



COSMOS® INDUCTION BOILING KETTLE

The Induction Tilting Boiling Kettle is engineered for high-volume commercial kitchens that demand precision, efficiency, and safety. Powered by advanced induction technology, it delivers uniform heating and controlled cooking performance for large-batch preparation.

CONSTRUCTION & DESIGN ●●●

SS 304 grade stainless steel construction
for durability and hygiene

SS top for heavy-duty lid with
thick SS interior and exterior with matt finish

Heavy SS thick cooking tank for robust operation

Waterproof construction for safe kitchen environments

Designed with water inlet connections and
drain grating for efficient operation

KEY FEATURES ☺

Advanced induction heating technology

Accurate temperature control for consistent results

Eight-stage power control system

Power control display for easy monitoring

Faster and even cooking with improved energy efficiency

Enhanced safety during cooking

Build for: Stir Frying • Sautéing • Deep Frying • Gravies & Curries • Sweets & Halwa • Boiling • Braising & Stewing

Application: Rice • Veg & non-veg Gravies & Curries • Milk Boiling • Lentils & Chickpeas boiling • Soups

Capacities: 150, 200 & 300 litres



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TECHNICAL SPECIFICATIONS

Model	CIBK 150D	CIBK 200D	CIBK 300D	CIBK 300D
Capacity (L)	150	200	300	400
Electrical	20kW / 415V / 3Ph / 50Hz	25kW / 415V / 3Ph / 50Hz	30kW / 415V / 3Ph / 50Hz	35kW / 415V / 3Ph / 50Hz
Bowl Dimension	600 x 670 mm	700 x 700 mm	800 x 700 mm	900 x 700 mm
Dimension (WxDxH)	1350 x 1000 x 850* mm	1480 x 1100 x 1050* mm	1580 x 1200 x 1050* mm	1650 x 1300 x 1100* mm
Net Weight	210 kg	220 kg	330 kg	430 kg