

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.



## **Twelve Trolley Proofer**

At CS aerotherm, we believe in helping our customers at every step of baking. We bring to you our proofer which will help you in proofing and resting the dough at optimum temperature. We understand how crucial proofing the dough is. Be assured you will always get the perfect risen dough ready to be baked.

## **Production Capacity details per hour\***

Model	Production	Capacities
B-2200PC12	Bread (400 g) in No.s / Kgs	7560 / 3024
B-2200PC12	Bun (45 g) in No.s / Kgs	17640 / 792

<sup>\*</sup> Each batch is 90 minutes for Bread and 70 minutes for Bun. Proofing time will vary based on recipes



## **B-2200PC12 Proofer Specifications**

Details	Specifications
Model	B-2200PC12
Trolley Size (W x D x H) in mm / inches	800 x 660 x 1907 / 32 x 27 x 75
Maximum Temperature (°C / °F)	55 / 131
Maximum Humidity (%)	95
Installed Power (KW / HP)	10.5 / 8.3
Voltage and Phase (Volts / Phase / Hertz)	415/3/50
External Dimensions (W x D x H) in mm / inches	2500 x 5000 x 2200 / 99 x 197 x 87
Weight (Kgs)	850

Standard Tray Size in mm / inches is  $600 \times 800 / 27 \times 32$ 





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