

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



WARNING
DO NOT OPERATE MACHINE
WITH DOOR OPENED ALL
PLUGS MUST BE REMOVED
BEFORE SERVICE CLEARING
OR MAINTENANCE

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

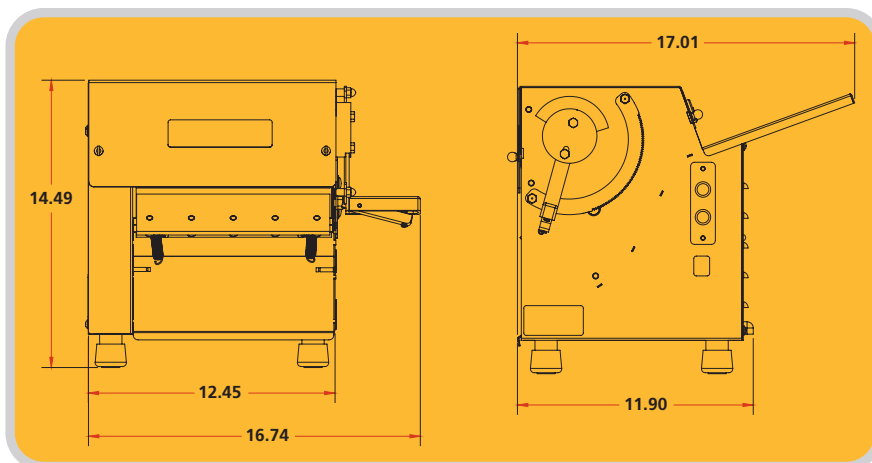


INDUSTRY USES:

- 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)



MADE IN THE U.S.A. 05.11.12