



COSMOS® STEAMPRO DLX

SteamPro Steamers are designed to meet the high-capacity steaming needs of bulk and commercial kitchens. Built for efficiency, hygiene, and consistency, these steamers deliver controlled steaming for a wide range of food products while ensuring energy savings and safe operation.

CONSTRUCTION & DESIGN ●●●

Fabricated with premium-grade stainless steel

Double-walled chamber with insulation to maintain stable internal steaming conditions

Tray support system compatible with multiple pan formats

Integrated water inlet connection with overflow drain connection

Built-in drainage outlet for smooth maintenance & cleaning

Castors wheels for easy repositioning within the kitchen

KEY FEATURES ☺

Precise time and temperature control for different food applications

Uniform steam circulation for consistent cooking across all layers

User-safe design with overflow drain valve protection

Available in 6, 12 & 24 Idli trays models

Optional: 24 Idli trays & 30 Idli trays

Easy-to-operate control panel for reliable daily use

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

Application: Idli • Vegetables • Rice • Egg • Meat • Briyani • Momos • Dumplings

Capacities: 6, 12 and 24 trays

TECHNICAL SPECIFICATIONS

Models	CSP 6.1E DLX	CSP 12.1E DLX	CSP 12.2E DLX	CSP 24.1E DLX
Capacity / Batch	9kg Rice, 18kg Veg, 144 Idlies, 180 Eggs	18kg Rice, 36kg Veg, 288 Idlies, 360 Eggs	30kg Rice, 60kg Veg, 360 Idlies, 720 Eggs	36kg Rice, 72kg Veg, 576 Idlies, 720 Eggs
Electrical	6kW / 415V 3Ph / 50Hz	12kW / 415V 3Ph / 50Hz	15kW / 415V 3Ph / 50Hz	24kW / 415V 3Ph / 50Hz
Dimensions (WxDxH)	765 x 665 x 995mm	765 x 660 x 1500mm	765 x 920 x 1750mm	1370 x 540 x 1610mm
Net Weight	41kg	136kg	368kg	136kg



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