



IMG70

IMG50

COSMOS® INSTANT MASALA GRINDER

The COSMOS Instant Masala Grinder is designed for continuous grinding of wet masalas, chutneys, and pastes with high efficiency and consistent output. Built for commercial kitchens and food processing units, it ensures fast processing, hygienic operation, and reliable performance for daily bulk requirements.

CONSTRUCTION & DESIGN ●●●

SS 304 grade stainless steel housing, tray and inner grinding parts

Robust grinding mechanism designed for continuous operation

Compact, sturdy construction and designed for easy cleaning

KEY FEATURES ☺

High-performance Crompton Greaves motor

Optional IP65-certified motor for superior protection

Energy-efficient design with stable operation

Continuous and uniform grinding process

Suitable for long working hours with minimal downtime

Starter, main switch & safety guard available as optional

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

Application: Wet masala grinding • Chutneys • Ginger-garlic paste • Spice pastes

Capacities: Upto 70kg per hour

TECHNICAL SPECIFICATIONS

Model	IMG 50	IMG 70
Capacity / Batch	50kg / 1hr	70kg / 1hr
Electrical	3HP / 415V / 3Ph / 50Hz	5HP / 415V / 3Ph / 50Hz
Duration / Batch	Continuous	Continuous
Dimensions (WxDxH)	510 x 690 x 1090mm	435 x 720 x 1400mm
Net Weight	105kg	135kg



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