



**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  
**+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.

# CROISSANT MAKING MACHINE

CS aerotherm is adding another feather to its cap by introducing a Croissant Machine. It can make croissants of 12 grams to 150 grams in weight.

This machine comprises of the following components:

- **Calibrating Unit:** It calibrates dough to required thickness and joins it hereby eliminating any kind of wastage.
- **Rolling-up Unit:** The adjustment of the upper and lower calibrating cylinders allows for the modification of the number of dough rollings. The rolling consistency is adjusted by the closing or opening of the belts to obtain any type of rolled product. Thanks to the rolling up belts easily removable, cleaning can be quickly done.
- **Cutting Device:** It cuts the dough in two stages avoiding sticking onto the cutter. The differentiated speed of the belts allows a regular conveyance of dough triangles to the Rolling-up unit. The cutting rollers can be replaced in a few seconds.
- **Scraps Recovering Device:** It conveys the excess dough in an appropriate tray located under the Cutting Device, making dough recovery simple and fast.

With the by-pass table, the Croymat becomes a real bakery line. With different cutting rollers, the Croymat not only gives you many different types of croissants but also various other bakery products. The cutting-rollers can be customized.

It can be widely customized by adding an electric pump and guillotine, cutting rollers and dough folders beyond to a large range of other accessories.

It can be customised as per customer's needs.





Details	Specifications
Model	Croymat 3000
Production Capacity (Pcs / Hr)	1800
Dough Weight (g)	80 - 100
No. of Rows (No.s)	3
Installed Power (KW / HP)	2 / 2.7
Voltage and Phase (Volts / Phase / Hertz)	415 / 3 / 50
Dimensions (L x W x H) in mm / inches	3000 x 2200 x 1800 / 118 x 87 x 71
Weight (Kgs)	665





## CS aerotherm Pvt. Ltd

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