



Cosmos Pulveriser



The **Cosmos Instant Pulveriser** is a high-performance grinding solution designed for continuous commercial use. Built with SS 304 grade grinding components, SS tray, and housing, the machine ensures superior hygiene, durability, and long-lasting operation. Engineered for efficient and consistent output, it is ideal for grinding dry and wet masala, sugar, and a wide variety of spices in a continual processing environment.

cosmos CPV



Construction & Design:

- SS 304 grade grinding parts, housing and tray
- 10-inch impeller diameter
- High-speed motor operating at 4000 RPM
- Oil-cooled bearing block for smooth and long-lasting performance
- Starter & inbuilt safety cut-off for smooth operation



Key Features:

- Suitable for both dry and wet grinding applications
- High-speed 4000 RPM operation for fine and uniform output
- Consistent particle size with interchangeable sieve options
- Reliable performance for spice, masala, and sugar processing
- Sieve sizes available: 1 mm, 2 mm, 3 mm, 4 mm & 8 mm

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

Application: Dry masala • Wet masala • Sugar powder • Spice processing

Capacities: 30, 40, 80 & 120 kg per hour



Technical Specifications:

Model	CPV 30	CPV 40	CPV 80	CPV 120
Capacity (L)	Upto 30kgs/hr	Upto 40kgs/hr	Upto 80kgs/hr	Upto 120kgs/hr
Electrical	2HP/220V/1PH/50Hz	3HP/415V/3PH/50Hz	5HP/415V/3PH/50Hz	7.5HP/415V/3PH/50Hz
Duration / Batch	Continuous	Continuous	Continuous	Continuous
Dimension (WxDxH)	360x640x1070 cm	360x640x1070 cm	400x700x1400 cm	400x700x1400 cm
Net Weight	115kgs	120kgs	150kgs	170kgs