



**CS aerotherm®**  
Creative Technology in Baking  
Since 1997

## SET INTERNATIONAL STANDARDS IN BAKING


Our products are tried & trusted by  
leading bakers around the world.



Email Us  
[contactus@csaerotherm.in](mailto:contactus@csaerotherm.in)

For Sales, Call  
**+91 80 40895000**





CS aerotherm stepped into the commercial bakery equipment domain, in the year 1997, with a long-term technical collaboration with FN Aerotherm, Denmark to manufacture rotary-rack (B-900 and B-1300) and electrical deck-ovens and most advanced Diesel, Gas, Electric Rotary Rack ovens. Today our product range not only meets the demand of domestic clients but also find their way to highly satisfied clientele in countries of Indian sub continent, Middle East and Africa. For the expanding domestic and international client database, our brand 'CS Ovens' stands for quality, variety and dependability.

# 4 TRAY CONVECTION OVEN

Move over deck ovens, this compact Convection Oven is the next in thing for small to medium sized bakeries. It is ideal for baking all types of bread, cookies, croissants, puffs, etc. It has stainless steel interiors for healthy baking and its uniform baking makes for perfect end-products. It's sleek design doesn't occupy much space. It comes with a steam function which enables you to make cupcakes, fruit cakes, and sponge cakes of different flavors. Gas consumption is less than a kilogram in an hour. Eco-friendly and easy to clean and maintain. You can even make tandoori items, baked dishes like garlic bread, croissants, pizzas, steamed items such as dhokla, idlis, sponge cake, scrumptious desserts such as pudding, kheer. Widen your horizons and grow your business with CS aerotherm's internationally

## Standard Features:

- Stainless steel frame construction.
- Stainless steel trays support.
- Halogen inner light chamber.
- Double glass for easy cleaning.
- Chamber inner light and door inner light.
- Professional bidirectional opening handle.
- Ideal for Indian vegetarian and non-vegetarian dishes.
- Expert in baked delights.
- Lip smacking desserts in minutes.





- Effortless cooking of complex dishes.
- Wholesome Gastronomical experience.
- Hands-down expert in Italian and continental cuisines.
- Hygienic, low on maintenance.
- Ideal for small restaurants, hotels, front/display cooking.

## Specifications:

Details	Specifications
Maximum Temperature (°C / °F)	300 / 572
Capacity (No. of Trays)	4
Tray Size (L x W) in mm / inches	600 x 400 / 24 x 16
Installed Power (KW / HP)	6.3 / 8.5
Voltage and Phase (Volts / Phase / Hertz)	415 / 3 / 50
External Dimensions (W x D x H) in mm / inches	812 x 847 x 605 / 33 x 34 x 24





## CS aerotherm Pvt. Ltd

Address:

143 H, Bommasandra Industrial Area,  
Hosur Road, Bangalore - 560 099, India.

Tel: +91 80 40895000

Email: [contactus@csaerotherm.in](mailto:contactus@csaerotherm.in)

Web: [www.csaerotherm.in](http://www.csaerotherm.in)

