SOMERSET

Tel: 978.667.3355 800.772.4404 Fax: 978.671.9466 Email: somerset@smrset.com

www.smrset.com

CDR-500

DOUGH SHEETER

IDEAL FOR:

- Cinnamon Rolls
- Yeast Raised Donuts
- Danishes
- Pastry Production
- Dough Lamination
- Pie Crusts
- Pizza
- Pasta
- Fondant

HIGHLIGHTS:

- Sheets dough up to 20" (51cm wide)
- Ships standard with synthetic, non-stick rollers
- Sheets 500-600pcs. per hour
- Ergonomic design makes it easy and simple to operate
- All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost

The most versatile tabletop sheeter available!

The ultimate sheeter! Sheets dough to a uniformed thickness in seconds!

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

DOUGH SHEETER

CDR-500 SYNTHETIC ROLLERS

CDR-500M METALLIC ROLLERS

SOMERSET

FEATURES

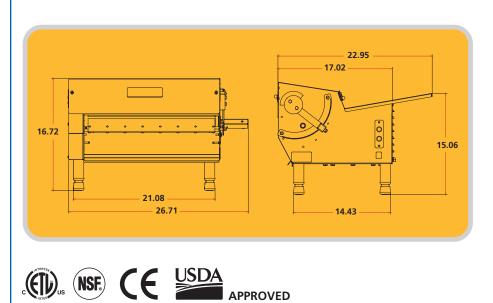
- Simple handle adjustments for exact uniform dough thickness
- Synthetic rollers eliminate dough build up
- Safety sensors for automatic shutoff
- Compact design, ideal for use in limited space
- Ergonomic design for easy operation
- Convenient side operation
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Safe, simple, easy to operate, easy to clean
- Sanitary, heavy duty, all stainless steel welded construction
- Spring loaded scrapers readily removable for easy cleaning

INDUSTRY USES:

Bakeries
 Donut Shops
 Institutions
 Schools
 Hospitals
 Pizzerias

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

CDR-500

CDR-500F with tray

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: 150 lbs (68 kgs)

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CDR-1550 DOUGH ROLLER

SOMERSET

WARNING

IDEAL FOR PIZZA AS WELL AS:

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

HIGHLIGHTS:

- Sheets 500-600pcs per hour up to 15" (38cm)
- 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

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DOUGH ROLLER

CDR-1550 SYNTHETIC ROLLERS

CDR-1550M METALLIC ROLLERS

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
- Convenient front 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

INDUSTRY USES

Pizzerias

Restaurants

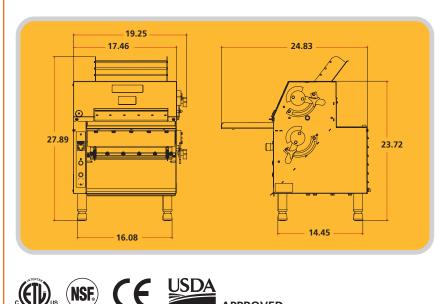
- Institutions • Schools
- Mexican establishments
- Cafes

CDR-1550

- Other ethnic food production
- Bakeries

SPECIFICATIONS

(Specifications subject to change without notice)



APPROVED

Rollers: 3.5" dia. by 15" length (8.89 cm dia. by 38.10 cm length)

SOMERSET

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1/2 HP, Maintenance Free, Single Phase, 115v/60Hz or 220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel **Shipping Weight:** 170 lbs (77kgs)

SOMERSET®

Tel: 978.667.3355 800.772.4404 Fax: 978.671.9466 Email: somerset@smrset.com

www.smrset.com

CDR-2000



DOUGH ROLLER

Our most advanced all-infront, compact <u>pizza roller.</u> Sheets dough up to 20" (51cm) in diameter within seconds.

IDEAL FOR <u>PIZZA</u> AS WELL AS:

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

HIGHLIGHTS:

- Sheets 500-600pcs 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

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SOMERSE

DOUGH ROLLER

CDR-2000 SYNTHETIC ROLLERS

CDR-2000M METALLIC ROLLERS

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
- Convenient front 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

INDUSTRY USES:

- Pizzerias
- Institutions
- Mexican establishments

- Restaurants
- Schools
- Other ethnic food production

SOMERSET

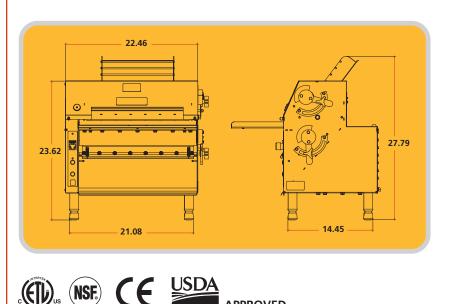
Bakeries

Cafes

(CDR-2000)

SPECIFICATIONS

(Specifications subject to change without notice)



APPROVED

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, Single Phase, Maintenance Free, 115v/60Hz or 220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 210lbs (95.5kgs)

Tel: 978.667.3355 800.772.4404 Fax: 978.671.9466 Email: somerset@smrset.com

www.smrset.com

DOCKING DOUGH ROLLER (CDR-2020)

Our all-in-front, compact PIZZA ROLLER.

Docks your dough up to 17" (46cm) in diameter and sheets dough up to 17" within seconds.

Ideal for round or elongated dough that needs to be docked SOMERSET

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

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DOUGH ROLLER

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
- 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



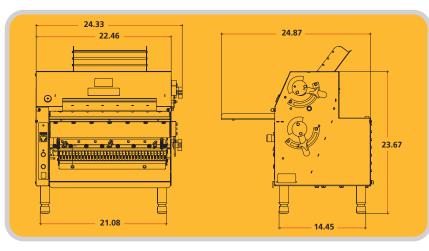
CDR-2020

INDUSTRY USES

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