

SOMERSET®

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SEP-760

IDEAL FOR:

- Pizza
- Tortillas
- Pita Bread
- Burritos
- Roti
- Chapati
- Flat Bread
- Gluten-free Products
- Ethnic Foods

HIGHLIGHTS:

- Accurate, consistent, even product, faster than handtossed up to 18"
- Extra height between platens allows easy operation
- 300-500pcs an hour
- Compact tabletop design
- Simple thickness adjustments
- Heavy duty, maintenance-free
- All electric heavy duty drive
- Efficient energy consumption
- Non-stick work surfaces

AUTOMATED DOUGH PRESS



SOMERSET INDUSTRIES, INC • 137 PHOENIX AVE • LOWELL, MA 01852 • U.S.A.

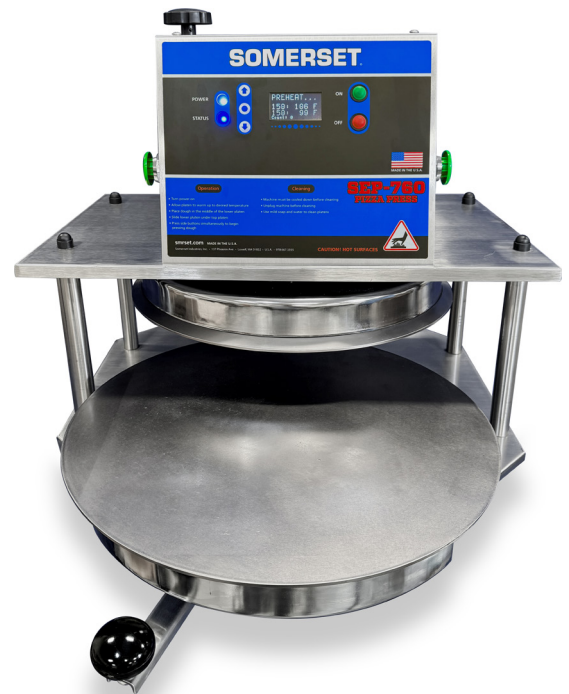
SOMERSET

AUTOMATED DOUGH PRESS

SEP-760

FEATURES

- Simple heat settings for top & bottom platens
- Switch to automated or manual mode
- Programmable "dough tap" for optimal doughspreading
- Patented Design for even dough stretching
- Programmable PRESS TIMER
- Programmable BUZZER
- Dough piece COUNTER
- Programmable ECO MODE to conserve energy

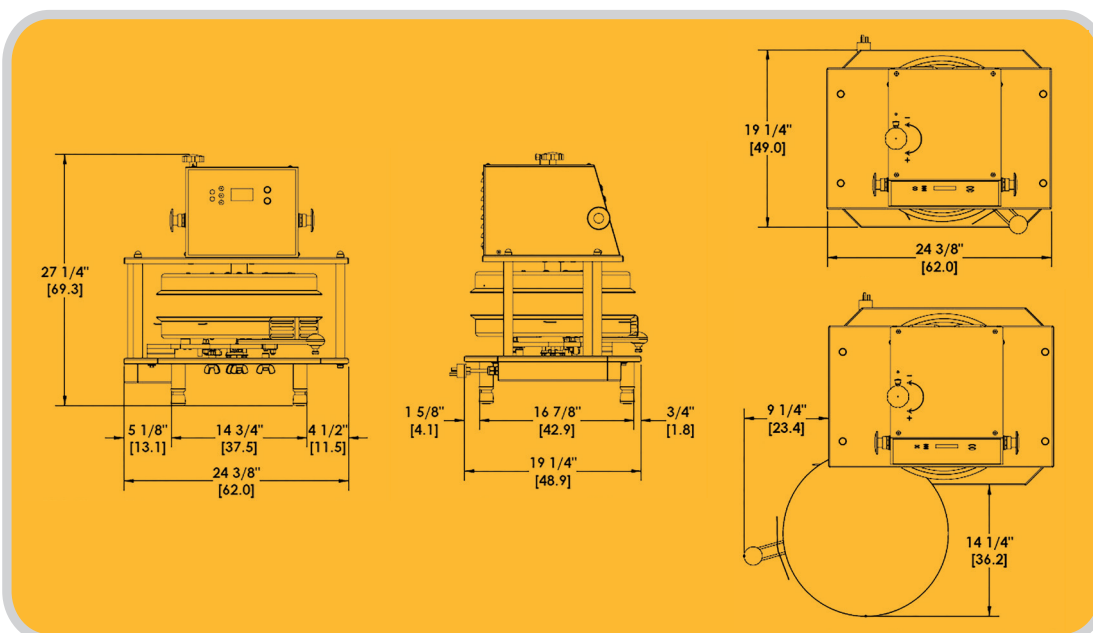


INDUSTRY USES

- Pizzerias
- Cafes
- Schools
- Ethnic Food Production
- Restaurants
- Supermarkets
- Mexican Establishments

SPECIFICATIONS

(Specifications subject to change without notice)



Electrical Data:

220v / 50-60Hz 3600W 16A

Plug Configuration:

NEMA 6-20P



Temperature Range:

0 - 400° F (0 - 204° C)

Construction:

All Stainless Steel

Shipping Weight:

218lbs. (98.9 kgs)



PATENT PENDING

MADE IN THE U.S.A.