

SOMERSET

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CDR-2100

DOUGH ROLLER

IDEAL FOR PIZZA AS WELL AS:

- Flour Tortillas
- Cookies
- Sheeting
- Pita Bread
- Pie Crusts
- Sweet Doughs
- Calzones
- Cinnamon Rolls
- Pierogi
- Roti
- Rolled In Dough

HIGHLIGHTS

- Sheets 500-600pcs. per hour up to 20" (51cm)
- 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



The veteran of side operated compact dough rollers. Sheets up to 20" (51cm) in diameter in seconds.

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

CDR-2100 SYNTHETIC ROLLERS

CDR-2100M METALLIC ROLLERS

FEATURES

- The most advanced **SIDE OPERATED** compact sheeter
- Spring loaded scrapers readily removable for easy cleaning
- Compact design, ideal for use in limited space
- Safety sensors for automatic shutoff
- Ergonomic design for easy operation
- Convenient side operation
- Large hopper accepts large pieces of dough
- 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
- Simple handle adjustments for exact uniform dough thickness

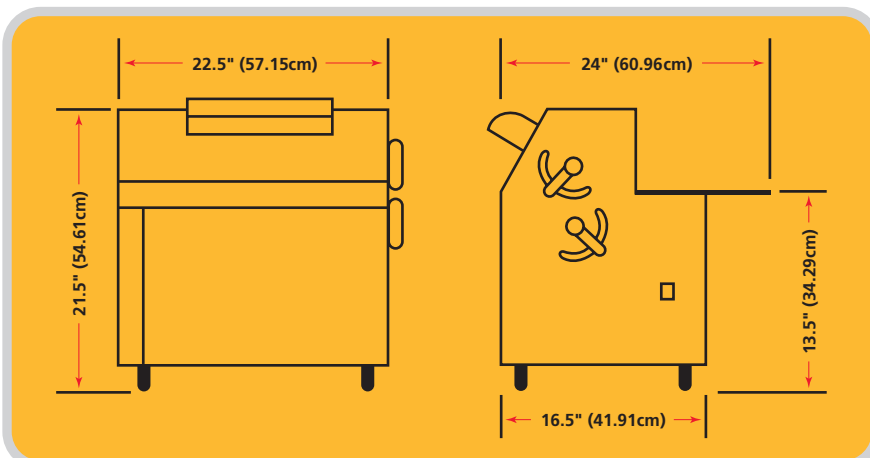


INDUSTRY USES:

- Pizzerias
- Restaurants
- Institutions
- Schools
- Mexican establishments
- Other ethnic food production
- Indian Establishments
- Cafes
- Bakeries

SPECIFICATIONS

(Specifications subject to change without notice)



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

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 3/4 HP, Maintenance Free, Single Phase, 115V/60Hz or 220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 210 lbs (45kg)



APPROVED

MADE IN THE U.S.A. 05.11.12