



The **Cosmos Induction Wok Fryer** is designed for high-speed, high-efficiency cooking in commercial kitchens. Built with advanced induction technology, it delivers instant heat response, precise temperature control, and uniform heat distribution—making it ideal for stir-frying, sautéing, deep-frying, and high-flame style cooking without an open flame.



Construction & Design:

- Heavy-duty stainless steel construction for durability
- Magnetic field induction eddy current heating technology
- Uniform heat distribution across the wok surface
- Waterproof and insulated construction for safe operation
- Ergonomic design for continuous commercial use

Key Features:

- Fast heat response with reduced preheating time
- Accurate temperature control for consistent results
- Multiple power level settings & energy-efficient operation
- Consistent taste and texture across batches
- Lower energy consumption

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

Application: Frying of Savouries, Snacks, etc
Capacities: 18, 23, 40, 60, 80 & 120 Litres

Technical Specifications:

Model	CS-D550-E112-18/18DV	CS-D600-E115-23/23DV	CS-D700-E118-40/40DV	CS-D800-E120-60/60DV	CS-D900-E125-80/80DV	CS-D1000-E130-120/120DV
Capacity/Batch	18L	23L	40L	60L	80L	120L
Electrical	12kW/380V-415V 3Ph/50Hz	12kW/380V-415V 3Ph/50Hz	15kW/380V-415V 3Ph/50Hz	20kW/380V-415V 3Ph/50Hz	25kW/380V-415V 3Ph/50Hz	30kW/415V 3Ph/50Hz
Dimensions (WxDxH)	750 x 850 x 800 + 400 mm	600 x 350 mm	900 x 1100 x 800 + 400 mm	1000 x 1100 x 800 + 400 mm	1100 x 1200 x 800 + 400 mm	1200 x 1300 x 800 + 400 mm
Wok Bowl Size (WxD)	550 x 185 mm	600 x 205 mm	700 x 230 mm	800 x 250 mm	900 x 270 mm	1000 x 295 mm
Net Weight	120kgs	132kgs	144kgs	158kgs	172kgs	188kgs