

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.



MANUAL SHEETER

Manual Dough Sheeter that we manufacture is highly competent and is mainly used for kneading and pressing soft or hard textured dough. This dough can be used for making dumpling wrappers, puffs, kharis and a wide range of products that require kneading and sheeting.

This manual sheeter is extensively used in hotels, pasta processing units and bakeries. It can handle 10 kgs of dough at a time and has hard chrome polished cylinders that prevent sticking. A flour reservoir is provided above rollers.

Roller gap is adjustable to give desired thickness varying from 1mm to 40mm. A stainless steel protective guard on the sides of rollers makes it safe. It's easy to maintain and lasts long. We offer packaging in wooden cases suitable for exporting.



Details	Specifications
Model	CS-DSM
Conveyor Running Speed (cm / sec)	12 - 60
Installed Power (KW / HP)	0.75 / 1
Voltage and Phase (Volts / Phase / Hertz)	415 / 3 / 50
Conveyor Dimensions (L x W) in mm / inches	595 x 1200 / 24 x 48
Working Dimensions (L x W x H) in mm / inches	1070 x 2205 x 1070 / 43 x 87 x 43
Weight (Kgs)	220



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