



COSMOS® INSTANT RICE GRINDER

The Instant Rice Grinder is designed for high-speed wet grinding of rice for Idly and Dosa batter in commercial kitchens. Engineered for continuous operation, it delivers fresh batter instantly with consistent texture and quality. The machine can grind up to 2 kg of rice in just 60 seconds, making it ideal for high-demand environments.

CONSTRUCTION & DESIGN ●●●

SS 304 stainless steel - tray, grinding chamber, inner parts, and outer housing

Robust grinding mechanism with precision-engineered grinding plates

Adjustable grinding wheel system

Equipped with feeding hopper and water inlet pipe

KEY FEATURES ☺

Continuous and uniform grinding ensures smooth batter texture

High-performance Crompton Greaves motor for reliable operation

Energy-efficient motor design for lower power consumption

Designed for long operational life with minimal downtime

Uniform grinding ensures smooth batter texture

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

Application: Idly & Dosa Batter

Capacities: Upto 100kg per hour

TECHNICAL SPECIFICATIONS

Model	IRG 50	IRG 100
Capacity / Batch	Upto 50kg / 1hr	Upto 100kg / 1hr
Electrical	2HP / 220V / 1Ph / 50Hz	3HP / 415V / 3Ph / 50Hz
Duration / Batch	Continuous	Continuous
Dimensions (WxDxH)	445 x 700 x 1075mm	445 x 890 x 1420mm
Net Weight	90kg	120kg



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