

SOMERSET®

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CDR-100

DOUGH SHEETER

IDEAL FOR:

- Cinnamon Rolls
- Yeast Raised Donuts
- Danishes
- Pastry Production
- Dough Lamination
- Pie Crusts
- Pizza 10" Max (25cm)
- Pasta
- Fondant

HIGHLIGHTS:

- Sheets dough up to 10" (25cm wide)
- Ships standard with synthetic, non-stick rollers
- Sheets 500-600pcs. per hour
- Ergonomic design makes it easy and simple to operate
- All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost



SOMERSET INDUSTRIES, INC • 1 ESQUIRE ROAD • NORTH BILLERICA, MA 01862 • U.S.A.

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DOUGH SHEETER

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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

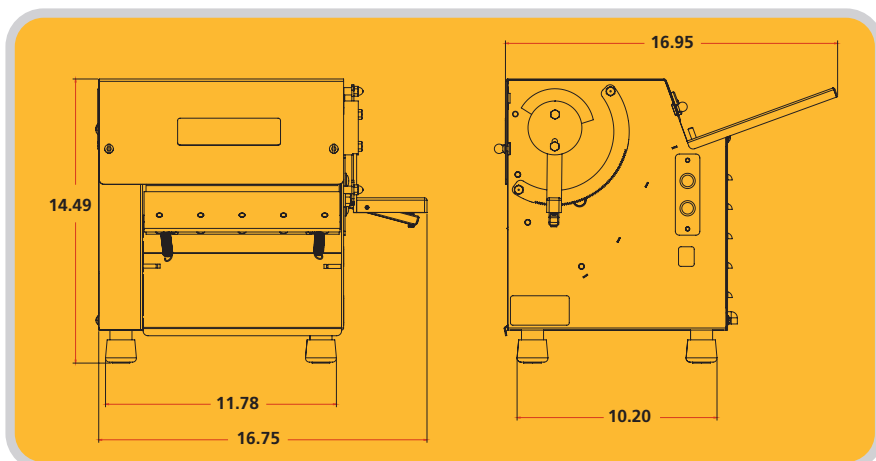


INDUSTRY USES:

- 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)



APPROVED

MADE IN THE U.S.A. 04.02.13