



Cosmos Heavy Duty Mixer



Cosmos Heavy Duty Cutter Mixers are built for efficient grinding and mixing of wet pastes in commercial and industrial kitchens. They process ginger, garlic, onion, tomato, roasted spices, and more with high-speed, consistent performance. Designed for both batch and continuous use, the HDM series is available in various capacities to suit different production needs.

cosmos HDM



Construction & Design:

- Heavy-duty stainless steel jar
- Triple blade cutting system
- Robust frame and industrial-grade components
- Ergonomic design for safe and convenient operation



Key Features:

- High-speed grinding for wet pastes and spice mixes
- Inverter-driven motors for speed control and process flexibility
- Suitable for continuous and batch processing
- Variable capacities available for different production needs

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

Application: Ginger-garlic paste • Onion paste • Tomato puree • Roasted spices

Capacities: 8, 20, 30, 50 L



Technical Specifications:

Model	HDM 8	HDM 20	HDM 30	HDM 120
Capacity (L)	8L/4kg	20L/8~10kg	30L/10~15kg	120L/60~70kg
Electrical	1HP/220V/1Ph/50Hz	2HP/415V/3Ph/50Hz	3HP/415V/3Ph/50Hz	15HP/415V/3Ph/50Hz
Duration / Batch	3 - 5 minutes	3 - 5 minutes	3 - 5 minutes	3 - 5 minutes
Dimension (WxDxH)	550x350x850cm	700x500x125cm	700x550x125cm	1250x950x1650cm
Net Weight	60kgs	70kgs	75kgs	350kgs