



CS20 WITH
STAND

CS20 HD



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COSMOS® COCONUT SCRAPER

The Cosmos CS Series Coconut Scrapers are designed for fast, hygienic, and efficient coconut scraping in commercial kitchens. Built with stainless steel construction and precision cutting components, these machines ensure consistent output while reducing manual effort.

CONSTRUCTION & DESIGN ●●●

Stainless steel body for durability and hygiene

SS knife & for SS splash guard

Available in countertop and wall-mounted configurations

Compact and user-friendly design

KEY FEATURES ☺

High-speed coconut scraping

Hygienic stainless steel contact parts

Minimal manual handling

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

Capacities: Continuous operation

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 / 415V / 3Ph / 50Hz	1HP / 415V / 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	559 x 815 x 940mm
Net Weight	22kg	28kg	32.5kg	52kg	52kg