



Cosmos Veg Wash

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COSMOS Veg Wash is designed for hygienic and efficient washing of fresh and frozen vegetables, fruits, and meat products in commercial kitchens and food processing units. The system uses continuously circulating clean water in a controlled circular wave motion, ensuring thorough removal of dirt, insects, and other impurities without damaging the natural texture of the product. It is available in two models to suit different operational needs manual discharge and automatic hydraulic discharge.

COSMOS VEG WASH



Construction & Design:

- Complete SS 304 grade stainless steel construction
- Sturdy, hygienic, and corrosion-resistant build
- Designed for easy cleaning and low maintenance
- Food-grade components for safe handling



Key Features:

- Washes fresh and frozen vegetables, fruits, and meat products
- Efficient removal of dirt, insects, and surface contaminants
- Labour-saving and water-saving design
- Optional ozonator for improved food safety

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

Application: Vegetables, Fruits & Meat washing

Capacities: Up to 30kg – Tilting and non-tilting versions



Technical Specifications:

Model	CVW 10	CVW 25F	CVW 30
Capacity (L)	Up to 10kg Vegetables	Up to 25 kg Vegetables	Up to 30kg Vegetables
Electrical	1 HP / 415V / 3Ph / 50Hz	3 HP / 415V / 3Ph / 50Hz	3 HP / 415V / 3Ph / 50Hz
Duration / Batch	3 to 5 minutes	3 to 5 minutes	3 to 5 minutes
Dimension (WxDxH)	820x720x1100 mm	1800x1000x1285 mm	1800x1000x1285 mm
Net Weight	100kgs	320kgs	320kgs