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COSMOS® STEAMPRO PREMIUM

The SteamPro 15.2 Series is developed for large-scale food production environments requiring dependable and high-output steaming. With precise cooking controls and built-in safety mechanisms, it ensures smooth operation and consistent results in demanding kitchen conditions. Available in both electric and gas variants to suit operational needs.

CONSTRUCTION & DESIGN ●●●

Fabricated in high-grade SUS 304 stainless steel
Double-layer insulated chamber for heat retention
Designed to hold 15 Nos of 2/1 GN pans
Smart water level protection system
Adjustable firepower control (gas variant)
Lockable castor wheels for secure positioning
Ergonomic trolley movement system for easy handling

KEY FEATURES ☺

Optimised for large-batch and back-to-back steaming cycles
Maintains consistent moisture levels
to preserve food texture and taste
Reduces manual supervision during operation
Supports multi-product steaming in a single cycle
Designed for efficient workflow in high-demand kitchens
Ensures reliable performance during peak production hours

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

Application: Idli • Vegetables • Rice • Egg • Meat • Briyani • Momos • Dumplings

Capacities: 15 trays

TECHNICAL SPECIFICATIONS

Models	CSP 15.2 E	CSP 15.2 G	CSP 15.2 S
Capacity / Batch	60kg Rice, 90kg veggies & 450 iddlies	60kg Rice, 90kg veggies & 450 iddlies	60kg Rice, 90kg veggies & 450 iddlies
Electrical	18kW / 415V / 3Ph / 27A	220V / 1Ph / 0.5A	220V / 1Ph / 0.5A
Gas/Steam	NA	NG - 3.3units/LPG - 2kg	80 to 100 kg steam/hr
Dimensions (WxDxH)	997 x 995 x 2030mm	997 x 1045 x 2030mm	997 x 1045 x 2030mm
Net Weight	275kg	275kg	275kg



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