



Cosmos Slicing Machine

The Cosmos CSM is a compact and efficient vegetable cutting machine designed for precision slicing along with julienne cutting, and dicing. It delivers consistent cutting quality while minimizing moisture loss, making it ideal for fresh vegetable preparation in hotels, restaurants, and central kitchens.

COSMOS CSM



Construction & Design:

- SS outer body & alloy feeding area
- Gravity feed mechanism that eliminates the pusher need
- Compact footprint suitable for kitchens with limited space
- Standard blades available: 2 mm slicer, 3 x 3 mm julienne, and 10 mm dicing set
- Optional cutters available in various sizes



Key Features:

- Multi-function cutting capability: slicing, julienne, and dicing
- Vertical knife rotation ensures uniform cuts with minimal moisture loss
- Gravity feed operation enables faster and safer feeding
- Easy blade change system for operational flexibility
- Consistent performance for continuous commercial kitchen use



Technical Specifications:

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

Application: Potatoes • Carrots • Big Onions • Cucumber • Beetroot • Radish

Capacities: up to 200 kg per hour

Model	CSM 200
Capacity (L)	200kg/ 1hr
Electrical	0.75kW / 1HP / 220V / 1Ph / 50Hz
Dimension (WxDxH)	610x870x890mm
Net Weight	62kgs