



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.

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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



Technical Specifications:

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