CS aerotherm®

Creative Technology in Baking

Since 1997

SET INTERNATIONAL STANDARDS IN BAKING

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

CE CERTIFIED

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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.

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ROTARY RACK OVEN - B1100

This is a perfect rotary rack oven for a medium sized bakery, restaurant or a supermarket that is struggling to get consistency in their baked items and sustainability in their ovens. Providing consistently even baking - its capabilities are unmatched. Its unique airflow design and rock wool blanket insulation makes it thermal-efficient, saving you energy. Operating this oven is extremely safe and easy with an analog or a touch screen PLC panel. Adding to this, its sturdy stainless steel frame makes it an all-rounder in every aspect. This rotary rack oven comes in Electrical/Gas/Diesel/CNG/PNG/LDO options.

Options : Analog/Industrial Grade Touch Screen PLC panel
Source : Electrical coils/GAS/Diesel/CNG/PNG/LDO
Supply : Single Phase/Three phase

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Oven Specifications:

Details	Specifications
Model	B-1100
Trolley Size (W x D x H) in mm / inches	800 x 660 x 1907 / 31.5 x 26 x 75
No. of Trolleys Provided with the Oven (No.s)	2
Maximum Temperature (°C / °F)	300 / 572
Installed Power (KW / HP)	2.75 / 4
Voltage and Phase (Volts / Phase / Hertz)	415 / 3 / 50
Recommended Servo Voltage Stabiliser for the Control Circuit (KVA / Phase)	1 / 1
Minimum Opening Required to take the oven into the bakery in split mode (H x W) in mm / Inches	2500 x 1000 / 100 x 40
External Dimensions (W x D x H) in mm / inches	1940 x 1588 x 2400 / 77 x 63 x 95
Weight (Kgs)	1650

Standard Trolley Size (W x D x H) in mm / inches 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

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