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COSMOS® PULVERISER

The Cosmos Instant Pulveriser is a high-performance grinding solution designed for continuous commercial use. Built with SS 304 grade grinding components, SS tray, and housing, the machine ensures superior hygiene, durability, and long-lasting operation. Engineered for efficient and consistent output, it is ideal for grinding dry and wet masala, sugar, and a wide variety of spices in a continual processing environment.

CONSTRUCTION & DESIGN ●●●

SS 304 grade grinding parts, housing and tray

10-inch impeller diameter

High-speed motor operating at 4000 RPM

Oil-cooled bearing block for smooth and long-lasting performance

Starter & Inbuilt safety cut-off for smooth operation

KEY FEATURES ☺

Suitable for both dry and wet grinding applications

High-speed 4000 RPM operation for fine and uniform output

Consistent particle size with interchangeable sieve options

Reliable performance for spice, masala, and sugar processing

Sieve sizes available; 1 mm, 2mm, 3mm, 4mm & 8 mm

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

Application: Dry masala • Wet masala • Sugar powder • Spice processing

Capacities: 30, 40, 80 & 120 kg per hour

TECHNICAL SPECIFICATIONS

Model	CPV 30	CPV 40	CPV 80	CPV 120
Capacity / Batch	Upto 30 kgs/hr	Upto 40 kgs/hr	Upto 80 kgs/hr	Upto 120 kgs/hr
Electrical	2HP / 220V / 1Ph / 50Hz	3HP / 415V / 3Ph / 50Hz	5HP / 415V / 3Ph / 50Hz	7.5HP / 415V / 3Ph / 50Hz
Duration / Batch	Continuous	Continuous	Continuous	Continuous
Dimensions (WxDxH)	360 x 640 x 1070 mm	360 x 640 x 1070 mm	400 x 700 x 1400 mm	400 x 700 x 1400 mm
Net Weight	115 kg	120 kg	150 kg	170 kg