



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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contactus@csaerotherm.in

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.





**Automatic Bun Divider
And Rounder**



**Semi Automatic Bun Divider
And Rounder**

Automatic & Semi Automatic Bun Divider And Rounder

The Fully Automatic Bun Divider and Rounder are hydraulic operated machines. Entire process of dividing and rounding the dough for buns is automated. You just need to set the grams required for buns and the rest is history. These machines are powered with four cylinders. Two cylinders are used for pressing the dough, one cylinder for cutting the dough and the last one for rounding the dough.

The Control panel allows you to adjust the pressing, rounding and shaping of dough. You can also configure chamber opening time with the help of the Control Panel. This machine is also loaded with an automatic Knife Cleaning Button, which ensures high hygiene standards are maintained. You can store upto 10 different programs to suit your needs. It also gives you a provision to change the language for easy understanding and operating the machines. It comes with No.3 plates.

The Semi Automatic variant allows manual pressing of dough. Cutting and rounding of dough are carried out with levers, while the dough shaping chamber is adjusted using a joystick with numerical scale. These are also supplied with No. 3 plates.

Standard Features:

- Fully automatic operation makes it extremely easy to operate.
- Uniform rounding at all times.
- 10 programs are available to suit your needs.
- Regional languages added for ease of operation.
- Safe to operate and extremely hygienic
- Low on maintenance.

Specifications

| Model | SPAA-30 | SPAA-30S |
|---|---------------------------------|---------------------------------|
| Divisions (Pieces cut) | 30 | 30 |
| Bun Weight Range (Grams) (Scaling Range) | 40 - 135 | 25 - 90 |
| Per Batch Capacity (Kgs) | 1.2 - 4 | 0.75 - 7 |
| Production Capacity (Pcs / Hr) | 5400 | 5400 |
| Dimensions(LxWxH)inmm/inches | 605 x 660 x 1420 / 24 x 26 x 56 | 605 x 660 x 1420 / 24 x 26 x 56 |
| Weight (Kgs) | 230 | 230 |



| Model | SPAA-36 | SPAA-52 |
|---|---------------------------------|---------------------------------|
| Divisions (Pieces cut) | 36 | 52 |
| Bun Weight Range (Grams) (Scaling Range) | 34 - 110 | 12 - 40 |
| Per Batch Capacity (Kgs) | 1.2 - 4 | 0.6 - 2 |
| Production Capacity (Pcs / Hr) | 9300 | 9300 |
| Dimensions(LxWxH)inmm/inches | 605 x 660 x 1420 / 24 x 26 x 56 | 605 x 660 x 1420 / 24 x 26 x 56 |
| Weight (Kgs) | 230 | 230 |





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