



COSMOS® TURBO DICER

The Cosmos Turbo Dicer is designed for precision dicing of vegetables and fruits, delivering uniform cube cuts from 3 mm up to 20 mm. Engineered to handle both firm and delicate products—including onions and tomatoes—it ensures high accuracy without damaging texture. With a flexible blade system and variable speed control, the machine also supports slicing and strip cutting applications.

CONSTRUCTION & DESIGN ●●●

- Heavy-duty commercial construction for continuous use
- Precision cutting chamber for uniform results
- Modular blade system for quick blade changes
- Compact design for space-efficient kitchens
- Integrated variable speed drive for controlled processing

KEY FEATURES ☺

- Precision cut functions: dicing, slicing, and strip cutting
- Wide cutting size range from 3 mm to 20 mm
- Variable speed controller for delicate fruits and vegetables
- Interchangeable blade system for multiple cut profiles
- Built-in safety cut-off for operator protection

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

Application: Potatoes • Carrots • Big Onions • Papaya • Beetroot • Ginger

Capacities: up to 2500kg per hour

TECHNICAL SPECIFICATIONS

Model	TD 800 A	TD 2500 A
Capacity / Batch	300 - 800kg / 1hr	1000 - 2500kg / 1hr
Electrical	1HP / 220V / 1Ph / 50Hz	2HP / 415V / 3Ph / 50Hz
Dimensions (WxDxH)	910 x 690 x 1300mm	1750 x 1250 x 1600mm
Net Weight	110kg	350kg



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