COSMOS CBPI Series · Induction Bratt Pan · 100-400 Litre

PRODUCT OVERVIEW

Engineered for the world's most demanding professional kitchens — luxury hotels, central production facilities, chain restaurants, hospitals and large-scale catering operations — the COSMOS Induction Bratt Pan combines precision induction technology, an intelligent 7-inch touchscreen, programmable batch recipes and heavy-duty AISI 304 stainless steel construction. Full CE certification, IoT-ready RS485 connectivity and lifetime technical support make this the definitive commercial cooking solution.

30%	100-400 L	300 degC	8x	12 mo.
Energy saving	Capacity range	Max temperature	Safety protections	Warranty

TECHNICAL SPECIFICATIONS — CBPI-100-P (STANDARD MODEL)

Model (standard)	**CBPI-100-P**	Tilting mechanism	**Heavy-duty geared motor, worm gear and worm shaft transmission, 0-90 deg stepless**
Rated capacity	**100 litres**	Inner pan thickness	**3.0 mm (AISI 304 SS)**
Overall dimensions	**1470 x 1000 x 1050 mm (L x W x H)**	Pan bottom thickness	**10.0 mm (AISI 304 SS)**
Net weight	**200 kg**	Outer body thickness	**1.0 mm (AISI 304 SS)**
Heating technology	**Induction**	IP protection rating	**IPX4 / IPX5**
Rated heat power	**20 kW (29 A)**	Safety protections	**8-fold: leakage, overvoltage, overcurrent, dry-burn, over-temp, hydraulic overload, anti-tip, e-stop**
Power control accuracy	**+/- 2 kW**	Communication	**RS485 (IoT / central kitchen integration)**
Temperature range	**0 - 300 degC**	Compliance	**CE / EU / UK / India commercial kitchen standards**
Voltage / frequency	**400 - 415 V / 50-60 Hz / 3-phase**	Warranty	**12 months, manufacturing defects**
Control system	**7" intelligent touchscreen, RS485, programmable**		

AVAILABLE MODELS

Model	Capacity	Power	Voltage	Dimensions (L x W x H)
CBPI-100-P	100 L	20 kW (29 A)	400 V 3Ph	1470 x 1000 x 1050 mm
CBPI-200-P	200 L	~25 kW (~36 A)	400 V 3Ph	1550 x 1100 x 1050 mm
CBPI-300-P	300 L	~30 kW (~43 A)	400 V 3Ph	1800 x 1100 x 1050 mm
CBPI-400-P	400 L	~35 kW (~51 A)	400 V 3Ph	On request

KEY FEATURES

- **Induction heating**
  High-efficiency electromagnetic system, up to 30% energy saving vs. conventional heating.
- **Precise temperature**
  0-300 degC range, +/-2 kW power control accuracy, uniform heat distribution.
- **8-fold safety**
  Leakage, overvoltage, overcurrent, dry-burn, over-temp, hydraulic overload, anti-tip, e-stop.
- **Premium build**
  One-piece stamped AISI 304 stainless steel: 10 mm pan base, 3 mm inner, 1 mm outer body.
- **7" smart touchscreen**
  HD waterproof display with real-time temp, timer and power control; 30+ programmable recipes.
- **Electromechanical tilting**
  Heavy-duty geared motor drives the worm gear and worm shaft mechanism for smooth, reliable 0-90 deg pan tilting.
- **IoT / RS485 ready**
  RS485 comms port for central kitchen management system integration.
- **OEM / ODM support**
  Brand logo, capacity and function customisation with full English manuals and spare parts list.

APPLICATIONS	Hotels & Resorts · Central Production Kitchens · Industrial Catering · Hospitals & Institutions · Chain Restaurants
PROCESSES	Braising · Stewing · Boiling · Stir-frying · Sauce Preparation · Rice Cooking · Batch Production

Warranty: 12 months on manufacturing defects, covering materials and workmanship under normal use and operating conditions. Compliance: CE / EU / UK / India commercial kitchen equipment standards.