



**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.





Croissant Make Up Line



Spiral Mixer CSM-75



Cream injector



Rotary Rack Oven B-1700



Manual Sheeter

Proofer -4 trolley capacity

# Croissant Making Machines

## An Ideal setup for the Croissant Package

We present to you a complete Croissant making package. It comprises of a Spiral mixer for mixing the dough, Manual Sheeter to make consistent dough sheets, Croissant make up line to make croissants with the dough sheets, Rotary rack oven to bake the croissants to perfection and a Cream injecting machine to fill croissants with yummy fillings.

This package will enable you to make croissants effortlessly and you can customise the package as per your requirement. It is completely fuss free and low on effort. Now you can add a wide variety of croissants to your bakery menu without worrying much.

## Croissant Making Machines

With these machines, you can make a cool **1800 pieces per hour of Croissants**.



## Croissant Package

The croissant package include the below. Click on any of the machines to find more details.

Machine Name and Model Number	Quantity
Spiral Mixer CSM-75	1
Trolley Proofer	1
Rotary Rack Oven B-1700	1
Cream Injector Machine CIM-3500	1
Croissant Machine Croymat 3000	1
Free Trolleys	4

Trays (As per customer requirement)

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

Products	Quantity	Dough Required Per Hour*** (Kgs)
Croissants	1800	144-180

**Please Note:**

\* Each Baking cycle is 40 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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