



Cosmos Indi Pan



Cosmos Indi Pan is a heavy-duty stainless steel cooking system designed for efficient large-scale cooking with uniform heat distribution. Its thick insulated bottom prevents scorching, while the easy tilting mechanism and smooth rounded design ensure convenient operation and cleaning.



Construction & Design:

- Heavy-duty stainless steel body for durability and hygiene.
- One-piece insulated pan base (10 mm thick) with 3 mm inner, 1 mm outer for uniform heat distribution.
- Smooth rounded edges for easy cleaning and maintenance.
- Electric motorized tilt with 0–90° step-less auto-discharge for safe and convenient operation.
- Ergonomic handles and tilting mechanism for effortless pouring and handling.
- Front-mounted control panel with integrated safety features for precise operation.



Key Features:

- Induction Heating: Saves up to 30% energy vs conventional.
- Temperature Control: Precise 0–220°C.
- 7" Smart Touchscreen: HD waterproof, real-time temp, timer, 30+ recipes.
- Electric Motorised Tilt: 0–90°, one-key auto-discharge.
- 8-Fold Safety: Leakage, overcurrent, dry-burn, over-temp, overload, anti-tip, e-stop.
- IoT / RS485 Ready: Connects to central kitchen systems.
- Premium Construction: One-piece AISI 304 SS — 10 mm base, 3 mm inner, 1 mm outer.



Technical Specifications:

Model	CBPI-100-P	CBPI-200-P	CBPI-300-P	CBPI-400-P
Capacity/Batch	100 L	200 L	300 L	400 L
Electrical	20 kW	20 kW	30 kW	35 kW
Dimension (WxDxH)	1470x900x850 mm	1560x1100x850 mm	1960x1100x850 mm	1830x1200x850 mm
Net Weight	200kgs	300kgs	410kgs	470kgs