



Cosmos Cook Wok

certified with



The **Cosmos Cook-Wok** is engineered for efficiency, consistency, and precision in bulk cooking. Its unique mixing technology, combined with an advanced sautéing mechanism, ensures even cooking and perfect texture for a wide range of food preparations.

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Construction & Design:

- SUS 304 bowl, burner housing and mixing tool with 4F Teflon pad
- Heavy-duty high temperature powder coated
- Robust SS planetary head assembly
- High efficiency ring burner with auto ignitor



Key Features:

- Concealed burner for uniform heating and energy efficiency
- Variable speed controller for precise cooking control
- Direct / Thermal / Steam heating options
- Manual or Hydraulic tilting
- LPG / Natural Gas options

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: 50, 80, 150, 200, 250, 300, 400 & 500 litres



Technical Specifications:

Model	CCW 50	CCW 80	CCW 150	CCW 200	CCW 250	CCW300	CCW 400	CCW 500
Capacity/Batch	50	80	150	200	250	300	400	500
Electrical	0.75kW/1HP/220V 1Ph/50Hz	0.75kW/1HP/220V 1Ph/50Hz	1.5kW/2HP/415V 3Ph/50Hz	1.5kW/2HP/415V 3Ph/50Hz	1.5kW/2HP/415V 3Ph/50Hz	2.2kW/2HP/415V 3Ph/50Hz	2.2kW/3HP/415V 3Ph/50Hz	3.75kW/5HP/415V 3Ph/50Hz
Duration/Batch	2.5kg/ 1hr	2.5kg/ 1hr	2.5kg/ 1hr	3.5kg/ 1hr	3.5kg/ 1hr	3.5kg/ 1hr	4.5kg/ 1hr	4.5kg/ 1hr
Bowl Dimension	610x300mm	715x360mm	850x430mm	910x460mm	970x515mm	1000x550mm	1200x545mm	1250x600mm
Dimension (WxDxH)	1305x11165x1539mm	1440x1149x1561mm	1533x1276x1752mm	1588x1366x1827mm	1651x1457x1832mm	1697x1474x1847mm	1891x1680x1888mm	1945x1728x1934mm
Net Weight	290kgs	315kgs	470kgs	520kgs	570kgs	580kgs	620kgs	780kgs