



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.



Manual Sheeter



Spiral Mixer CSM-50



Planetary Mixer SP-60HA



Cream roll machine



Cream injecting machine



Rotary Rack Oven B-1300

Cream Roll Package

An Ideal setup for the Cream Roll Package

Cream Roll Package is the latest addition to our fleet of machines. It comprises of a planetary mixer for mixing of dough, a Cream roll machine to make flawless rolls, One rotary rack oven to bake perfect crunchy rolls, Another planetary mixer for whipping up delicious, fluffy cream filling that melts in your mouth, one cream injecting machine to inject filling in the baked rolls evenly so that you can enjoy the filling from start to end. Grow your business with us by including this package and write your own success story. You can make 800 cream rolls in an hour.

Cream Roll Package

The CS aerotherm Cream Roll package is ideal to start a successful bakery. The range of equipment help in making delicious cream rolls that will set you apart from the rest.

Cream Roll Package

The Cream Roll 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-50	1
Rotary Rack Oven B-1300	1
Automatic Cream Roll Machine ACRM-8/ACRM-12	1
Manual Sheeter	1
Cream Injecting Machine CIM-3500	1
Pipes	1000
Free Trolleys	4

Trays (As per customer requirement)

Pipe Sizes 153/204/305 (mm) / 6/8/12 (inches)

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

Products	Quantity	Dough Required Per Hour*** (Kgs)
Cream Roll 204 mm / 8 inches	800	131
Cream Roll 305 mm / 12 inches	800	134

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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