



COSMOS® SLICING MACHINE

The Cosmos CSM is a compact and efficient vegetable cutting machine designed for precision slicing along with julienne cutting, and dicing. It delivers consistent cutting quality while minimizing moisture loss, making it ideal for fresh vegetable preparation in hotels, restaurants, and central kitchens.

CONSTRUCTION & DESIGN ●●●

SS outer body & alloy feeding area

Gravity feed mechanism that eliminates the pusher need

Compact footprint suitable for kitchens with limited space

Standard blades available: 2 mm slicer, 3 x 3 mm julienne and 10 mm dicing set.

Optional cutters available in various sizes

KEY FEATURES ☺

Multi-function cutting capability: slicing, julienne, and dicing

Vertical knife rotation ensures uniform cuts with minimal moisture loss

Gravity feed operation enables faster and safer feeding

Easy blade change system for operational flexibility

Consistent performance for continuous commercial kitchen use

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

Application: Potatoes • Carrots • Big Onions • Cucumber • Beetroot • Radish

Capacities: up to 200kg per hour

TECHNICAL SPECIFICATIONS

Model	CSM 200
Capacity / Batch	200kg / 1hr
Electrical	0.75kW / 1HP / 220V / 1Ph / 50Hz
Dimensions (WxDxH)	610 x 870 x 890mm
Net Weight	62kg



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