



Cosmos Steampro



SteamPro Steamers are designed to meet the high-capacity steaming needs of bulk and commercial kitchens. Built for efficiency, hygiene, and consistency, these steamers deliver controlled steaming for a wide range of food products while ensuring energy savings and safe operation.



Construction & Design:

- Fabricated with premium-grade stainless steel
- Double-walled chamber with insulation to maintain stable internal steaming conditions
- Tray support system compatible with multiple pan formats
- Integrated water inlet connection with overflow drain connection
- Built-in drainage outlet for smooth maintenance & cleaning
- Castors for easy repositioning within the kitchen



Key Features:

- Precise time and temperature control for different food applications
- Uniform steam circulation for consistent cooking across all layers
- User-safe design with overflow drain valve protection
- Available in 6, 12 & 24L trays models
- Optional: 24 1dly trays & 30 Idli trays
- Easy-to-operate control panel for reliable daily use



Technical Specifications:

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

Application: Idli • Vegetables • Rice • Egg • Meat • Biryani • Momos • Dumplings

Capacities: 6, 12 and 24 trays

Model	CSP 6.1 E (DLX)	CSP 12.1 E (DLX)	CSP 12.2 E DLX	CSP 24.1 E DLX
Capacity/Batch	9kg of Rice, 18kg Veg, 144 Idlies, 180 Eggs	18kg of Rice, 36kg Veg, 288 Idlies, 360 Eggs	30kg of Rice, 60kg Veg, 360 Idlies, 720 Eggs	36kg of Rice, 72kg Veg, 576 Idlies, 720 Eggs
Electrical	6kW/415V/3Ph/50Hz	12kW/415V/3Ph/50Hz	15kW/415V/3Ph/50Hz	24kW/415V/3Ph/50Hz
Dimension (WxDxH)	765x665x995 mm	765x660x1500 mm	765x920x1750mm	1370x540x1610 mm
Net Weight	41kgs	136kgs	368kgs	163kgs