



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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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-75



Planetary Mixer SP-60HA



Rotary Rack Oven B-1300



Manual Sheeter Easy 600



Table Top Slicer CSTTS-500



Moulds & Trays

B-1300 Bakery Package

An Ideal layout for the B-1300 Bakery Package

We bring to our customers a comprehensive package, which is totally apt for medium sized bakeries, cafes, supermarkets. Apart from our B-1300 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. It can make upto 270 kgs of bread in an hour.

Medium Bakery B1300 Package

The Medium Bakery B1300 Package contains all the equipment required to start a medium sized bakery. With these machines you can make bread, bun, rusk, puff, khari, cake and many more.

Standard Trolley Size (W x D x H) in mm / inches is 700 x 520 x 1907 / 28 x 20.5 x 75

Standard Tray Size (W x L) in mm / inches is 450 x 700 / 18 x 27

B-1300 Bakery Package

The B-1300 bakery package include the below. Click on any of the machines to find more details.

Machine Name and Model Number	Quantity
Planetary Mixer SP-60HA	1
Spiral Mixer CSM-75	1
Rotary Rack Oven B-1300	1
Four Trolley Proofer B-1300PC	1
Manual Sheeter Easy-600	1
Table Top Slicer CSTTS-500	1
No. of Trolleys Provided with the Package (No.s)	4
Moulds and Trays	Based on your Requirements

Products	Quantity	Trolleys with Shelves	Dough Required Per Hour*** (Kgs)
Bread (400 g)	672 / 270	2 Trolleys of 14 Shelves	309
Bun (45 g)	1728 / 77	2 Trolleys of 18 Shelves	90
Biscuits (Kgs)	80	2 Trolleys of 18 Shelves	96
Sponge Cake (Kgs)	212	2 Trolleys of 14 Shelves	254
Rusk (Requires baking twice) ** in Kgs	36	2 Trolleys of 18 Shelves	57
Khari (Requires baking twice) ** in Kgs	24	2 Trolleys of 18 Shelves	38

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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