



Cosmos Econo Fast Grinder



The **Cosmos EFG Multi-Utility Grinder** is designed for high-efficiency grinding of batter, chutneys, and masalas in commercial kitchens, delivering consistent output with minimal maintenance. Equipped with a beltless direct-drive system, the machine ensures smooth, vibration-free operation and improved hygiene.

cosmos EFG



Construction & Design:

- Belt-less drive system integrated with CNC made gearbox
- Robust stainless steel leg frame
- Tilting drum with lock provision for controlled discharge
- Heavy duty grinding stones for grinding efficiency & durability



Key Features:

- High-performance belt-less gearbox system for efficient power transmission
- Adjustable spring load mechanism for controlled grinding pressure
- Tilt-lock system with limit switch for safe and controlled operation
- Auto cut-off safety system with starter (Premium variants)

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

Application: Idly & Dosa Batter • Urad Dal Vada • Chocolate • Wet Masala Paste • Ayurvedic Medicine

Capacities: 10, 20 and 30L



Technical Specifications:

Model	EFG 10	EFG 20	EFG 30
Capacity (L)	7kg Soaked Rice	13kg Soaked Rice	20kg Soaked Rice
Electrical	1HP/220V/1Ph/50Hz	2HP/415V/3Ph/50Hz	3HP/415V/3Ph/50Hz
Duration / Batch	25 minutes	30 minutes	35 minutes
Dimension (WxDxH)	650x610x1350mm	690x660x1350mm	1020x890x1380mm
Net Weight	190kgs	225kgs	260kgs