

**MODEL
CDR-100**

SOMERSET

THE LITTLE WONDER!

DOUGH SHEETER

USED BY:

- SUPERMARKETS
- DELIS
- CAFÉS
- BAKERIES
- HOSPITALS
- SCHOOLS
- INSTITUTIONS
- PIZZA-RESTAURANTS



PERFECT FOR:

- PIZZA (10" MAX)
- CALZONES
- PIE CRUSTS
- PITA BREAD
- TORITLLAS
- PASTIES
- DANISH
- PUFF PASTRY

* PATENT PENDING

USDA APPROVED AND LISTED

- The most compact one pass sheeter with **front or side operation.**
- Ergonomic design, makes it easy and simple to operate.
- Sheets dough to a uniform thickness in seconds.
- The new All Stainless Steel construction offers Safety, Sanitation, Speed, Simplicity, Durability and Low Cost.



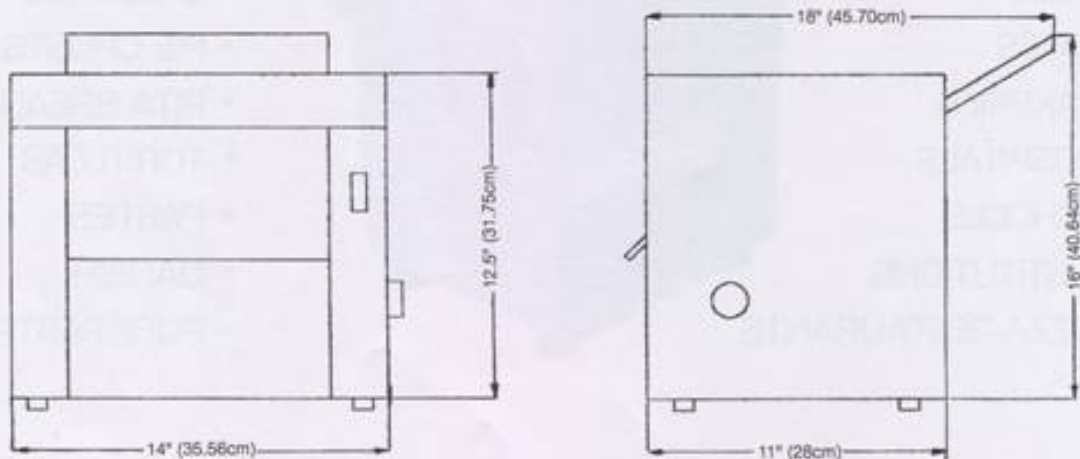
BAKERY AND FOODSERVICE EQUIPMENT SINCE 1946

SOMERSET MODEL CDR-100

FEATURES:

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

DIMENSIONS



SPECIFICATIONS:

ROLLERS: 3.5" (8.89cm) Dia. by 10" (25.4 cm.) Length.
SCRAPERS: Synthetic, Spring Loaded, Removable.
BEARINGS: Sealed Bearings, Permanently Lubricated.
GEAR MOTOR: Heavy Duty 1/4 HP Maintenance Free.
Single Phase, 115V, 60Hz or 220V, 50Hz.

FINISHING: All Stainless Steel.
SHIPPING WEIGHT: 60 lbs (27.2 kgs).

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

MADE IN U.S.A

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