



Cosmos Multi Veg Cutter (Zeta Series)



Cosmos ZETA A8 is built for high-volume and continuous operations. It offers higher throughput, a larger feed opening, and stronger construction, as an all-in-one multifunctional vegetable cutter designed for slicing, chopping, dicing, and julienne in high-volume kitchens.

COSMOS ZETA A8 ≡



Construction & Design:

- Heavy-duty SS construction & legs
- Floor-standing design with caster wheels for easy mobility
- Removable 120 mm wide conveyor belt for increased loading capacity
- Specially designed curved knife on belt side for fine slicing and chopping
- Extra safety cover and safety door on both sides with sensor



Key Features:

- Dual-feed system: Belt feed and hopper feed can be used simultaneously
- Inverter-based control panel for adjusting blade and belt speed
- Interchangeable blade system at root side for various shapes and sizes

Build for: Hotels, Restaurants, Central & Cloud Kitchens, Industrial Canteens, Caterers, Food Courts, QSR Chains

Application: Onion, Potato, Carrot, Cabbage, Capsicum, Beans, Beetroot, Radish, Cucumber, Tomato (firm variety), Bottle gourd, Ridge gourd, Pumpkin, Raw banana

Capacities: 300 kg to 1000 kg per hour



Technical Specifications:

Model	ZETA A8
Capacity (L)	300-1000kg/hr
Electrical	1HP+1HP+0.25HP/220V 1Ph/50Hz
Dimension (WxDxH)	1320x680x1400mm
Net Weight	190kgs