



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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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.

6 TRAY CONVECTION OVEN

Move over deck ovens, this compact convection oven is the newest in technology for small to medium sized bakeries. It is ideal for baking all types of bread, cookies, croissants, puffs, etc. Stainless steel interior for healthy and hygiene baking. The oven gives consistently uniform baking, the end-product is delivered perfectly. It's sleek design doesn't occupy much space. It comes with a steam function which enables you to make cupcakes, fruit cakes, and sponge cakes of different flavors. With less than a kilogram of gas consumed per hour, it is eco-friendly and energy efficient. Moreover, it is easy to clean and maintain. You can even make tandoori items, baked dishes like garlic bread, croissants, pizzas, steamed items as dhokla, idlis, sponge cake, scrumptious desserts such as pudding, kheer. Widen your horizons and grow your business with CS Aerotherm's world-class ovens.

Standard Features:

- Stainless steel frame construction.
- Stainless steel trays support.
- Halogen inner light chamber.
- Double glass for easy cleaning.
- Chamber inner light and door inner light.
- Professional bidirectional opening handle.



- Ideal for Indian vegetarian and non-vegetarian dishes.
- Expert in baked delights.
- Lip smacking desserts in minutes.
- Effortless cooking of complex dishes.
- Wholesome Gastronomical experience.
- A hands-down expert in Italian and continental cuisines.
- Hygienic, low on maintenance.
- Ideal for small restaurants, hotels, front/display cooking.

Specifications:

Details	Specifications
Model	CS-664MC-GAS
Maximum Temperature (°C / °F)	300 / 572
Capacity (No of Trays)	6
Tray size (L x W) in mm / inches	600 x 400 / 24 x 16
Installed Power (KW / HP)	1.1 / 1.5
Voltage and Phase (Volts / Phase / Hertz)	230 / 1 / 50
External Dimensions (W x D x H) in mm / inches	977 x 928 x 898 / 39 x 37 x 36



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