



**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-75



Planetary Mixer SP-60QT



Manual Sheeter Easy 600



Table Top Slicer CSTTS-500



Rotary Rack Oven B-1700



Moulds & Trays

Prover B - 1700

# **B-1700 Bakery Package**

## **An Ideal Setup for the B-1700 Bakery Package**

We bring to our customers a comprehensive package, which is totally apt for medium sized bakeries, cafes, supermarkets and restaurants in malls. Apart from our B-1700 Rotary Rack Oven, this package includes machines such as Planetary Mixer, Spiral Mixer, Prover, 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 336 kgs of bread in an hour.

## **B1700 Bakery Package**

The Medium B1700 Bakery Package contains all the equipment needed to start a medium sized bakery. These machines can make a variety of products like bread, bun, rusk, khari, puff, cake and others.

Standard Trolley Size (W x D x H) in mm / inches is 800 x 660 x 1907 / 31.5 x 26 x 75

Standard Tray Size (W x L) in mm / inches is 600 x 800 / 23.5 x 31.5



## B-1700 Bakery Package

The B-1700 bakery package include the below. Click on any of the machines to find more details.

Machine Name and Model Number	Quantity
Planetary Mixer SP-60QT	1
Spiral Mixer CSM-75	1
Four Trolley Proofer B-1700PC	1
Rotary Rack Oven B-1700	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

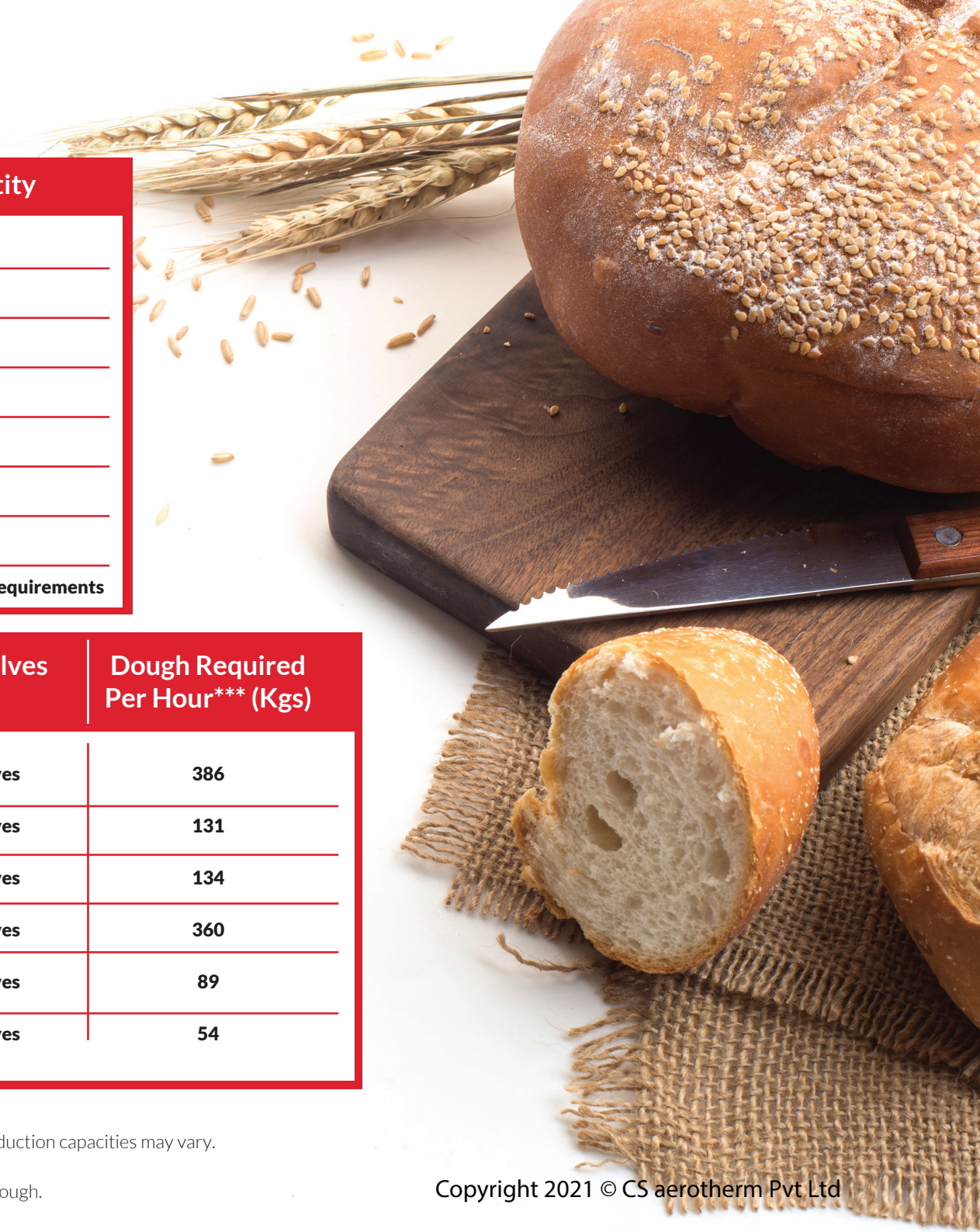
Products	Quantity	Trolleys with Shelves	Dough Required Per Hour*** (Kgs)
Bread (400 g) in No.s / Kgs	840 / 336	2 Trolleys of 14 Shelves	386
Bun (45 g) in No.s / Kgs	2520 / 113	2 Trolleys of 18 Shelves	131
Biscuits (Kgs)	112	2 Trolleys of 18 Shelves	134
Sponge Cake (Kgs)	300	2 Trolleys of 14 Shelves	360
Rusk (Requires baking twice) ** in Kgs	56	2 Trolleys of 18 Shelves	89
Khari (Requires baking twice) ** in Kgs	34	2 Trolleys of 18 Shelves	54

### 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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