

CHICKEN CUTTER

FAST | PRECISE | HYGIENIC

The COSMOS Chicken Cutter is a compact table-top cutting machine designed for fast, precise and consistent cutting of chicken into pieces. Built with food-grade stainless steel and a powerful belt-driven system, it delivers reliable performance for commercial kitchens, butcher shops and food-processing applications.



- 

IDEAL FOR CHICKEN CUTTING



POWERFUL PERFORMANCE



FOOD GRADE STAINLESS STEEL



EASY TO CLEAN & MAINTAIN

FEATURES

- Suitable for chicken cutting
 - Table-top model – compact and space saving
 - Food-grade stainless steel construction
 - Surgical quality blade – 250 mm diameter
 - Belt driven for easy and fine cut of chicken pieces
 - High performance motor
 - Easy to operate and maintain
 - Hygienic design for commercial use
 - Durable and reliable performance

DESIGN & CONSTRUCTION

- Compact table-top design ideal for commercial kitchens
 - Made from food-grade stainless steel
 - Surgical quality 250 mm diameter cutting blade
 - Efficient belt-driven mechanism for smooth operation
 - Robust and stable construction for long service life
 - Smooth surfaces for easy cleaning and maintenance
 - Designed for safe and hygienic operation

TECHNICAL SPECIFICATIONS

Specification	CC200	CC250
Model	CC200	CC250
Capacity	upto 100 kg.hr	upto 150 kg.hr
Electrical Spec	0.5 HP 220V 50 Hz	1 HP 220V 50 Hz
Dimension (L x W x H)	500 x 375 x 600 mm	500 x 375 x 600 mm
Weight	35 Kg	57 Kg



PERFECT CUTS FOR A WIDE RANGE OF CHICKEN PREPARATIONS