



Cosmos Tilting Boiling Kettle

The **Induction Tilting Boiling Kettle** is engineered for high-volume commercial kitchens that demand precision, efficiency, and safety. Powered by advanced induction technology, it delivers uniform heating and controlled cooking performance for large-batch preparation.

COSMOS CIBK



Construction & Design:

- SS 304 grade stainless steel construction for durability and hygiene
- SS top for heavy-duty lid with thick SS interior and exterior with matt finish
- Heavy SS thick cooking tank for robust operation
- Waterproof construction for safe kitchen environments
- Designed with water inlet connections and drain grating for efficient operation



Key Features:

- Advanced induction heating technology
- Accurate temperature control for consistent results
- Eight-stage power control system
- Power control display for easy monitoring
- Faster and even cooking with improved energy efficiency
- Enhanced safety during cooking

Build for: Stir Frying • Sautéing • Deep Frying • Gravies & Curries • Sweets & Halwa • Boiling • Braising & Stewing

Application: Rice • Veg & non-veg Gravies & Curries • Milk Boiling • Lentils & Chickpeas boiling • Soups

Capacities: 150, 200 & 300 litres



Technical Specifications:

Model	CIBK-150P	CIBK-200P	CIBK-300P	CIBK-400P
Capacity (L)	150	200	300	400
Electrical	20kW/415V/ 3Ph/50Hz	25kW/415V/ 3Ph/50Hz	30kW/415V/ 3Ph/50Hz	35kW/415V/ 3Ph/50Hz
Bowl Dimension	600 x 670mm	700 x 700mm	800 x 700mm	900 x 700mm
Dimension (WxDxH)	1350 x 1000 x 850mm	1480 x 1100 x 1050mm	1580 x 1200 x 1050mm	1650 x 1200 x 1100mm
Net Weight	210kgs	220kgs	330kgs	430kgs