

SOMERSET®

Tel: 978.667.3355

800.772.4404

Fax: 978.671.9466

Email: somerset@smrset.com

www.smrset.com



SEP-760

IDEAL FOR:

- Pizza
- Gluten-free products
- Chapati
- Pita Bread
- Parathas
- Roti
- Lavash
- Flat Bread

HIGHLIGHTS:

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

AUTOMATED PIZZA PRESS



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

FEATURES

- Simple heat settings for top & bottom platens
- Switch to automated or manual mode
- Programable "dough tap" for optimal dough spreading
- Patented Design for uniformed final product
- One year Parts and Labor Warranty
- Dough timer and end buzzer included
- ECO MODE included to conserve energy

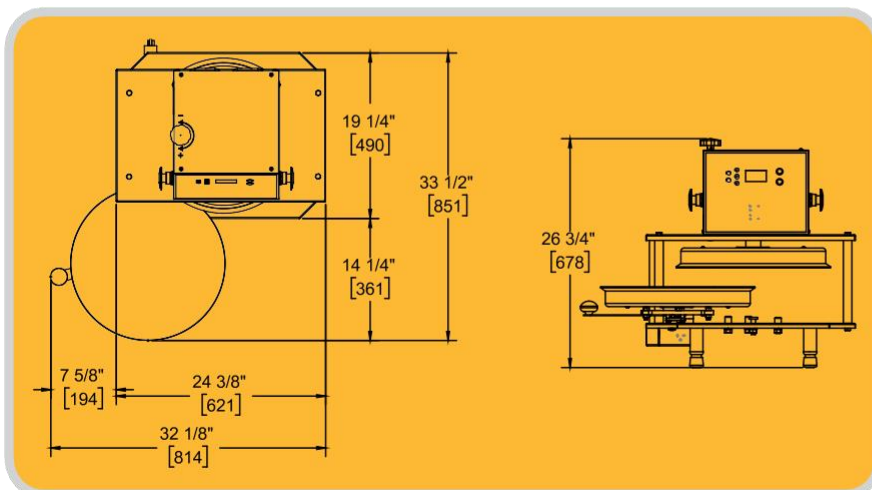


INDUSTRY USES

- Pizzerias
- Restaurants
- Institutions
- Schools
- Mexican establishments
- Supermarkets
- Cafes
- Bakeries

SPECIFICATIONS

(Specifications subject to change without notice)



Electrical Data: 220V / 50Hz - 60Hz
Temperature Range: 0-270° F (0-132° C)
Construction: All Stainless Steel
Shipping Weight: 220lbs. (99.80 kgs)

