

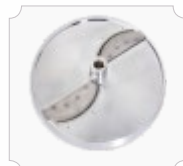


Watch a video
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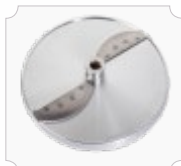


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STANDARD CUTTERS INCLUDED ARE:



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

Cosmos Zeta A6 Multi Veg Cutter is a high-output, all-in-one vegetable cutting machine designed for bulk kitchens. It performs slicing, dicing, chopping, and julienne cutting using a conveyor belt system and hopper feed that can operate simultaneously.

CONSTRUCTION & DESIGN ●●●

SS construction, Cast alloy feeder, SS guide mount at conveyor belt side to align the vegetables straightly

Dual feed system with belt feed and hopper feed positioned at opposite ends for simultaneous use

Control panel, inverter-controlled belt and blade speed system for various cutting size

Interchangeable blade system at root side for various shapes and sizes

KEY FEATURES ☺

Conveyor belt ensures bulk, continuous, and uniform slicing

Hopper used for bigger & round vegetables

Additional small round feeder for salads like cucumber, radish, etc.

Supports slicing, dicing & julienne cuts

Designed to handle high-volume vegetable cutting with ease and efficiency.

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

Application: Onion • Potato • Carrot • Cabbage • Capsicum • Beans • Beetroot • Radish
Cucumber • Raw Tomato • Bottle gourd • Ridge gourd • Pumpkin • Raw banana

Capacities: 300kg to 1000kg per hour

TECHNICAL SPECIFICATIONS

Model	ZETA A6
Capacity / Batch	300-1000kg / 1hr
Electrical	1HP + 1HP + 0.25 HP / 220V / 1Ph / 50Hz
Dimensions (WxDxH)	1220 x 570 x 1310mm
Net Weight	150kg