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Heavy Duty Sheeters For Rolling Cake Fondant – In Seconds

Ideal for Cake Fondant,
Sugar Icing & Sugarpaste

Take the hard work and intensive
labor out of covering cakes with
the **WIDEST SHEETER** available.

Highlights:

- Greatly reduces labor costs and increases profits.
- Increases production of rolled fondant cakes; resulting in higher cake revenues.
- Uniform thickness makes rolled fondant cakes more palatable for your customers.
- Roll fondant up to 30" wide in a matter of seconds.
- Eliminates hand rolling of fondant.
- Keep up with modern and latest cake decorating trends.

Safe, quick and easy operation.

CDR-500F

Create sheets up to
20" (51cm) wide!

CDR-600F

Create sheets up to
30" (76 cm) wide!



May also be used for
pastry production.

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; easy removal for easy cleaning
- Simple handle adjustments for exact, uniform dough thickness
- Ergonomic design makes it easy and simple to operate
- Drive mechanism isolated from roller area
- Safe, simple, easy to operate, easy to clean

Specifications

Scrapers: Synthetic, spring loaded, removable

Rollers: Synthetic, non-sticking

Bearings: Sealed ball bearings

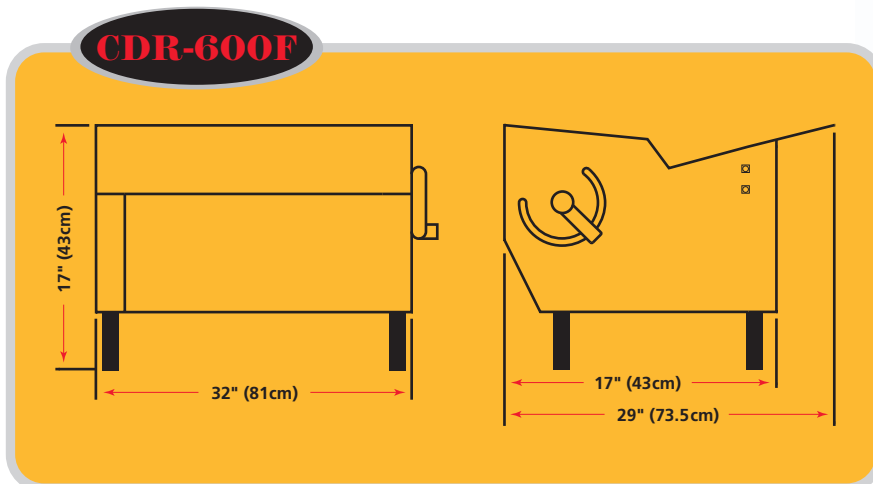
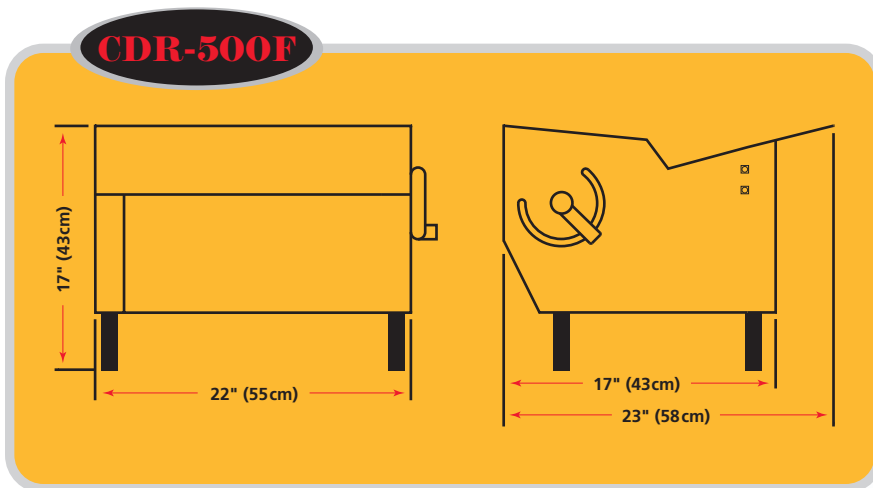
Gear Motor: Heavy duty 3/4 HP, 1 phase
115v/60Hz or 220v/50Hz

Finishing: All stainless steel

Legs: 4" adjustable

Discharge: Large all stainless steel tray

Dimensions



Rollers: 3.5" (9cm) diameter
by 20" (51cm) length

Shipping Weight: 150 lbs



Rollers: 3.5" (9cm) diameter
by 30" (76cm) length

Shipping Weight: 180 lbs