



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
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For Sales, Call
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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.

Mini Bread Package

Empower your small bakery by incorporating our Mini Bread Line. It comprises of a Single Pocket Divider that enables you to divide the dough accurately, A Conical Rounder to perfectly round the dough without sticking on the surface and a Mini Moulder that will assist in moulding dough balls in hygienic conditions ready to be baked. With automation, it's guaranteed to give you high yield in a safe and hygienic environment.



Spiral Mixer CSM-100



12 Trolley Proofer



Rotary Rack Oven B-2200



Rotary Rack Oven B-2200

The Mini Bakery Package

The Mini Bakery Package include the below. Click on any of the machines to find more details.

Machine Name and Model Number	Quantity
12 Trolley Proofer	1
Rotary Rack Oven B-2200	2
Free Trolleys	16

Trays and Moulds (as per customer requirement)

Standard Trolley Size (W x D x H) in mm / inches is 800 x 660 x 1907 / 31.5 x 26 x 75

Standard Tray Size (W x L) in mm / inches is 600 x 800 / 23.5 x 31.5

With this package you can make the below products (Production Capacity details) per Hour*

Products	Quantity	Trolleys with Shelves	Dough Required Per Hour*** (Kgs)
Bread (400 g) in No.s / Kgs	1680 / 672	4 Trolleys of 14 Shelves	773
Bun (45 g) in No.s / Kgs	5040 / 226	4 Trolleys of 18 Shelves	12

Please Note:

* Each Baking cycle is 30 minutes. Based on recipe and other factors, baking cycles and production capacities may vary.

** In Rusk and Khari, each baking cycle is 30 minutes since baking is done twice.

*** Due to moisture content and evaporation while baking, there will be a variation in the Dough.



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