



COSMOS® COOK-WOK MINI

Cosmos Cook-Wok Mini is a tabletop cooking unit developed for live counters and specialty food service areas. It enables chefs to prepare small-batch recipes with precision and visual appeal, making it ideal for sweet shops, buffet setups, and interactive kitchen concepts. The system supports controlled cooking while enhancing presentation and service efficiency.

CONSTRUCTION & DESIGN ●●●

SUS 304 stainless steel bowl and food-contact components
Rigid and well-balanced tabletop frame
Smooth-finish exterior suited for display environments
Integrated induction heating base with enclosed system
Planetary drive assembly engineered for stable rotation

KEY FEATURES ☺

20-litre working capacity (2–5 kg per batch)
Single-phase power compatibility
Uniform mixing without manual intervention
Suitable for halwa, gravies, sauces, and sweets
Designed for quick batch turnaround in service areas

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

Application: Stir Frying • Deep Frying • Sautéing • Steaming • Braising • Stewing • Boiling

Capacities: Up to 20 litres



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TECHNICAL SPECIFICATIONS

Model	CCWMI-20
Capacity (L)	20L
Electrical	5kW + 0.5 HP / 220V / 1Ph / 50-60Hz
Bowl Dimensions	440 (dia) x 210 (depth) mm
Dimensions (WxDxH)	650 x 700 x 950 mm
Net Weight	95kg