



CS aerotherm[®]
Creative Technology in Baking
Since 1997

SET INTERNATIONAL STANDARDS IN BAKING

Our products are tried & trusted by
leading bakers around the world.



Email Us
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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-100



Single Pocket Divider



Economic Moulder LM-1500



Conical Rounder CS-SR



Rotary Rack Oven B-1700



Double Pocket Dough Divider



Moulds & Trays



Flour Shifter ATUE

Trolley

Bowl Lifting and Tilting Device

Proofer B1700

Industrial Slicer ISL-1500

Packing Machine

Spare Bowls SB-SMH-100

B-1700 Bread Package

An Ideal setup for the B-1700 Bread Package

If you wish to setup a semi-automatic bread plant, look no further. CS aerotherm proudly presents a bakery package fully dedicated to bread manufacturing. It comprises of B-1700 Rotary Rack Oven along with Spiral Mixer, Spare Bowls, Bowl Lifting and Tilting Device, Flour Sifter, Double Pocket Dough Divider, Take Off Conveyor, Conical Rounder, Economic Moulder, Prover, Industrial Slicer, Packaging machine, Trolleys and Moulds. You can make 1250 loaves of bread in an hour.

B 1700 Bread Package

With these machines you can make upto 1250 loaves of bread per hour. It's ideal for those bakeries specialising in bread production.

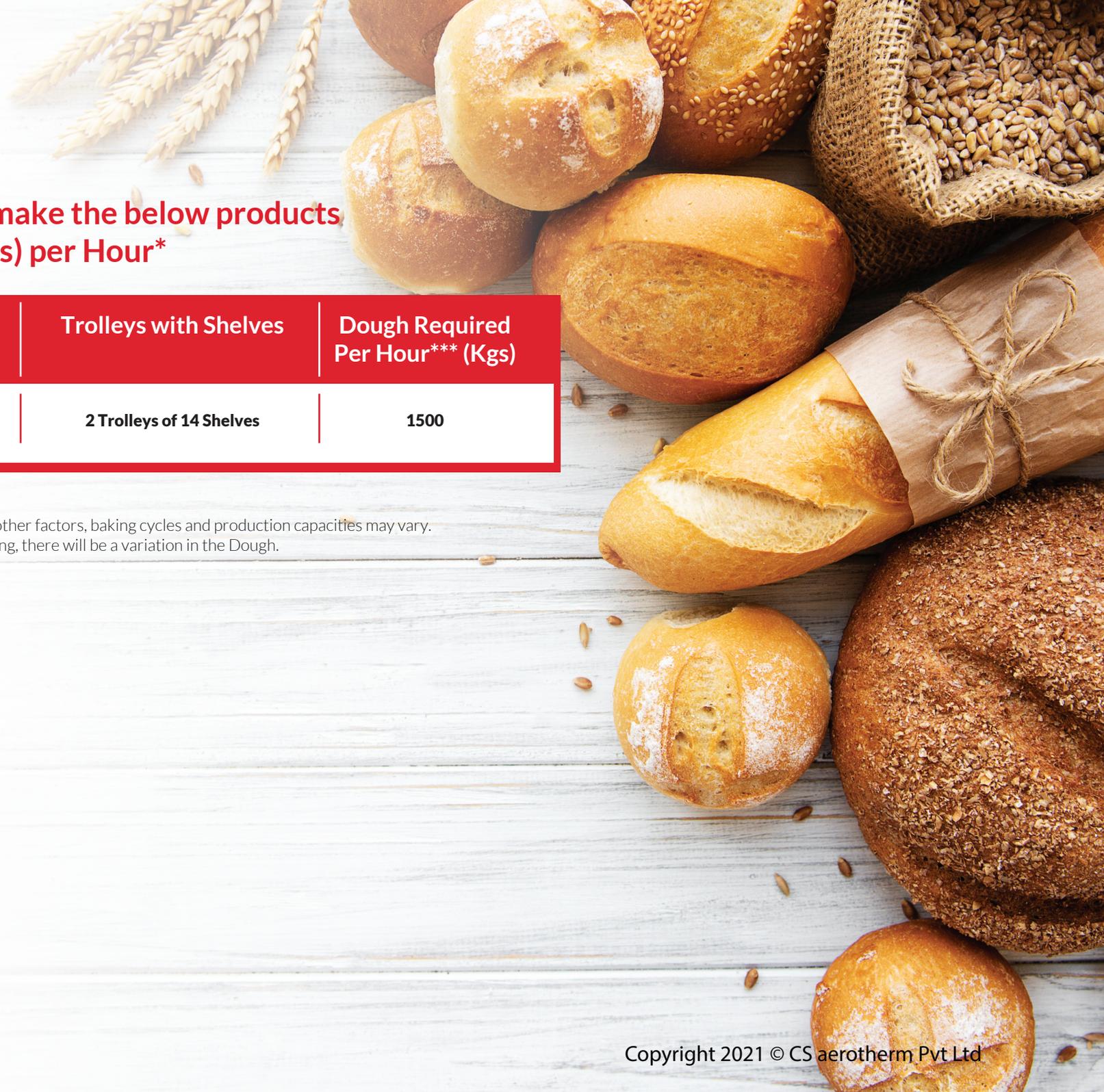
B-1700 Bread Package

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

| Machine Name and Model Number | Quantity |
|--|----------------------------|
| Spiral Mixer SMH-100 | 1 |
| Spare Bowls SB-SMH-100 | 1 |
| Bowl Lifting and Tilting Device | 1 |
| Flour Shifter ATUE | 1 |
| Double Pocket Dough Divider BVDS | 1 |
| Conical Rounder CS-SR | 1 |
| Take off Conveyor | 1 |
| Economic Moulder LM-1500 | 1 |
| Rotary Rack Oven B-1700 | 1 |
| Four Proofer B-1700PC | 1 |
| Industrial Slicer ISL-1500 | 1 |
| Packing Machine | 1 |
| No. of Trolleys Provided with the Package (No.s) | 4 |
| Moulds | Based on your Requirements |

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



**With this package you can make the below products,
(Production Capacity details) per Hour***

| Products | Quantity | Trolleys with Shelves | Dough Required Per Hour*** (Kgs) |
|-----------------------|----------|--------------------------|----------------------------------|
| Bread (400 g) in No.s | 1250 | 2 Trolleys of 14 Shelves | 1500 |

Please Note:

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

*** Due to moisture content and evaporation while baking, there will be a variation in the Dough.

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