



COSMOS® TILTING CUTTER MIXER

The COSMOS Tilting Cutter Mixer is a high-speed, versatile grinding solution designed for fast and efficient preparation of chutneys, masalas, pastes, and purees. Ideal for small to medium batch operations, it delivers uniform results with significantly reduced grinding time, making it perfect for commercial kitchens, restaurants, and catering units.

CONSTRUCTION & DESIGN ●●●

Fully stainless steel drum, motor housing, and frame

Built with sturdy, food-grade components for long service life

Tilting design for easy & complete discharge

Compact footprint suitable for busy kitchen environments

KEY FEATURES ⚙

High-speed blade operating at 2880 RPM

for faster and uniform grinding

Grinding time: 3–5 minutes per batch

(depending on ingredients)

Tilting mechanism reduces manual

handling and easy discharge

Designed for small batch, high-speed operations

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

Application: Coconut & onion chutneys • Wet masala grinding • Ginger–garlic pasting
Tomato pureeing • Dry spice powdering (coarse output)

Capacities: 2kg and 3kg per batch



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TECHNICAL SPECIFICATIONS

Model	TWMG 2000B	TWMG 3000B
Capacity / Batch	2kg/batch	3kg/batch
Electrical	2HP / 220V / 1Ph / 50Hz	3HP / 415V / 3Ph / 50Hz
Duration / Batch	3-5 minutes	3-5 minutes
Dimensions (WxDxH)	480 x 360 x 840mm	480 x 360 x 840mm
Net Weight	40kg	40kg