



The **Cosmos Four-Zone Commercial Induction Range** is engineered to deliver high-performance cooking solutions for professional kitchens, restaurants, hotels, and catering facilities. Constructed with a robust stainless steel body and equipped with four high-efficiency induction cooking zones, this unit offers superior performance, energy efficiency, and precise temperature control.



Construction & Design:

- Heavy-duty stainless steel frame
- Compact, ergonomic tabletop layout
- Easy-to-clean cooking surface
- Integrated safety features with induction technology

Key Features:

- Heavy-duty stainless steel construction with high-quality ceramic glass cooking surfaces for durability, heat resistance, and easy maintenance.
- Four independent induction cooking zones with individual manual control knobs for precise temperature control and enhanced multitasking capabilities.
- Energy-efficient induction technology that provides rapid heating, consistent performance, and reduced energy consumption.
- Integrated under-counter storage cabinet offering convenient storage and improved kitchen organization.
- Robust commercial-grade design, making it ideal for restaurants, hotels, catering services, and institutional kitchens.



Technical Specifications:

Model	CS-B300-4B-B135-3.5Kw x 4 Burner Induction Range
Dimension (LxWxH)	700 x 800 x 800 + 150 mm
Net Weight	95 kgs
Mfg. Part No.	CS-B300-4B-B135-3.5Kw x 4