



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
+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.



Flour Sifter

The CS aerotherm flour sifter provides a helping hand in preparing flour for baking. It has an inbuilt fine sieve which removes all kinds of impurities from flour. After sifting, flour is really fine and provides an amazing texture to the baked products.

Advantages:

- This flour sieve is convenient to use and easy to transport from place to place.
- Equipped with 2 motors.
- The sieve works with different types of flour.



Specifications

Details	Specifications
Model	ATUE
Capacity (Kgs / hour)	600
Installed Power (KW / HP)	1.1 / 1.5
Voltage and phase (Volts / Phase / Hertz)	415 / 3 / 50
Dimensions(LxWxH) in mm/inches	1180 x 720 x 1635 / 47 x 29 x 65
Weight (Kgs)	104





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