



CS aerotherm®
Creative Technology in Baking
Since 1997

SET INTERNATIONAL STANDARDS IN BAKING

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



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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.



Spiral Mixer CSM-100



Single Pocket Divider



Take Off Conveyor



Economic Moulder LM-1500



Manual Sheeter Easy 600



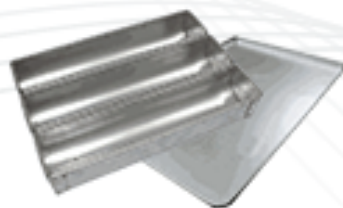
Table Top Slicer CSTTS-500



Rotary Rack Oven B - 1700



Rotary Rack Oven B - 2200



Moulds & Trays



Flour Shifter

Packing Machine

Proofer

Industrial Slicer

B-1700 Bakery Rusk Package

An Ideal layout for the B-1700 Rusk Package

If you wish to setup a semi-automatic rusk plant, look no further. CS aerotherm proudly presents a bakery package fully dedicated to rusk manufacturing. It comprises of 2 ovens B-1700 Rotary Rack Oven for 1st Baking and B-2200 Rotary Rack Oven for 2nd Baking process. Apart from the ovens, this package includes machines such as Spiral Mixer, Flour Sifter, Single Pocket Divider, Take off conveyor, Economic Moulder, Prover, Industrial Slicer, Packaging machine with moulds and trays.

You can make 2 tonnes of rusk in a 16 hour shift every day.

B-1700 Bakery Rusk Package

The medium B1700 Bakery package contains all the equipment needed to start a medium sized to large bakery. With these machines, you can make bread, bun, rusk, puff, khari, cake and others in a good sizeable quantity.

B-1700 Bakery Rusk Package

The B-1700 bakery rusk package include the below. Click on any of the machines to find more details.

Machine Name and Model Number	Quantity
Spiral Mixer CSM-100	1
Flour Sifter ATUE	1
Single Pocket Divider	1
Take Off Conveyor	1
Economic Moulder LM-1500	1
Four Trolley Proofer B-1700PC	1
B-1700 Oven (For 1st Baking)	1
B-2200 Oven (For 2nd Baking)	1
Industrial Slicer	1
Packing Machine	1
No. of Trolleys Provided with the Package (No.s)	4
Moulds & Trays	Based on your Requirements

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 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)
Rusk (Requires baking twice) ** in Kgs	125	2 Trolleys of 18 Shelves	200

Please Note:

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

** In Rusk 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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