



CVW 30

CVW 10



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COSMOS® VEG WASH

COSMOS Veg Wash is designed for hygienic and efficient washing of fresh and frozen vegetables, fruits, and meat products in commercial kitchens and food processing units. The system uses continuously circulating clean water in a controlled circular wave motion, ensuring thorough removal of dirt, insects, and other impurities without damaging the natural texture of the product.

COSMOS Veg Wash is available in two models to suit different operational needs— manual discharge and automatic hydraulic discharge.

CONSTRUCTION & DESIGN ●●●

Complete SS 304 grade stainless steel construction
Sturdy, hygienic, and corrosion-resistant build
Designed for easy cleaning and low maintenance
Food-grade components for safe handling

KEY FEATURES ⚙

Washes fresh and frozen vegetables, fruits, and meat products
Efficient removal of dirt, insects, and surface contaminants
Labour-saving and water-saving design
Optional ozonator for improved food safety **new**

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

Application: Vegetables, Fruits & Meat washing

Capacities: Up to 30kg - Tilting and non tilting versions.

TECHNICAL SPECIFICATIONS

Model	CVW 10	CVW 25F	CVW 30
Capacity / Batch	Upto 10kg Vegetables	Upto 25kg Vegetables	Upto 30kg Vegetables
Electrical	1HP / 415V / 3Ph / 50Hz	3HP / 415V / 3Ph / 50Hz	3HP / 415V / 3Ph / 50Hz
Duration / Batch	3 to 5 minutes	3 to 5 minutes	3 to 5 minutes
Dimensions (WxDxH)	820 x 720 x 1100mm	1800 x 1000 x 1285mm	1800 x 1000 x 1285mm
Net Weight	100kg	320kg	320kg