SOMERSET

DOCKING DOUGH ROLLER CDR-2020

SOMERSE

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Our all-in-front, compact

PIZZA ROLLER.

Docks your dough up to 18" (46cm) in diameter and sheets dough up to 20" within seconds.

Ideal for round or elongated dough that needs to be docked

HIGHLIGHTS:

- Sheets 500-600 pcs. per hour
- Ships standard with synthetic, non-stick rollers
- Ergonomic design makes it easy and simple to operate
- Sheets dough to a uniform thickness in seconds
- 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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SOMERSET.

DOUGH ROLLER

(CDR-2020)

FEATURES

- Simple handle adjustments for exact uniform dough thickness
- Spring loaded scrapers readily removable for easy cleaning
- Safety sensors for automatic shutoff
- Compact design, ideal for use in limited space
- Ergonomic design for easy operation
- Large hopper accepts large pieces of dough
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Sanitary, heavy duty, all stainless steel welded construction
- Safe, simple, easy to operate, easy to clean
- Simple, adjustable docking mechanism
- Easy to mount or remove from docker



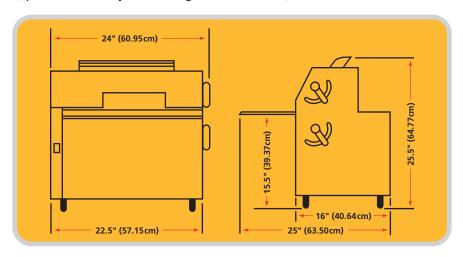
INDUSTRY USES

- Pizzerias
- Institutions
- Mexican establishments
- Cafes

- Restaurants
- Schools
- Other ethnic food production
- Bakeries

SPECIFICATIONS

(Specifications subject to change without notice)



PATENT PENDING









Rollers: 3.5" dia. by 20" length (8.89 cm dia. 50.80 cm length)

Scrapers: Synthetic, Spring Loaded,

Removable

Bearings: Sealed Ball Bearings,

Permanently Lubricated

Gear Motor: Heavy Duty 3/4 HP, Single Phase, Maintenance Free, 115v/60Hz or

220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 218lbs (98.88kgs)

MADE IN THE U.S.A. 05.10.12