



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.





Spiral Mixer CSM-25



Planetary Mixer SP-30HA



Manual Sheeter Easy 600



Table Top Slicer CSTTS-500



Moulds & Trays



Rotary Rack Oven B-700

B-700 Small Beginners Bakery Package

An Ideal layout of the B-700 Bakery package

We bring to our customers a comprehensive package, which is totally apt for small bakeries, eateries or even cafes that are new in the industry. You can showcase your baked goodies. Apart from our B-700 Rotary Rack Oven, this package includes machines such as Planetary Mixer, Spiral Mixer, Manual Sheeter, Table Top Slicer along with moulds and trays. You can make Bread, Bun, Rusk, Biscuit, Sponge cake and Khari. Look no further. Just choose this package and increase your profitability. You can hank us later.

This package is suitable for

Small Bakeries in Cities, Towns and Villages.

Malls

Sweets Shops diversifying into Bakery Products

Railways - Base Kitchens

This package can manufacture 130 Kgs products per day in a 10 hour shift with excellent profitability.

Standard Trolley Size (W x D x H) in mm / inches is 510 x 450 x 1560 / 20 x 18 x 62

Standard Tray Size (W x L) in mm / inches is 450 x 450 / 18 x 18

An Ideal layout of the B-700 Bakery package

The B-700 bakery package include the below. Click on any of the machines to find more details.

Machine Name and Model Number	Quantity
Planetary Mixer SP-30HA	1
Spiral Mixer CSM-25	1
Rotary Rack Oven B-700	1
Double Trolley Proofer B-700PC	1
Manual Sheeter Easy 600	1
Table Top Slicer CSTTS-500	1
No. of Trolleys Provided with the Package (No.s)	2
Moulds and Trays	Based on your Requirements

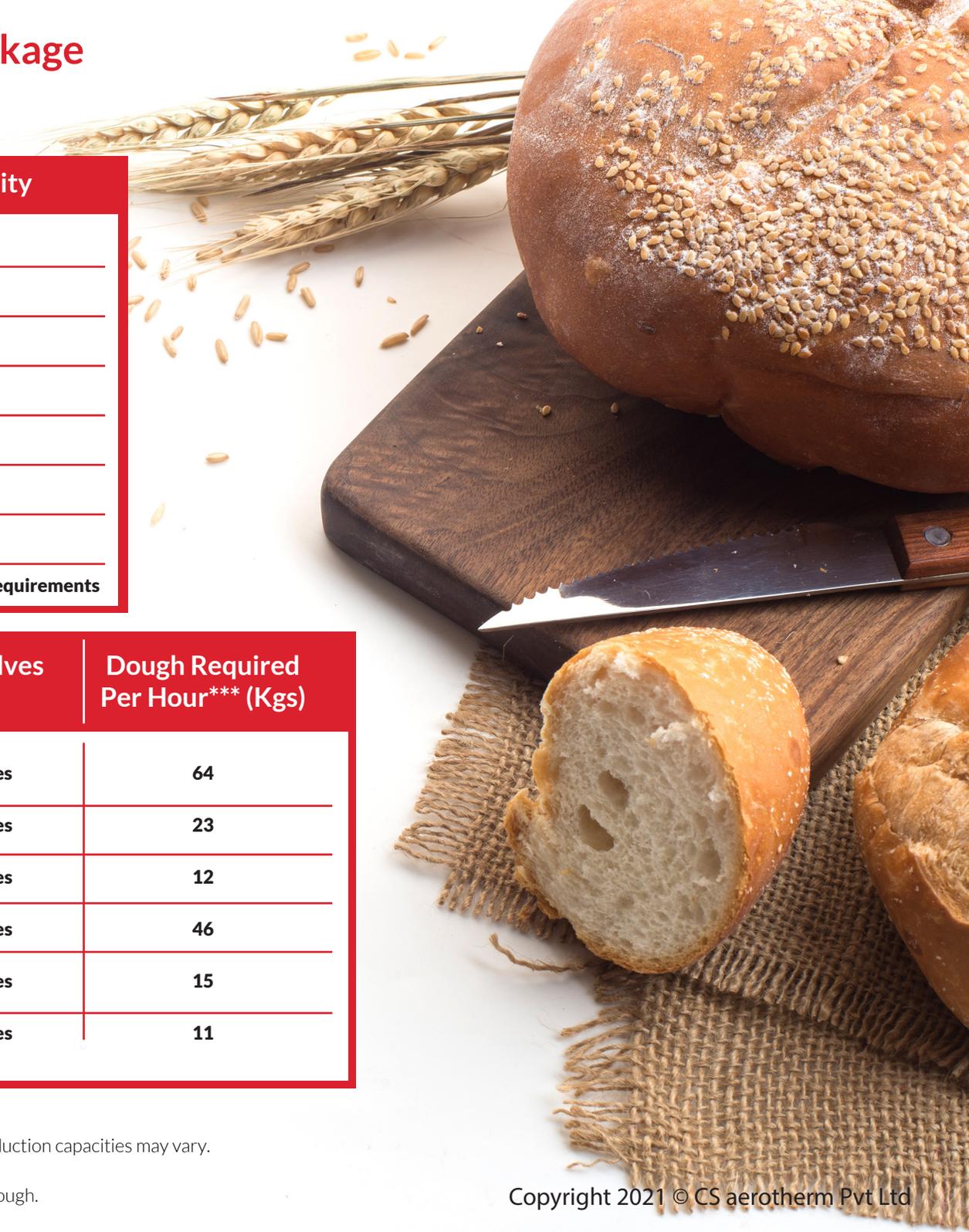
Products	Quantity	Trolleys with Shelves	Dough Required Per Hour*** (Kgs)
Bread (400 g) in No.s / Kgs	160 / 64	1 Trolley of 10 Shelves	64
Bun (45 g) in No.s / Kgs	448 / 20	1 Trolley of 14 Shelves	23
Biscuits (Kgs)	10	1 Trolley of 14 Shelves	12
Sponge Cake (Kgs)	38	1 Trolley of 10 Shelves	46
Rusk (Requires baking twice) ** in Kgs	9.5	1 Trolley of 14 Shelves	15
Khari (Requires baking twice) ** in Kgs	7	1 Trolley of 14 Shelves	11

Please Note:

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

** In Rusk and Khari, 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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