



IG - MAX

IG



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COSMOS® INSTA-GRIND

Cosmos Insta Grind is a continuous vegetable pulveriser designed for instant bulk chopping and pasting in commercial kitchens. It processes ginger, garlic, onion, tomato, coconut, and various chutneys efficiently without the addition of water. The machine delivers uniform output while operating without heat generation, making it suitable for high-volume food preparation environments.

CONSTRUCTION & DESIGN ●●●

- Heavy-duty stainless steel construction
- Precision-engineered grinding chamber
- Compact and ergonomic design
- Designed to prevent heat build-up during operation

KEY FEATURES ☺

- Continuous chopping and pasting process
- No water required during operation
- Uniform and consistent output with layered blade system
- For bulk and high-speed masalas and puree processing

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

Application: Masala grinding • Chutneys • Ginger-garlic paste • Spice pastes

Capacities: 150 to 300 kg per hour

TECHNICAL SPECIFICATIONS

Model	IG	IG - MAX
Capacity / Batch	150 - 200kg / 1hr	200 - 300kg / 1hr
Electrical	3HP / 415V / 3Ph / 50Hz	10HP / 415V / 3Ph / 50Hz
Duration / Batch	Continuous	Continuous
Dimensions (WxDxH)	720 x 1020 x 1400mm	1070 x 720 x 1325mm
Net Weight	92kg	170kg