

# COSMOS® Range of Hi-Tech Commercial Kitchen Machines

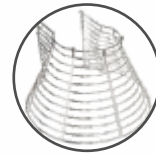
certified with



**Stainless Steel  
Mixing Arm**



**Bowl Cover**



**Safety Guard  
(Optional)**

## COSMOS® COOK-WOK®

The Cosmos Cook-Wok is engineered for efficiency, consistency, and precision in bulk cooking. Its unique mixing technology, combined with an advanced sautéing mechanism, ensures even cooking and perfect texture for a wide range of food preparations.

### CONSTRUCTION & DESIGN ●●●

SUS 304 bowl, burner housing and mixing tool with 4F Teflon pad  
Heavy duty body - high temperature powder coated  
Robust SS planetary head assembly  
High efficiency ring burner with auto Ignitor

### KEY FEATURES ☺

Concealed burner for uniform heating and energy efficiency.  
Variable speed controller for precise cooking control  
Direct / Thermal / Steam heating options  
Manual or Hydraulic tilting  
LPG / Natural Gas options



**Watch a video**  
Scan to view online

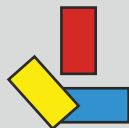


**Interested?**  
Scan to contact us

## TECHNICAL SPECIFICATIONS

| Model                           | CCW 50                            | CCW 80                            | CCW 150                          | CCW 200                          | CCW 250                          | CCW 300                          | CCW 400                          | CCW 500                           |
|---------------------------------|-----------------------------------|-----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|-----------------------------------|
| <b>Capacity (L)</b>             | 50                                | 80                                | 150                              | 200                              | 250                              | 300                              | 400                              | 500                               |
| <b>Electrical Specification</b> | 0.75kW / 1HP<br>220V / 1Ph / 50Hz | 0.75kW / 1HP<br>220V / 1Ph / 50Hz | 1.5kW / 2HP<br>415V / 3Ph / 50Hz | 1.5kW / 2HP<br>415V / 3Ph / 50Hz | 1.5kW / 2HP<br>415V / 3Ph / 50Hz | 2.2kW / 3HP<br>415V / 3Ph / 50Hz | 2.2kW / 3HP<br>415V / 3Ph / 50Hz | 3.75kW / 5HP<br>415V / 3Ph / 50Hz |
| <b>Gas Consumption</b>          | 2.5kg / 1hr                       | 2.5kg / 1hr                       | 2.5kg / 1hr                      | 3.5kg / 1hr                      | 3.5kg / 1hr                      | 3.5kg / 1hr                      | 4.5kg / 1hr                      | 4.5kg / 1hr                       |
| <b>Bowl Dimension</b>           | 610 x 300mm                       | 715 x 360mm                       | 850 x 430mm                      | 910 x 460mm                      | 970 x 515mm                      | 1000 x 550mm                     | 1200 x 545mm                     | 1250 x 600mm                      |
| <b>Dimension (WxDxH)</b>        | 1305 x 11165 x 1539mm             | 1440 x 1149 x 1561mm              | 1533 x 1276 x 1752mm             | 1588 x 1366 x 1827mm             | 1651 x 1457 x 1832mm             | 1697 x 1474 x 1847mm             | 1891 x 1680 x 1888mm             | 1945 x 1728 x 1934mm              |
| <b>Net Weight</b>               | 290kg                             | 315kg                             | 470kg                            | 520kg                            | 570kg                            | 580kg                            | 620kg                            | 780kg                             |

\*Machine has all certification, Certification is optional, Standard Model is not certified.



**EssEmm Corporation®**  
TRANSFORMING COMMERCIAL KITCHENS

270, GKS Nagar, Sathy Road, Saravanampatti, Coimbatore - 641035  
Ph: +91-422-4243800 | email: info@essemmindia.com  
[www.essemmindia.com](http://www.essemmindia.com)

Experience **COSMOS®** ... Experience Quality