

SOMERSET

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CDR-2100S

DOUGH • ROLLER

Ideal for pizza as well as:

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

Highlights:

- *Ships standard with synthetic, non-stick rollers*
- *Sheets 500-600 pcs. per hour*
- *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*



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
- Your choice of synthetic or hard chrome plated rollers
- Sanitary, heavy duty, all stainless steel welded construction
- Simple handle adjustments for exact uniform dough thickness

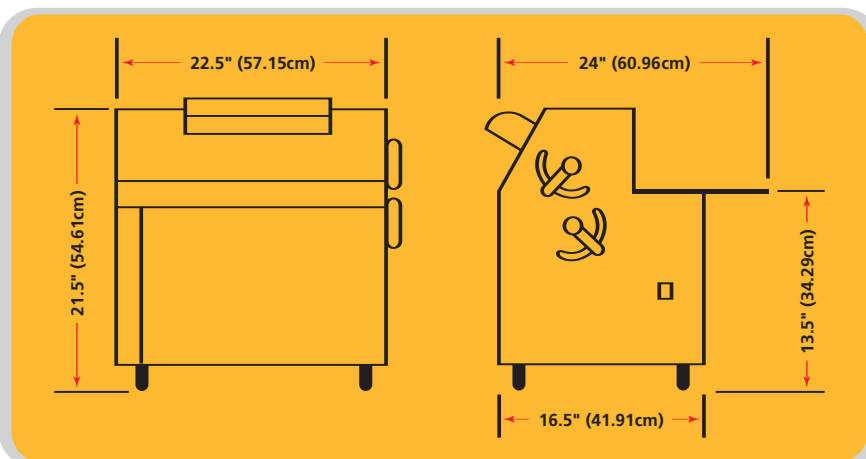


*Available with metallic rollers
(please specify CDR-2100M)*

Industry Uses:

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

Specifications



Rollers: 3.5" (8.89 cm) dia. by 20" (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: 205 lbs (93kgs)