP 50	CCWP 200	CCWP 400	CCWP-I 50	CCWP-I 100	CCWP-I 200	CCWP-I 300	CCWP-I 400	CCWP-I 600
Capacity (L)	50	200	400	50	100	200	300	400	600
Electrical Specifications	0.55kW / 0.75HP 440V / 3Ph	1.5kW / 2HP 440V / 3Ph	2.2 kW / 2HP 440V / 3Ph	10 + 0.55kW / 2HP / 440V / 3Ph	15 + 0.75kW / 2HP / 440V / 3Ph	24 + 1.5kW / 2HP 440V / 3Ph	30 + 1.5kW / 2HP 440V / 3Ph	40 + 2.2kW / 3HP 440V / 3Ph	50 + 3.7kW / 5HP 440V / 3Ph
Bowl Dimensions	500 x 270mm	800 x 410mm	1100 x 440mm	500 x 270mm	600 x 370mm	800 x 410mm	1000 x 410mm	1100 x 440mm	1300 x 500mm
Dimensions (WxDxH)	92 x 72 x 74*cm	130 x 103 x 115*cm	170 x 140 x 117*cm	113 x 92 x 86*cm	113 x 92 x 121*cm	167 x 99 x 134*cm	190 x 120 x 112*cm	225 x 130 x 140*cm	232 x 154 x 190*cm
Net Weight	180kg	400kg	650kg	300kg	400kg	450kg	650kg	800kg	1200kg

*Machine height will be different when the lid is open

COSMOS® COOK-WOK PRIME

Cosmos Cook-Wok® Prime is an advanced cooking system for making gravies, curries, sauté vegetables, sweets, stir frying and various food stuff which involves cooking and mixing functions. It comes with a best-in-class stirrer system which scrapes the bottom and sides of the cooking pan effectively. What makes it very unique is that the RPM of the stirrer is variable and the rotation is also reversible with time settings.

A fully closable lid ensures hygienic cooking. A concealed bottom mounted gear box and Air blow technology burner saves energy. Models are available with **Gas, Induction and steam** options.

FEATURES

CONCEALED GEAR BOX: Ensures Safety

VARIABLE SPEED STIRRER: Consistent Mixing

AIR BLOW BURNER(Gas version): Saves Energy

INDUCTION HEATING(Induction version): Controlled heating method for delegate cooking

TIME & TEMPERATURE CONTROL: Assures Food Quality

FULLY STAINLESS STEEL CONSTRUCTION: Durable and safe.

MOTORIZED LID AND TILTING: Ease of operation

Capacities: 50, 100, 200, 300, 400 & 600 litres

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



COSMOS® TILTING BOILING KETTLE

Cosmos Boiling Kettle is an high quality kettle made of SS 304 for boiling milk, rice, dhal. It comes with 3mm SS 304 cooking vessel bottom. Insulation vessel 1.5 mm SS 304 with insulation from all sides. It comes with drain valve 50mm BSP outlet.

SS service console on both sides with adjustable SS uprights. 12inch Single swivel faucet for easy discharge. Models are available in Gas, Electric & Steam options.

FEATURES

Water immersion heating elements in electrical version with adjustable power regulator

AISI 304 SS High efficiency burner in gas version

Jacket pressure control with safety relief value with vacuum valve and pressure gauge

Water control taps max/min with the option of automatic filling

Safety Power Cut Off system once bowl is tilted

MANUAL TILTING: Smooth and easy tilting with help of Motovario worm geared drive.

Perfectly balanced with pedestal bearings to accommodate loads.

MOTORISED TILTING: Smooth and easy tilting with help of Linear Actuator drive.

Perfectly balanced with pedestal bearings to accommodate loads.

Capacities: 100, 150, 200 & 300 litres

Ideal for: Hotel and restaurants, Institution Kitchen and Caterers

TECHNICAL SPECIFICATIONS

Model	CEBK 100 IM	CGBK 100 IM	CEBK 150 IM	CGBK 150 IM	CEBK 200 IM	CGBK 200 IM	CEBK 300 IA	CGBK 300 IA
Capacity	100L		150L		200L		300L	
Electrical Specification	12 + 0.5kW / 3Ph	0.5kW / 1Ph	18 + 0.5kW / 3Ph	0.5kW / 1Ph	24 + 0.5kW / 3Ph	0.5kW / 1Ph	30 + 0.5kW / 3Ph	0.5kW / 1Ph
Gas Power (BTU)	-	61418	-	81891	-	122835	-	163780
Bowl Dimension	485 x 550mm		635 x 480mm		760 x 480mm		900 x 480mm	
Dimension (WxDxH)	1250 x 950 x 950mm		1450 x 1050 x 950mm		1575 x 1050 x 1000mm		1730 x 1050 x 1050mm	
Net Weight	295kg	220kg	370kg	370kg	380kg	380kg	420kg	425kg

*CEBK - Electrical version | CGBK - Gas version | I - Indirect Heating | M - Manual Tilting | A - Auto Tilting





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COSMOS® BRAISING PAN

Cosmos Braising Pan is made from heavy duty 3mm thick stainless steel with well-designed sides and bottom made from DUMAT (SS-MS Compounded bottom of 15mm thick), for even heat distribution to avoid scorching and burning. Easy to clean stick resistance cooking surface due to large-radius edges & rounded corners.

Inbuilt water spout, which helps in cooking and cleaning & is operated from front control panel. Clean Front panel with slight taper gives ease of operations & cleaning. Manual & Electrical Tilting options available.

Direct Electric versions

Heating by AISI 304 stainless steel high efficiency air heaters with adjustable power regulator.

Safety thermostat to prevent overheating.

Standard power supply 400V 3N 50Hz.

Direct Gas versions

Heating by AISI 304 stainless steel high efficiency tube burners.

Ignition by manual piezo-electric lighter and pilot flame.

Valve-controlled safety tap with thermocouple.

Capacities: 60, 80, 100, 120, 150 & 200 litres

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

TECHNICAL SPECIFICATIONS

Model	CEBT 60M	CGBT 60M	CEBT 80M	CGBT 80M	CEBT 100M	CGBT 100M	CEBT 120M	CGBT 120M	CEBT 150M	CGBT 150M	CEBT 200A	CGBT 200A
Capacity / Batch	60L		80L		100L		120L		150L		200L	
Electrical	8kW / 3Ph	0.5kW / 1Ph	10kW / 3Ph	0.5kW / 1Ph	12kW / 3Ph	0.5kW / 1Ph	15kW / 3Ph	0.5kW / 1Ph	18kW / 3Ph	0.5kW / 1Ph	24kW / 3Ph	0.5kW / 1Ph
Gas Power (BTU)	-	47770	-	59712	-	71655	-	83597	-	95540	-	136485
Dimensions (WxDxH)	710 x 900 x 850mm		810 x 900 x 850mm		990 x 900 x 850mm		1170 x 900 x 850mm		1210 x 900 x 900mm		1775 x 1150 x 1050mm	
Pan Dimensions (DxH)	620 x 560 x 200mm		720 x 560 x 200mm		900 x 560 x 200mm		1066 x 560 x 200mm		1120 x 560 x 250mm		1120 x 700 x 275mm	
Net Weight (Kgs)	140kg	155kg	150kg	170kg	165kg	180kg	185kg	220kg	260kg	320kg	360kg	443kg

*CEBT - Electrical Version | CGBT - Gas Version | M - Manual Tilting | A - Auto Tilting



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COSMOS® CEBT / CGBT

19



12.2E

12.1E

6.1E



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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.

Standard Accessories *(supplied with steamer)*

Pans (400 x 600mm) - 6nos for 6.1E & 12 nos for 12.1E

Trolley unit for 12.2E

Optional Accessories *(suitable for 6.1E & 12.1E models)*

400 x 600mm Idly trays (24 Idlies per tray)

400 x 600mm Perforated Pans

Optional Accessories *(suitable for 12.2E model)*

530 x 650mm Rice Pans

530 x 650mm Idly trays (30 Idlies per tray)

530 x 650mm Perforated Pans

Ideal for: Hotel and restaurants, Institution Kitchen and Caterers

TECHNICAL SPECIFICATIONS

Models	CSP 6.1 E	CSP 12.1 E	CSP 12.2 E
Capacity / Batch	9kg Rice, 18kg Veg, 144 Idlies, 180 Eggs	18kg Rice, 36kg Veg, 288 Idlies, 360 Eggs	30kg Rice, 60kg Veg, 360 Idlies, 720 Eggs
Electrical	6kW / 400V / 3Ph	12kW / 400V / 3Ph	15kW / 400V / 3Ph
Dimensions (WxDxH)	762 x 661 x 991mm	710 x 650 x 1790mm	709 x 900 x 1700mm
Net Weight	41kg	136kg	368kg





COSMOS® AUTOMATIC DOSA MACHINE

Cosmos DSM 500 Dosa Machine can make 350 to 500 Dosas per hour on a continual basis. The rotating tawa is gas fired and fitted with a scraper to flatten the batter to smooth finish and helps make crispy dosas.

Speed control is incorporated to adjust the production.

FEATURES

Dosa Machine is made with a strong metal frame with Stainless steel housing

The Dosa Machine comes with a 30 litres capacity batter hopper with a mixing tool inside

There is also containers for water and oil provided for continual spray on to the tawa

Comes with auto ignition system

Three top electrical heaters - each 1kW

Oil consumption is only 750ml to 1 litre per hour

Gas Consumption - 1.25kg per hour

Capacities: 350 to 500 dosas / hr

Ideal for: Hotel and Restaurants, Institution Kitchen and Caterers

TECHNICAL SPECIFICATIONS

Model	DSM 500
Capacity / Batch	350 to 500 Dosas / hour
Electrical	3.75kW / 415V / 3Ph
Gas	LPG / PNG
Dimensions (WxDxH)	1410 x 1410 x 1070mm
Net Weight	420kg



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STANDARD ACCESSORIES INCLUDED ARE:



Whisk



Flat Beater



Dough Hook

COSMOS® PLANETARY MIXER

Cosmos PM 20 Planetary Mixer is ideal for bakery products such as fresh cream, cake & cookies mixing, light dough mixing. Its perfect planetary system ensures even & homogenous mixing performance. The construction of machine is made of super hardened alloy steel with advanced die-casting technology which makes the equipment very durable and meet demanding working conditions in Bakeries.

Very smooth CNC made gear unit with powerful motor helps run the machine very quiet while delivering optimum result.

FEATURES

Slow speed for mixing thick & semi thick dough for Bun, Pizza, Donut, Bread, etc.

Medium speed for mixing cakes, cookies, light pastes, mashed potatoes, etc.

High speed for mixing lighter & softer ingredients. Fresh cream, egg beating, butter, waffle, whipping.

Capacities: 20L, 40L

Speeds: 1: 120rpm; 2: 265rpm; 3: 500rpm

Ideal for: Restaurants, Industrial Canteens, Hotels & Caterers

TECHNICAL SPECIFICATIONS

Model	PM 20	PM 40
Bowl / Dough Capacity	20L / up to 8kg max	40L / up to 16kg max
Electrical	0.375kW / 0.5HP / 220V / 1Ph / 50Hz	1.125kW / 1.5HP / 400V / 3Ph / 50Hz
Dimensions (WxDxH)	520 x 540 x 850mm	660 x 640 x 1060mm
Net Weight	90kg	170kg



COSMOS® DOUGH KNEADER

Cosmos DN kneads atta for soft chapatis, puris & parathas. Atta Kneading by manual labour is very cumbersome and Cosmos DN gives a big relief to this kitchen chore. Cosmos DN kneads the dough consistently and softly without generating any heat due to its controlled rpm.

Machine is equipped with Stainless steel drum & kneading arm to ensure all food contact parts are food grade.

FEATURES

Powerful gear driven

Robust and durable

Drum and kneading arm are made of high quality Stainless Steel

The body is made of MS construction with painted finish

The powerful gear driven motor enables kneading in 12 to 20 minutes



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Capacities: 5, 10, 15, 20, 25, 40 and 50kg

Ideal for: Restaurants, Industrial Canteens & Catering

TECHNICAL SPECIFICATIONS

Model	DN 5	DN 10	DN 15	DN 20	DN 25	DN 40	DN 50
Capacity / Batch	4kg Dough	8kg Dough	12kg Dough	16kg Dough	20kg Dough	35kg Dough	45kg Dough
Electrical	0.5HP / 220V / 1Ph / 50Hz	1HP / 220V / 1Ph / 50Hz	1.5HP / 440V / 3Ph / 50Hz	2HP / 440V / 3Ph / 50Hz	2HP / 440V / 3Ph / 50Hz	3HP / 440V / 3Ph / 50Hz	5HP / 440V / 3Ph / 50Hz
Duration / Batch	10 minutes	12 minutes	15 minutes	15 minutes	15 minutes	20 minutes	25 minutes
Dimensions (WxDxH)	480 x 1070 x 860mm	535 x 1140 x 940mm	550 x 1200 x 940mm	650 x 1180 x 1030mm	690 x 1400 x 1120mm	690 x 1520 x 1100mm	690 x 1520 x 1100mm
Net Weight	120kg	130kg	135kg	140kg	150kg	190kg	230kg



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cosmos® DN

23



COSMOS® DOUGH DIVIDER

Cosmos DN helps to portion the kneaded dough uniformly. This machine helps to cut the dough into small portions on a continuous process. The portion size can be adjusted with a sensor depending on the required size.

Cosmos Dough Divider is capable of producing upto 2500 dough balls per hour basis on a continuous process.

FEATURES

Delivers dough balls in required sizes in a consistent manner

Very easy to use - ergonomically constructed

Compact in Size - space saving built

Capacities: up to 2500 dough balls / hr

Ideal for: Hotel and restaurants, Institution Kitchen and caterers. Ready to Cook food manufacturers & Industrial Canteens

TECHNICAL SPECIFICATIONS

Model	DD 001	DD 2500
Capacity / Batch	1500 / 1hr	2500 / 1hr
Electrical	100W / 220V / 1Ph / 50Hz	2HP / 220V / 1Ph / 50Hz
Dimensions (WxDxH)	650 x 500 x 1700mm	853 x 518 x 1067mm
Net Weight	40kg	90kg

**DD 001 - Works with pneumatic power to be supported by Compressor*



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SSCH

CCP1000



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COSMOS[®] SEMI-COOKING CHAPATHI MACHINE

Cosmos Semi Cooking Chapathi machine helps to press dough balls into even rounded sheets for chapathis / puris. As the pressing is done with heated plates, the chapathis are semi-cooked which will help avoid stickup. The thickness and size can be adjusted as per the user requirement.

This machine ensures that even size and even thick chapathis are served to everyone.

FEATURES

Made of high quality food grade components

Compact design saves precious space

Saves time and labour

Easy access to components facilitates easy maintenance

Press time can be varied for desired output

Wheels provided for easy mobility

Heating elements are provided at the top and bottom pressing plates for efficient heating

Capacities: up to 1000 chapathis per hour

Ideal for: Hotel and Restaurants, Institution Kitchen and Caterers

TECHNICAL SPECIFICATIONS

Model	SCCH	CCP 1000
Capacity / Batch	600 to 900 / hr	1000 / hr
Electrical	4000W / 440V / 3Ph / 50Hz	3500W / 1/2HP / 220V / 1Ph / 50Hz
Dimensions (WxDxH)	740 x 510 x 1700mm	720 x 420 x 1050mm
Net Weight	197kgs	125kgs

**SCCH - Works with pneumatic power to be supported by Compressor*



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COSMOS[®] SEMI AUTOMATIC CHAPATHI COOKING MACHINE

Cosmos Semi Automatic Chapathi Cooking Machine, can produce upto 2000 roti / hour. The machine has conveyor system with heating to produce cooked chapathis very softy and fluffy.

Thanks to its SS conveyor system, the chapathis will be cooked evenly. Different sizes can be produced. Gas and Electrical options available.

FEATURES

Strong metal construction covered with Stainless steel housing

From 1.2 to 6mm thickness can be achieved

Z type three layer conveyor technology

Equipped with auto ignitor

All contact parts, cover and guard made of SS 304 grade stainless steel

Gas Consumption 2.5kgs/hr approx.

Castor wheels with brake provided for mobility.

Capacities: up to 2000 Chapathis / hr

Ideal for: Banquet halls, Institution Kitchen and Caterers, Ready to Eat Food manufacturers & Industrial Canteens

TECHNICAL SPECIFICATIONS

Model	SCMG 1000	SCME 1000	SCMG 2000
Capacity / Batch	1000 / hr	1000 / hr	2000 / hr
Electrical	5kW / 1HP / 440V / 3Ph / 50Hz	35kW / 1/2HP / 440V / 3Ph / 50Hz	7.5kW / 1HP / 440V / 3Ph / 50Hz
Heating Type	LPG	Electrical	LPG
Dimensions (WxDxH)	2103 x 731 x 1432mm	1862 x 792 x 1432mm	2103 x 991 x 1488mm
Net Weight	575kgs	650kgs	850kgs



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COSMOS[®] CHAPATHI COOKING MACHINE

Cosmos ACH 900 Chapathi Cooking Machine, can produce upto 960 Chapathi / hour or 16 Chapathi / minutes. The machine comes with a gas fired rotating tawa and electrical heated pressing plate.

Top burners are electrically heated for even puffing of chapathies / Pulkas.

FEATURES

Strong metal construction covered with Stainless steel housing

SS Housing is double layered with Thermal Insulation

Fitted with Bonfiglioli geared Motor for durable operation

7 Kw Electrical Heaters to top buffer heating

Bottom Tawa burners are Gas Operated

Gas Consumption: 1.25kgs/hr


Pilot torch is provided for easy start-up of gas heating

Capacities: up to 960 Chapathies / hr

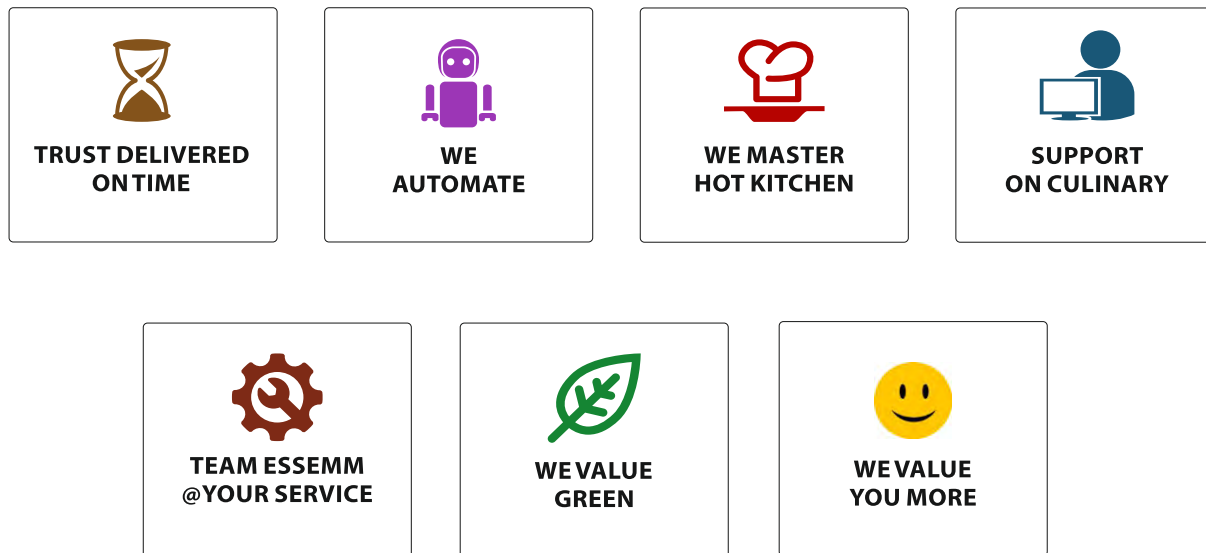
Ideal for: Hotel and restaurants, Institution Kitchen and caterers. Ready to Cook food manufacturers & Industrial Canteens

TECHNICAL SPECIFICATIONS

Model	ACH 900
Capacity / Batch	960 / 1hr
Electrical	7.5kW / 0.5HP Geared Motor / 440V / 50Hz
Gas	LPG
Dimensions (WxDxH)	1300 x 1300 x 1500mm
Net Weight	450kg

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COSMOS[®] ACH 



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