



# Cosmos Meat Grinder

The **Cosmos Meat Dicer 350** is a high-performance meat dicing machine designed for uniform cutting of large volumes of meat efficiently. Engineered for consistent cube sizes, it ensures precision while minimizing product loss and maintaining hygiene standards, making it ideal for commercial kitchens and food processing units.

**cosmos MD350**

## Construction & Design:

- Heavy-duty stainless steel construction
- Integrated safety covers and guards
- Robust cutting chamber with precision-engineered blades
- Compact design suitable for high-volume kitchen operations
- Easy-to-clean removable parts for hygiene



## Key Features:

- Adjust cut size from 2 to 30 mm
- Safety door cover sensor
- Meat working temperature: -2 to 4°C
- Chamber size: 96 × 96 × 320 mm
- Grid size: 90 × 90 mm

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

**Application:** Meat Dicing & Processing

**Capacities:** Up to 350 kg per hour



## Technical Specifications:

| Model              | MD 350                             |
|--------------------|------------------------------------|
| Capacity / Batch   | 800 kg / hr                        |
| Electrical         | 2HP / 440V / 3Ph / 50Hz            |
| Motor              | 1HP for Reducer, 1HP for Hydraulic |
| Dimensions (WxDxH) | 1150 × 670 × 1150 mm               |
| Net Weight         | 292 kg                             |