



Safety Guard*



Limit Switch*



Starter*



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COSMOS® DOUGH KNEADER

Cosmos Dough Kneader is designed for efficient and consistent atta kneading for soft chapatis, puris, and parathas. With controlled RPM operation, it kneads dough uniformly without generating excess heat, ensuring soft and quality results every time.

CONSTRUCTION & DESIGN ●●●

Stainless steel drum and kneading arm
(food-grade contact parts)

Heavy-duty MS body with durable painted finish

Robust gear-driven mechanism for stable performance

Designed to operate at controlled RPM
to prevent heat build-up

KEY FEATURES ⚙

Powerful gear-driven motor

Uniform and soft dough kneading

Kneading time: 12–20 minutes per batch

Safety guard will available in DLX model

Safety guard, limit switch and starter available in premium model

Suitable for atta bulk preparation & continuous operation

Build for: Hotels • Restaurants • Central Kitchens • Cloud Kitchens • Industrial Canteens
Caterers • Food Courts • QSR Chains • Food Processing Companies • Bakeries

Application: Chapatis • Rotis • Puris • Parathas • Buns • Pav • Pizza Bases • Bread Rolls • Other bakery products

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

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 / 415V / 3Ph / 50Hz	2HP / 415V / 3Ph / 50Hz	2HP / 415V / 3Ph / 50Hz	3HP / 415V / 3Ph / 50Hz	5HP / 415V / 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	620 x 1270 x 995mm	650 x 1180 x 1030mm	715 x 1500 x 1125mm	690 x 1520 x 1100mm	690 x 1520 x 1100mm
Net Weight	120kg	130kg	135kg	140kg	150kg	190kg	230kg



EssEmm Corporation®
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