SOMERSET

Tel: 978.667.3355 800.772.4404 Fax: 978.671.9466

Email: somerset@smrset.com

www.smrset.com

DOCKING DOUGH ROLLER (CDR-2020)

SOMERSET

Our all-in-front, compact <u>PIZZA ROLLER.</u>

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.

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



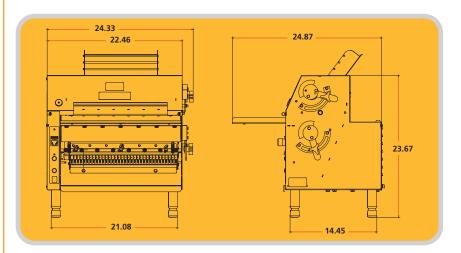
INDUSTRY USES

- 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)