



COSMOS® ZETA A8 MULTIFUNCTIONAL VEG-CUTTER

Cosmos ZETA A8 is built for high-volume and continuous operations. It offers higher throughput, a larger feed opening, and stronger construction, is an all-in-one multifunctional vegetable cutter designed for slicing, chopping, dicing, and julienne in high-volume kitchens.

CONSTRUCTION & DESIGN ●●●

Heavy-duty SS construction & legs
Floor-standing design with caster wheels for easy mobility
Removable 120 mm wide conveyor belt for increased loading capacity
Specially designed curved knife on belt side for fine slicing and chopping
Extra safety cover and safety door on both sides with sensor

KEY FEATURES ☺

Dual-feed system: Belt feed and hopper feed can be used simultaneously
Inverter based control panel for adjusting the blade and belt speed to cut different sizes
Interchangeable blade system at root side for various shapes and sizes

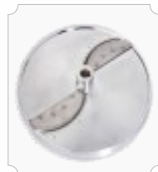


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STANDARD CUTTERS INCLUDED ARE:



3mm Slicer



3 x 3mm Julienne



Safety Cover



Curved Knife



10 x 10 mm Dicing set

OPTIONAL CUTTERS AVAILABLE ARE:

Slicer - 2mm; 8mm; 12mm; 15mm & 20mm
Julienne Set - 4x4mm; 5x5mm; 6x6mm & 8x8 mm
Dicing Set - 8x8; 12x12; 15x15 & 20x20mm

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

Application: Onion • Potato • Carrot • Cabbage • Capsicum • Beans • Beetroot • Radish • Cucumber
Tomato (firm variety) • Bottle gourd • Ridge gourd • Pumpkin • Raw banana

Capacities: 300kg to 1000kg per hour

TECHNICAL SPECIFICATIONS

Model	ZETA A8
Capacity / Batch	300-1000kg / 1hr
Electrical	1HP + 1HP + 0.25HP / 220V / 1Ph / 50 Hz
Dimensions (WxDxH)	1320 x 680 x 1400mm
Net Weight	190kg



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