



Cosmos Cookstir Fryer



Heavy-duty Cookstir Fryer with manual control and adjustable power. Designed for cooking small batches of stir frying, fried rice, noodles, vegetables and similar food applications.



Construction & Design:

- Heavy-duty stainless steel body for durability and hygiene
- Non-stick or seasoned cooking surface for easy preparation and cleaning
- Ergonomic design with stable base and handles for safe operation
- High-efficiency heating system for consistent temperature control



Key Features:

- Rapid and even heating for consistent cooking results
- Adjustable heat control for versatile stir-fry and frying applications
- Suitable for vegetables, meats, seafood, and sauces
- Easy to clean and maintain with removable components
- Durable design for continuous commercial kitchen use

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

Application: Stir Frying • Deep Frying • Sautéing • Steaming • Braising • Stewing • Boiling



Technical Specifications:

Model	CSF-CD300T-C205	CSF-CD300T-C105
Capacity/Batch	upto 3 kgs	upto 3kgs
Electrical	5kW/220V/1Ph/50/60Hz	5kW/220V/1Ph/50Hz
Control Panel	Button Panel	Touch Panel
Bowl Size	Ø 300 x 300 mm	Ø 300 x 300 mm
Dimension (WxDxH)	610 x 570 x 580 mm	610 x 570 x 580 mm
Net Weight	60kgs	60kgs