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COSMOS® MULTI-UTILITY GRINDER - EFG

The Cosmos EFG Multi-Utility Grinder is designed for high-efficiency grinding of batter, chutneys and masalas in commercial kitchens, delivering consistent output with minimal maintenance. Equipped with a beltless direct-drive system, the machine ensures smooth, vibration-free operation and improved hygiene.

CONSTRUCTION & DESIGN ●●●

Belt-less drive system integrated with
CNC made gearbox
Robust stainless steel leg frame
Titrating drum with lock provision for controlled
discharge
Heavy duty grinding stones for grinding
efficiency & durability

KEY FEATURES ☺

High-performance belt-less gearbox system
for efficient power transmission
Adjustable spring load mechanism for controlled
grinding pressure
Tilt-lock system with limit switch for safe and
controlled operation
Auto cut-off safety system with starter (Premium variants)

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

Application: Idly & Dosa Batter • Urad Dal Vada • Chocolate • Wet Masala Paste • Ayurvedic Medicine

Capacities: 10, 20 and 30L

TECHNICAL SPECIFICATIONS

Model	EFG 10	EFG 20	EFG 30
Capacity / Batch	7kg Soaked Rice	13kg Soaked Rice	20kg Soaked Rice
Electrical	1HP / 220V / 1Ph / 50Hz	2HP / 415V / 3Ph / 50Hz	3HP / 415V / 3Ph / 50Hz
Duration / Batch	25 minutes	30 minutes	35 minutes
Dimensions (WxDxH)	650 x 610 x 1350mm	690 x 660 x 1350mm	1020 x 890 x 1380mm
Net Weight	190kg	225kg	260kg