

SOMERSET

DOUGH SHEETER

CDR-100

FEATURES

- Simple handle adjustments for exact uniform dough thickness
- Synthetic rollers eliminate dough build up
- Safety sensors for automatic shutoff
- Compact design, ideal for use in limited space
- Ergonomic design for easy operation
- Convenient side operation
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Safe, simple, easy to operate, easy to clean
- Sanitary, heavy duty, all stainless steel welded construction
- Spring loaded scrapers readily removable for easy cleaning

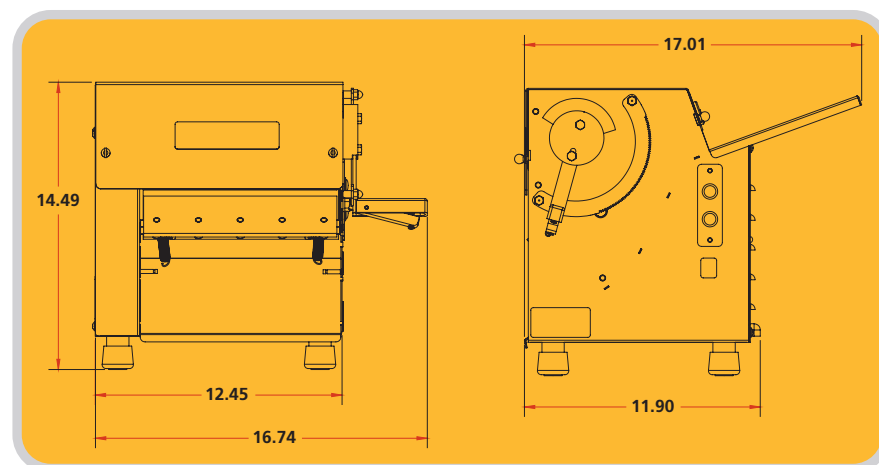


INDUSTRY USES:

- Bakeries
- Donut Shops
- Institutions
- Schools
- Hospitals
- Pizzerias

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 10" length
(8.89 cm dia. by 25.5cm length)

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1/4 HP, Maintenance Free, Single Phase, 115v/60Hz or 220v/50Hz

Finishing: All Stainless Steel

Legs: 1" Stainless Steel

Shipping Weight: 70lbs (32kgs)



MADE IN THE U.S.A. 05.11.12

SOMERSET®

Tel: 978.667.3355

800.772.4404

Fax: 978.671.9466

Email: somerset@smrset.comwww.smrset.com

SDP-750

DOUGH PRESS

IDEAL FOR:

- Pizza
- Gluten-free products
- Tortillas
- Chapati
- Navaho Bread
- Pita Bread
- Parathas
- Roti
- Lavash
- Flat Bread

HIGHLIGHTS:

- Accurate, consistent, even product, faster than hand tossed.
- Extra height between plates allows easy operation.
- Over 600 pcs per hour
- Compact tabletop design
- Self-powered mechanism
- Simple temperature controls
- Simple thickness adjustments
- Heavy duty, maintenance-free
- Easy to discharge products
- Heat protection guard
- Non-stick work surfaces
- Assist mechanism reduces force needed to flatten products.



SOMERSET INDUSTRIES, INC • 137 PHOENIX AVE • LOWELL, MA 01852 • U.S.A.