



HDM50

HDM30



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COSMOS® HEAVY DUTY MIXER

Cosmos Heavy Duty Cutter Mixers are built for efficient grinding and mixing of wet pastes in commercial and industrial kitchens. They process ginger, garlic, onion, tomato, roasted spices, and more with high-speed, consistent performance. Designed for batch and continuous use, the HDM series is available in various capacities to suit different production needs

CONSTRUCTION & DESIGN ●●●

Heavy-duty stainless steel jar
Triple blade cutting system
Robust frame and industrial-grade components
Ergonomic design for safe and convenient operation

KEY FEATURES ☺

High-speed grinding for wet pastes and spice mixes
Inverter-driven motors for speed control and process flexibility
Suitable for continuous and batch processing
Variable capacities available for different production needs

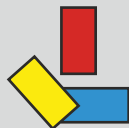
Build for: Hotels • Restaurants • Central Kitchens • Cloud Kitchens • Industrial Canteens
Caterers • Food Courts • QSR Chains • Institutional Kitchens

Application: Ginger-garlic paste • Onion paste • Tomato puree • Roasted spices

Capacities: 8, 20, 30, and 120kg

TECHNICAL SPECIFICATIONS

Model	HDM 8	HDM 20	HDM 30	HDM 120
Capacity / Batch	8L/4kg	20L/8~10kg	30L/10~15kg	120L/60~70kg
Electrical	1HP / 220V / 1Ph / 50Hz	2HP / 415V / 3Ph / 50Hz	3HP / 415V / 3Ph / 50Hz	15HP / 415V / 3Ph / 50Hz
Duration / Batch	3 - 5 minutes	3 - 5 minutes	3 - 5 minutes	3 - 5 minutes
Dimensions (WxDxH)	550 x 350 x 850mm	700 x 500 x 1250mm	700 x 550 x 1250mm	1250 x 950 x 1650mm
Net Weight	60kg	70kg	75kg	350kg



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