



Cosmos Tabletop Induction Griddle



The **Induction Griddle** provides fast and even heating with precise temperature control for high-efficiency cooking. Its smooth surface ensures consistent results, making it ideal for commercial kitchens.



Construction & Design:

- Heavy-duty stainless steel body for durability and hygiene
- Flat induction cooking surface for rapid, even heat distribution
- Ergonomic control knobs for precise temperature management
- Compact tabletop design suitable for limited kitchen spaces
- Removable drip tray for easy cleaning



Key Features:

- Fast, energy-efficient induction heating
- Consistent heat distribution for uniform cooking
- Adjustable temperature control for versatile cooking applications
- Suitable for high-volume commercial kitchens
- Easy-to-clean surfaces and removable components
- Safe and durable design for continuous 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	CS-TPLII-B135
Electrical	2x3.5kW/220V/1Ph/50/60Hz
Dimension (WxDxH)	1000 x 700 x 300 +100 mm
Iron Plate Size(WxD)	910 x 305 x 27 mm
Net Weight	104kgs