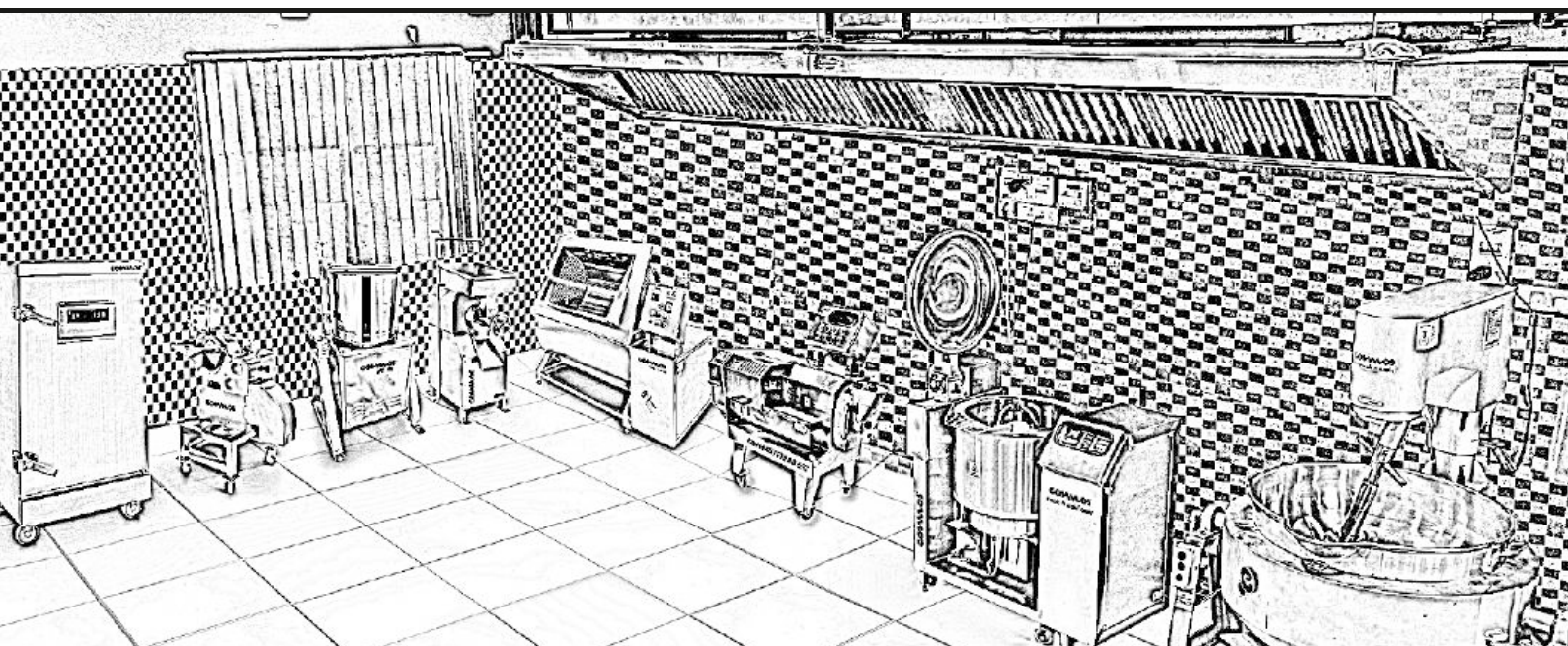




## HI-TECH COMMERCIAL KITCHEN MACHINES



**AUTOMATION | SPEED | HYGIENE**



**EXPERT TECHNICAL  
SUPPORT**



**DEMO  
KITCHEN**



**ON - SITE CHEF  
TRAINING**



**AFTER-SALES  
SERVICE**



**HI TECH KITCHEN EQUIPMENTS**

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[www.metakitchenequipments.co.uk](http://www.metakitchenequipments.co.uk)

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



# About Us

## Transforming Commercial Kitchens

Our core business is built around this idea. One that triggered a revolution in the Indian food industry and helped industrial chefs explore new frontiers in cuisine. The boom in the hospitality sector, especially in food catering, created a need for hi-tech kitchen machines that could produce high-quality food at a high volume. To cater to this demand in the domestic and global market, EssEmm Corporation was born.

Based in the industrial city of Coimbatore, India, EssEmm Corporation has a legacy of quality and precision in the manufacturing and supplying of automated kitchen solutions that are cut above the rest. This commitment has taken EssEmm Corporation from a single proposition to a solid position as one of the most trusted companies in the hospitality, catering, and food processing sectors with a strong presence in industrial kitchen automation and support services.

Designed for optimum performance, our industrial kitchen machines can handle every function in the kitchen like pre-cleaning, cutting, grinding, processing and cooking - with total efficiency and no compromise on taste. With the principle of 'quality over price', on-time delivery and prompt service, EssEmm helps kitchens reduce the running cost, boosts performance and output, and ensures hygienic cooking.

**cosmos®**  
**HI-TECH KITCHEN MACHINES**

**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. **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!**



**HI-TECH COMMERCIAL KITCHEN MACHINES**

**OUR MACHINES ARE USED BY  
ESTEEMED CUSTOMERS ACROSS  
MORE THAN 30 COUNTRIES**



India • USA • Australia • UAE • South Africa • UK • Canada • Russia  
Chile • France • Belgium • Nigeria • Singapore • Malaysia  
Sri Lanka • Burma • Nepal

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***Experience*  *... Experience Quality***



## 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.

Model	CMG10	CMG15	CMG20	CMG30
Capacity/Batch	7kg Soaked Rice	10kg Soaked Rice	13kg Soaked Rice	20kg Soaked Rice
Electrical	1HP/220V/1Ph/50Hz	1.5HP/440V/3Ph/50Hz	2HP/440V/3Ph/50Hz	3HP/440V/3Ph/50Hz
Duration/Batch	30 minutes	35 minutes	35 minutes	40 minutes
Dimension(WxDxH)	730x500x1120mm	770x570x1100mm	760x570x1240mm	930x660x1320mm
Net Weight	130kgs	158kgs	162kgs	265kgs
Product ID	pd14135	pd2929	pd15826	pd15825

\* 3Ph, 1Hp model also available



**Premium Version - SS304 Drum, SS Housing, Lid, Stand, Bangalore white stone, Vignesh Gearbox, Motor and Safety Cutoff System**



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**GA Drawing**  
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## COSMOS ECONO FAST GRINDER - BELTLESS



COSMOS EFG – Multi Utility Grinder equipped with beltless grinding system with the specially made gear box coupled with energy efficient motor. Durable grinding stones, Easy tilt with lock provision. User friendly operation and low maintenance. Newly designed Leg frame provides strong footing for the Grinder with multiple tilt lock positions.

Model	EFG 10*	EFG 20	EFG 30
Capacity/Batch	7kg Soaked Rice	13kg Soaked Rice	20kg Soaked Rice
Electrical	1HP/220V/1Ph/50Hz	2HP/440V/3Ph/50Hz	3HP/440V/3Ph/50Hz
Duration/Batch	25 minutes	30 minutes	35 minutes
Dimension(WxDxH)	500x660x1080mm	610x770x1150mm	1016x889x1372mm
Net Weight	190kgs	225kgs	260kgs

PRODUCT ID	pd15568	pd15487	pd15570
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\* 3Ph, 1Hp model also available

## COSMOS HEAVY DUTY MIXER

Cosmos Heavy Duty Mixer used for many needs like mincing, mixing, grinding, etc. It comes with three blade system controlled by inverter for high efficient output. Also it will not heat the product while processing. It is made of fully stainless steel SS 304 construction and tilting mechanism for easy unloading.

Model	HDM 8	HDM 20	HDM 30	HDM 120
Capacity (L)	8L/4kg	20L/8 ~ 10kg	30L/10 ~ 15kg	120L/60 ~ 70kg
Electrical	1HP/415V/3Ph/50Hz	2HP/415V/3Ph/50Hz	7.5HP/415V/3Ph/50Hz	15HP/415V/3Ph/50Hz
Dimension(WxDxH)	55x35x85cm	70x55x125cm	70x55x125cm	125x95x165cm
Speed (Inverter)	0-3600rpm	0-3600rpm	0-3600rpm	0-2400rpm
Net Weight	70kgs	70kgs	70kgs	350kgs

PRODUCT ID	pd17351	pd17536	pd16502	pd17524
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Experience **COSMOS** ... Experience Quality



## COSMOS INSTANT RICE GRINDER

Ideal for grinding Wet Rice for Idly, Dosa batter instantly on a continual process. 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.

Model	IRG 50 - 1Ph	IRG 50 - 3Ph	IRG 100
Capacity/Batch	Upto 50kg/hr	Upto 50kg/hr	Upto 100kg/hr
Electrical	2HP/220V/1PH	2HP/440V/3PH	3HP/440V/3PH
Duration/Batch	Continuous	Continuous	Continuous
Dimensions(WxDxH)	445x700x1075mm	445x700x1075mm	385x770x1420mm
Net Weight	90kgs	90kgs	120kgs

PRODUCT ID	pd13391	pd14180	pd1609
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## 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.

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)	480x350x830mm	480x350x830mm
Net Weight	40kgs	40kgs

PRODUCT ID	pd6831	pd9700
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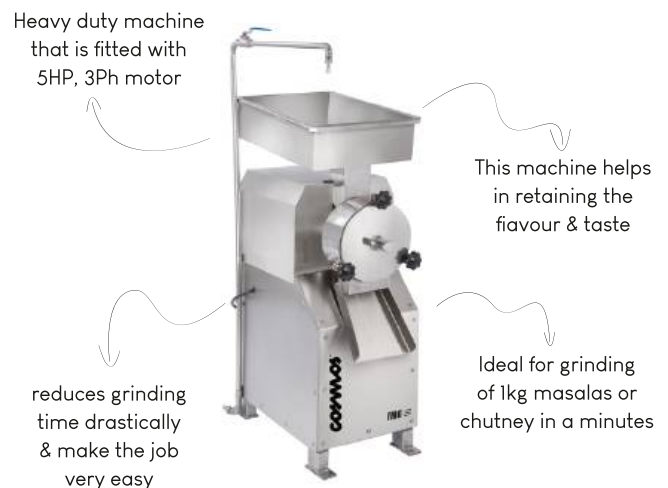


## COSMOS INSTANT MASALA GRINDER

Cosmos Instant Masala Grinder helps to grind bulk quantities of wet masala, chutney, ginger paste, garlic paste, red chilli & coriander paste, tomato puree instantly. Cosmos IMG grinds large volumes in short time on a continual process.

Model	IMG 50	IMG 70
Capacity/Batch	50kg/hr	70kg/hr
Electrical	3HP/440V/3Ph/50Hz	5HP/440V/3Ph/50Hz
Duration/Batch	Continuous	Continuous
Dimensions(WxDxH)	353x640x1070mm	400x680x1400mm
Net Weight	105kgs	135kgs

PRODUCT ID	pd15023	pd4024
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## COSMOS PULVERISER

Cosmos Pulveriser is a uniquely designed machine. Machine is fully SS 304 construction. Can be used for fine dry powder like chilly powder, garam masala, all spices, can also be used for wet pulverising. Machine comes with 1 mm, 2mm, 3mm, 4mm and 8 mm sieves as standard with the machine.

Model	CPV 30	CPV 40	CPV 80	CPV 120
Capacity/Batch	Upto 30kgs/hr	Upto 40kgs/hr	Upto 120kgs/hr	Upto 120kgs/hr
Electrical	2HP/415V/3PH	3HP/415V/3PH	5HP/415V/3PH	7.5HP/415V/3PH
Duration/Batch	Continuous	Continuous	Continuous	Continuous
Dimensions(WxDxH)	36x64x107cm	36x64x107cm	40x70x140cm	40x70x140cm
Net Weight	115kgs	120kgs	150kgs	170kgs
PRODUCT ID	pd17358	pd17464	pd17467	pd17465



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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. Ozone generator available as an optional accessory to ensure advanced hygiene level.

Model	CVW 10	CVW 25F*	CVW 30
Capacity/Batch	Upto 10kg Vegetables	Upto 25kg Vegetables	Upto 30kg Vegetables
Electrical	1HP/415V/3Ph/50Hz	3HP/415V/3Ph/50Hz	3HP/415V/3Ph/50Hz
Duration/Batch	3 to 5 minutes	3 to 5 minutes	3 to 5 minutes
Dimension(WxDxH)	790x700x1080mm	1800x1000x1285mm	1800x1000x1285mm
Net Weight	100kgs	320kgs	320kgs

PRODUCT ID	pd10681	pd16368	pd10680
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\*CVW25F comes with water filtering and recirculation system



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Optional Dicing Kit:

MODEL	TD800A - Dicing Kit	TD2500A - Dicing Kit
SIZE	3, 4, 5, 6, 8, 10, 12, 15 & 20 mm	3, 4, 5, 6, 8, 10, 12, 15 & 20 mm

## 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.



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Model	TD800A*	TD2500A*
Capacity/Batch	300-800 kg/hr	1000 - 2500 kg/hr
Electrical	1HP/220V/1Ph/50Hz	2HP/440V/3Ph/50Hz
Dimension(WxDxH)	910x690x1300mm	1750x1250x1600mm
Net Weight	110kgs	350kgs
Dicing Kit(Size)	*10mm Dicing Kit	*10mm Dicing Kit

PRODUCT ID	pd15945	pd14615
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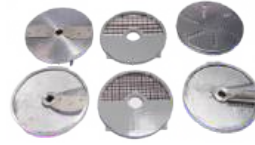
\*Price inclusive for 10mm Dicing Kit

## COSMOS VEGETABLE CUTTER - VG50

For cutting of Vegetables for curries, gravies and salads.



Model	VG 50*
Capacity/Batch	Upto 150 kg/hr
Electrical	0.5 HP/220V/1Ph/50Hz
Dimension(WxDxH)	520x280x580 mm
Net Weight	28kgs
*Standard Inclusions	VG 50 + Stand + 8 Cutting Disc
PRODUCT ID	pd1373



Cutting Discs



Stand



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\*8 Cutters includes = Slicer 3, 6, 10mm | Dicing Grid 10x10, 15x15, 20x20mm | Grater 5mm | French Fry 6x8mm

## COSMOS SLICING MACHINE

Apart from slicing  
it can also do  
julienne and dicing

200 kgs/hr  
capacity



Compact  
Vegetable  
cutting machine

Dicing set &  
Julienne  
8 mm to 20 mm  
is also available

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. Outer body is made of high quality SS and feeding area is made of alloy.

Model	CSM 200
Capacity/Batch	200kg/hr
Electrical	0.75kW/1HP/220V/1Ph/50Hz
Dimension(WxDxH)	760x545x860mm
Net Weight	62kgs
PRODUCT ID	pd8865



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## COSMOS MULTI VEG CUTTER - ZETA Series

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.

Model	ZETA A8	ZETA MXL	ZETA B
Capacity/Batch	300-1000kg/hr	300-550kg/hr	200-300kg/hr
Electrical	1+1+0.25HP/220V/1Ph/50Hz	2+0.5HP/220V/1Ph/50Hz	1+0.5HP/220V/1Ph/50Hz
Dimension(WxDxH)	1320x680x1400mm	1330x850x1540mm	920x600x1120mm
Net Weight	190kgs	90kgs	80kgs
PRODUCT ID	pd12209	pd12209	pd16490

Programmable control panel  
for adjusting cutting sizes

Easy removable  
belts for cleaning

Safety sensors  
at cutting blade



Safety door  
sensors provided at  
both cutting area

STANDARD CUTTERS INCLUDED ARE:

Slicer - 3mm | Julienne Set - 3x3mm | Dicing Set - 10x10mm

OPTIONAL CUTTERS AVAILABLE ARE:

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

Standard Cutters - Zeta Series

DISC	SLICER	DICING DISC SET	JULIENNE SET
SIZE	1.5, 2, 3, 6, 8, 12, 15 & 20 mm	8x8, 10X10, 12x12, 15x15, 20x20 mm	2X2, 3X3, 4X4, 5X5, 6X6, 8X8 mm



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# 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.

Effective sauteing method aided by its unique mixing tool

Concealed burners & Variable Speed Controller

SS mixing tool  
4F Teflon mixing pad



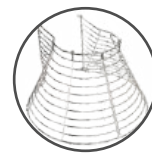
Hydraulic lifting & tilting option available



Stainless Steel Mixing Arm



Bowl Cover



Safety Guard (Optional)



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Model	CCW 50	CCW 80	CCW 150	CCW 200	CCW 250	CCW300	CCW 400	CCW 500
Capacity/Batch	50	80	150	200	250	300	400	500
Electrical	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
Duration/Batch	2.5kg/hr	2.5kg/hr	2.5kg/hr	3.5kg/hr	3.5kg/hr	3.5kg/hr	4.5kg/hr	4.5kg/hr
Bowl Dimension	610x300mm	715x360mm	850x430mm	910x460mm	970x515mm	1000x550mm	1120x570mm	1220x620mm
Dimension(WxDxH)	135x120x155cm	152x120x155cm	157x140x180cm	170x140x180cm	173x150x185cm	175x150x190cm	178x153x193cm	189x163x196cm
Net Weight	290*kg	315*kg	470*kg	520*kg	570*kg	580*kg	620*kg	780*kg
PRODUCT ID	pd10040	pd10007	pd10013	pd10009	pd10027	pd10010	pd10242	pd10243

## COSMOS COOK WOK PRIME

Cosmos Cook-Wok Prime is an advanced cooking system for 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. Unique RPM stirrer with variable control system, two way rotation & time settings.

used for cooking gravies, curries, saute, sweets, etc

Time & Temperature control for more quality

Fully closable lid system for hygiene cooking

Forward/Reverse stirrer with multiple scraper for consistent mixing



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Model	CCWP-I 50	CCWP-I 100	CCWP-I 200	CCWP-I 300	CCWP-I 400	CCWP-I 600
Capacity (L)	50	100	200	300	400	600
Electrical	10+0.55kW/2HP 440V/3Ph/50Hz	15+0.75kW/2HP 440V/3Ph/50Hz	24+1.5kW/2HP 440V/3Ph/50Hz	30+1.5kW/2HP 440V/3Ph/50Hz	40+2.2kW/3HP 440V/3Ph/50Hz	50+0.37kW/5HP 440V/3Ph/50Hz
Bowl Dimension	500 x 270mm	600 x 370mm	800 x 410mm	1000 x 410mm	1100 x 440mm	1300 x 500mm
Dimension(WxDxH)	1130x920x860mm	1130x920x1210mm	1670x990x1340mm	1900x1200x1120mm	2250x1300x1400mm	2320x1540x1900mm
Net Weight	300kgs	400kgs	450kgs	650kgs	800kgs	1200kgs
PRODUCT ID	pd15253	pd15254	pd14247	pd15255	pd14449	pd14450

## COSMOS COOKWOK MINI

Cosmos Cook-Wok mini series comes with the induction heating system and provide more user space & convenience in operation with SS base, SS Bowl and SS Planetary Head.

Model	CCWMI-20
Capacity (L)	20L
Electrical	5kW + 0.5 HP/220V/1Ph/50-60Hz
Bowl Dimension	440 (dia) x 210 (depth) mm
Dimension(WxDxH)	650 x 700 x 950mm
Net Weight	95kgs
PRODUCT ID	pd17804



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## COSMOS VACUUM TUMBLER (ECO)

Cosmos Vacuum Tumbler ECO series comes with the minimalistic design with deep infuse of flavors inside the meat quickly and maintaining the quality and taste.



Model	CVT20(Eco)	CVT40(Eco)	CVT60(Eco)	CVT100(Eco)	CVT150(Eco)
Capacity/Batch	20L/15 kg	40L/30 kg	60L/50 kg	100L/80 kg	150L/130 kg
Electrical	30W/220-240V 1Ph/50Hz	240W/220-240V 1Ph/50Hz	240W/220-240V 1Ph/50Hz	900W/220-240V 1Ph/50Hz	900W/220-240V 1Ph/50Hz
Drum Size (WxDxH)	31x25x34cm	40x34x37cm	46x41x40cm	51x47x53cm	58x55x64cm
Dimension(WxDxH)	37x67x94cm	86x43x91cm	89x50x98cm	109x55x108cm	116x62x116cm
Net Weight	25kgs	35kgs	44kgs	70kgs	90kgs
PRODUCT ID	pd	pd17688	pd17689	pd17811	pd17810

## COSMOS VACCUM TUMBLER

Cosmos Vaccum Tumbler helps to marinate the product quickly using vaccum pressure and tumbling action by removing the dry air and moisture. It helps to marinate the product and deeply infuse the flavors. It comes with inhale system to seasoning the product.



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Model	CVT 20	CVT 50	CVT 150	CVT 300	CVT 600	CVT 1000	CVT 1500	CVT 2000	CVT 3000
Capacity/Batch	8kg/batch	20kg/batch	60kg/batch	120kg/batch	240kg/batch	400kg/batch	600kg/batch	800kg/batch	1200kg/batch
Electrical	90w/380V 415V/3Ph/50Hz	.25HP/380V 415V/3Ph/50Hz	.5HP/380V 415V/3Ph/50Hz	1HP/380V 415V/3Ph/50Hz	2HP/380V 415V/3Ph/50Hz	3HP/380V 415V/3Ph/50Hz	3HP/380V 415V/3Ph/50Hz	5HP/380V 415V/3Ph/50Hz	5HP/380V 415V/3Ph/50Hz
Vacuum Pump	1HP	2HP	2HP	2HP	2HP	3HP	5HP	5HP	8.5HP
Dimension(WxDxH)	76x74x139cm	76x88x148cm	87x114x180cm	99x144x176cm	157x181x157cm	170x207x171cm	187x217x179cm	194x243x198cm	281x267x209cm
Net Weight	106kgs	134kgs	275kgs	326kgs	514kgs	638kgs	762kgs	913kgs	1217kgs
PRODUCT ID	pd17024	pd16806	pd16509	pd16510	*Check with Company				



## 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.



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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/Batch	50		150		250		400	
Electrical	12 + 0.5kW 440V/3 Ph/50Hz	0.5kW/220V 1Ph/50Hz	18 + 0.5kW 440V/3 Ph/50Hz	0.5kW/220V 1Ph/50Hz	24 + 0.5kW 440V/3 Ph/50Hz	0.5kW/220V 1Ph/50Hz	30 + 0.5kW 440V/3 Ph/50Hz	0.5kW/220V 1Ph/50Hz
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 950*mm		1450 x 1050 x 950*mm		1575 x 1050 x 1000*mm		1730 x 1050 x 1050*mm	
Net Weight	295kg	220kg	370kg	370kg	380kg	380kg	420kg	425kg
PRODUCT ID	pd14161	pd13944	pd13016	pd14159	pd12939	pd14368	pd14299	pd14369

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

## COSMOS BRAISING PAN

Cosmos Braising Pan is made from heavy duty 3 mm thick stainless steel with well-designed sides and bottom made from DUMAT (SS-MS Compounded bottom of 15mm thick), for even heat distribution to avoids 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.

High Efficiency  
Air Heaters/  
Tube Burners

Safety Thermostat  
to prevent overheating

Valve Controlled  
Safety tap

15mm\* thick bottom



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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/3 Ph 440V/50Hz	0.5kW/ 1Ph/50Hz	10kW/3Ph 440V/50Hz	0.5kW/ 1Ph/50Hz	12kW/3 Ph 440V/50Hz	0.5kW/220V 1Ph/50Hz	15kW/3 Ph 440V/50Hz	0.5kW/220V 1Ph/50Hz	18kW/3 Ph 440V/50Hz	0.5kW/ 1Ph/50Hz	24kW/3 Ph 440V/50Hz	0.5kW/220V 1Ph/50Hz
Gas Power(BTU)	-	47770	-	59712	-	71655	-	83597	-	95540	-	136485
Pan Dimension	620 x 560 x 200mm		720 x 560 x 200mm		990 x 560 x 200mm		1066 x 560 x 200mm		1210 x 560 x 250mm		1120 x 700 x 275mm	
Dimension(WxDxH)	710 x 900 x 850*mm		810 x 900 x 850*mm		990 x 900 x 850*mm		1170 x 900 x 850*mm		1210 x 900 x 900*mm		1775 x 1150 x 1050*mm	
Net Weight	140kg	155kg	150kg	170kg	165kg	180kg	185kg	220kg	260kg	320kg	360kg	443kg
PRODUCT ID	pd12226	pd14375	pd12933	pd13004	pd12935	pd14377	pd14162	pd13054	pd12186	pd17519	pd14381	pd14373

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

Experience **COSMOS** ... Experience Quality



## COSMOS STEAMPRO



Designed for steaming requirements in bulk kitchens. It is equipped 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. It Supports 1/1GN Pans

Model	CSP 6.1E (CE)	CSP 12.1 E (CE)
Capacity/Batch	9kg of Rice, 18kg veggies, 144iddlies, 180 Eggs	18kg of Rice, 36kg veggies, 288iddlies, 360 Eggs
Electrical	6kW/380V/3Ph/50Hz	12kW/380V/3Ph/50Hz
Dimension(WxDxH)	740x640x991mm	720x650x1525mm
Net Weight	41kgs	136kgs
PRODUCT ID	pd14461*	pd13217*



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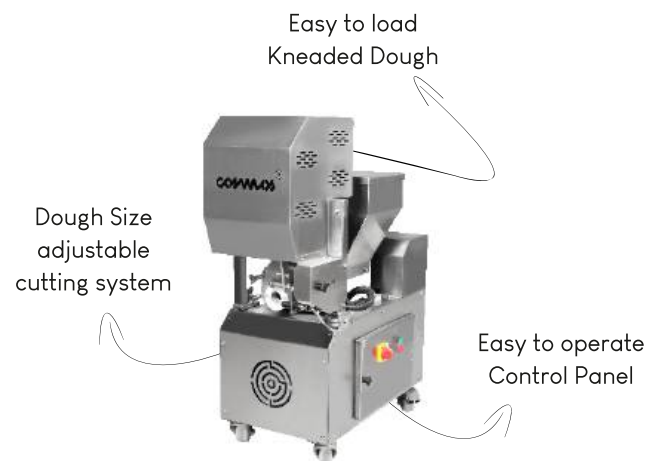
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## COSMOS DOUGH DIVIDER

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.

Model	DD 2500
Capacity/Batch	2500/hr
Electrical	2HP/230V/1Ph/50Hz
Dimension(WxDxH)	853 x 518 x 1067mm
Net Weight	90kgs
PRODUCT ID	pd16374



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## COSMOS SEMI COOKING CHAPATHI PRESS



Helps to press dough balls into even rounded sheets for chapathis / puris. Pressing is done with heated plates to avoid sticking. The thickness can be adjusted as per the user requirement.

Model	CCP 1000
Capacity/Batch	1000/hr
Electrical	3.5kW/0.5Hp/220V/1Ph/50Hz
Dimension(WxDxH)	720 x 420 x 1050 mm
Net Weight	125kgs
PRODUCT ID	pd15966



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## COSMOS THIN TABLETOP INDUCTION WOK

Induction wok cookers are a modern twist on traditional wok cooking. They offer precise temperature control, rapid heating, and energy efficiency. Ideal for stir-fries, deep-frying, and other high-heat cooking techniques, these cookers provide a safer and cleaner cooking experience.



Model	CS-TAM-A135
Capacity/Batch	Upto 8 Litre food / 15 mins
Electrical	3.5kW/220V/1Ph/50/60Hz
Dimension(WxDxH)	370 x 505 x 180 mm
Glass Size	Φ 300 mm, 5mm Thickness
Net Weight	11kgs



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## COSMOS INDUCTION WOK FRYER

An advanced cooking appliance designed for rapid and energy-efficient frying. Using induction technology, it ensures precise temperature control and even heat distribution. Ideal for commercial kitchens, this wok fryer offers a fast, safe, and eco-friendly alternative to traditional gas or electric fryers. This machine is equipped with Drain Valve.

Model	CS-D550-E112	CS-D600-E115	CS-D700-E118	CS-D800-E120	CS-D900-E125
Capacity/Batch	18L	23L	40L	60L	80L
Electrical	12kW/380V-415V 3Ph/50Hz	15kW/380V-415V 3Ph/50Hz	18kW/380V-415V 3Ph/50Hz	20kW/380V-415V 3Ph/50Hz	25kW/380V-415V 3Ph/50Hz
Dimension(WxDxH)	750 x 850 x 800 mm	800 x 900 x 800 mm	900 x 1100 x 800 mm	1000 x 1100 x 800 mm	1100 x 1200 x 800 mm
Wok Bowl Size (WxD)	550 x 185 mm	600 x 205 mm	700 x 230 mm	800 x 250 mm	900 x 270 mm
Net Weight	67kgs	75kgs	80kgs	89kgs	98kgs

*\*Exact Height will be 800+400 mm additional*



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## COSMOS TABLETOP INDUCTION GRIDDLE

The Induction Griddle provides fast, even heating with precise temperature control, perfect for high-efficiency cooking. Its smooth surface ensures consistent results, making it ideal for commercial kitchens.



Model	CS-TPLII-B135
Electrical	2x3.5kW/220V/1Ph/50/60Hz
Dimension(WxDxH)	1000 x 700 x 300+100 mm
Iron Plate Size(WxDxH)	910 x 305 x 27 mm
Net Weight	104kgs



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## COSMOS INDUCTION DEEP FRYER

The Induction Deep Fryer offers efficient and precise frying with rapid heat response and consistent temperature control. Its energy-saving induction technology ensures uniform cooking, making it ideal for commercial use.



Model	CS-TZL-B135	CS-ZL II-E112
Capacity/Batch	18L	27L
Electrical	5kW/220V/1Ph/50/60Hz	12kW/380V-415V/3Ph/50Hz
Dimension(WxDxH)	450 x 530 x 300 + 100 mm	450 x 800 x 800 + 150 mm
Oil Tank Size	390 x 338 x 140 mm	360 x 460 x 180 mm
Basket Size	310 x 175 x 140 mm	280 x 190 x 180 mm
Net Weight	21kgs	55kgs



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## INDUSTRIAL/INSTITUTIONAL KITCHEN



## HEALTH CARE



## FOOD PROCESSING & CHAINS





## SOCIAL SERVICE NGO'S



## CENTRAL KITCHEN/RESTAURANTS/HOTELS



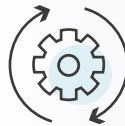
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## OUR VALUE PROPOSITION



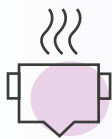
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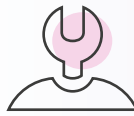
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