

ANETS Dough Rollers



Anets Dough Roller Series



Your Best
Value in
Dough Rollers.

ANETS

Higher Value Over Time

Durability for the Toughest Kitchens

- **All-welded steel construction**—means the rollers won't ever lose their precise alignment, and thus their ability to provide consistent, uniform dough thickness. Instead, left to right, beginning to end, year after year, your dough piece is the same.
- **Easy to clean**—means it will be cleaned more often for better, long-lasting performance.
- **A warranty like no other**—includes a 250,000-pizza/3-year protection plan on the drive train.



SDR-21

Performance for the Finest Tastes

- **Cross-graining feature**—creates a perfect, flaky crust every time. When the dough is turned 90° on the second pass through, the rollers treat the yeast cell structure gently, resulting in a product of hand-rolled quality.





Safety for Easy Operation

- **Meets OSHA requirements**—lowers operator age limitations and expands your labor pool.
- **Safety dough-loading design**—keeps the operator's hands away from the machine's pinch points (where the rollers contact one another).
- **Safety interlock panels**—when removed for service or cleaning of internal parts, automatically shut down the drive system.

ANETS Dough Rollers

You don't have to operate a pizzeria or a bakery to appreciate an Anets dough roller. While renowned for producing magnificent pizzas, the quality and productivity advantages of an Anets can extend to many other delectable foods.

From bread sticks, tortillas and wraps, to pitas, Arabic breads and more, Anets dough rollers can help you safely and consistently achieve hand-rolled perfection at a much faster rate and a much lower cost.

Make More of What Your Customers Love



Sub shops, cafeterias, Mexican restaurants and so many other foodservice establishments can afford to roll a profit with an Anets.

ANETS

www.anetsberger.com

Handmade Quality...

Faster and Easier

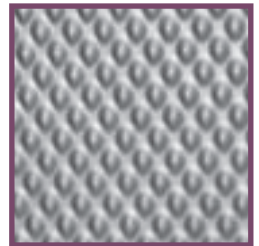


Promotes Operator Safety

The dough chute keeps hands clear of the rollers and includes a jamproof, built-in push bar for sticky doughs.

Promises a Smooth Infeed on the Second Pass

Dough slides nicely on the stainless steel tray, textured to minimize any "suction" effect.



Fine-Tunes for Exact Dough Thickness

These calibrators let you precisely adjust and lock in the roller setting you want, so you get consistent dough thickness.



SDR-21
Patent No. 4,255,106



The difference is in the equipment. Not the crust.

Anets dough rollers deliver hand-rolled quality at the speed you need to satisfy more customers.

Makes Cleanup and Service Easy

Choose hard chrome-plated steel or synthetic rollers. Both minimize dough adhesion and buildup.

The front and back panels open for easy access to internal parts.



The spring-loaded scrapers, numbered for simple reassembly, lift out to allow for cleaning of the rollers.

Accessing all mechanical parts, which are located completely separate from the dough-rolling area, only requires removal of the side panel.



Stands Up to the Test of Time

All welded steel construction inside and out prevents twisting and warping of critical parts. The electrostatic, white-powder coating will not chip, and provides a sanitary easy-to-clean surface.

Plus:

- For added safety, an interlock automatically shuts off the machine when anyone opens a panel.
- A rugged motor with a speed reducer quietly provides exceptional power.

Pizza Shops:

Add a Dough Docker for Absolute Perfection

Roll that perfect crust more efficiently with the Anets patented exclusive Dough Docker. This automatic perforator streamlines production because it eliminates the need to manually pop dough blisters. As a result, you have:

- No need for additional counterspace in the prep area.
- No wasted labor.
- No loss of heat opening the oven door.

Plus, the size of the perforated holes does not allow sauce or other condiments to leak through the crust, ensuring the profit-making product consistency you want.

SDR-21P

Patent No. 4,395,216



You can easily remove the Docker assembly for cleaning or when it's not needed.

ANETS DOUGH ROLLERS

ANETS

www.anetsberger.com

Choose The Anets Right for You

Model SDR-21 Two-Pass Dough Roller

The most popular model in the Anets lineup. All-in-front design makes operation easier where space is limited. The rollers adjust for a wide range of dough thicknesses and feature calibrated control settings that lock in for product consistency.

- Accepts dough balls of up to 36 ounces.
- Produces dough shapes as large as 20" wide.
- Sheets 85 feet per minute.
- Dimensions (HxWxD): 30.5" x 26" x 26"
- Motor: ¾ hp
- Available with an optional patented Dough Docker (SDR-21P).

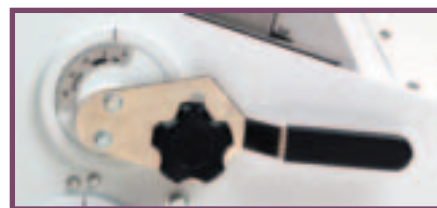


Model SDR-42 Two-Pass Dough Roller

With an extra-wide hopper and low profile, the SDR-42 actually requires less workspace to produce larger dough shapes.

Special ergonomically designed knobs make roller adjustment easy.

- Accepts dough balls of up to 42 ounces.
- Produces dough shapes as large as 20" wide.
- Sheets 80 feet per minute.
- Dimensions (HxWxD): 25.5" x 26.75" x 24"
- Motor: ¾ hp



Model SDR-4 Single-Pass Dough Roller

An economical choice for high-volume production. This side-operated unit sheets both round and rectangular dough shapes making it very versatile.

- Accepts dough balls of up to 26 ounces. For sheeting applications accepts up to 4 pounds.
- Produces super-size pizzas or sheet pan pizzas as large as 18" x 26".
- Sheets 65 feet per minute.
- Dimensions (HxWxD): 16.75" x 27.25" x 24.5"
- Motor: ½ hp





Model SDR-4FL Single-Pass Dough Roller

Similar to the SDR-4, this unit features a dough chute that makes it a more convenient all-in-front operation. When necessary, you can also operate it from the side, using the infeed table behind the chute.

- Accepts dough balls of up to 32 ounces.
- Produces dough shapes as large as 20" wide.
- Sheets up to 65 feet per minute.
- Dimensions (HxWxD): 25.5" x 27.25" x 24.5"
- Motor: 1/2 hp



Model MDR-6C Two-Pass Dough Roller

The original bakery bench-type model. This side-operated dough roller offers tremendous thick and thin dough versatility and adjusts for speed to meet your production needs.

- Accepts dough balls of up to 36 ounces.
- Produces dough shapes as large as 20" wide.
- Dimensions (HxWxD): 25" x 30.5" x 23.5"
- Motor: 1/2 hp



For Easy Portability:

Add an Optional Stand With Casters

For your busiest production schedules, the SDR-4, SDR-4FL and MDR-6 models offer the convenience of an optional stand. It has four casters so you can quickly move your dough roller from bench to bench. Like the entire Anets line, the stand is welded 14-gauge, electrostatically white-powder-coated steel for durability and easy cleanup.



ANETS

www.anetsberger.com

ANETS DOUGH ROLLERS

You'll Be Hard-Pressed to Create a Better Crust

If you're like most pizzerias or bakeries, your reputation is in your crust. When you're considering ways to productively and efficiently form quality dough shapes, consider the power of an Anets dough roller versus a dough press.

Like a Power-Driven Rolling Pin

With Anets Dough Rollers, You:

- **Produce a flakier, more tender crust** because the cross-graining feature treats the dough's yeast cell structure gently and allows the dough to sheet in different directions. Unlike press plates that often must be heated to prevent dough adhesion, Anets Dough Rollers won't scorch your dough surface and kill precious yeast cells.
- **Improve productivity** because Anets Dough Rollers don't struggle with shrinkback, making it easier to create consistent, uniform shapes.
- **Perform your best at all times**, without depending on perfect room temperatures and dough conditions.



Outstanding Warranty and Service Support

You can always count on Anets for long-lasting, reliable foodservice equipment and the most responsive service support. Every Anets dough roller is made of all welded steel construction with a durable, electrostatically applied white-powder coating.

Call today to learn more about the Anets 250,000-pizza/3-year warranty.

Anetsberger Brothers Offers a Wide Range of Foodservice Equipment

- Anets GoldenFRY™ Series Fryers
- Anets GoldenGRILL™ Series Grills
- Counter Fryers
- Over-Under Broilers
- Anets Pasta Pro Commercial Pasta Cookers
- Bakery Equipment

For more information or for an authorized Anets dealer near you, contact us:

800~837~2638

www.anetsberger.com
sales@anetsberger.com

DR100 02/05 Printed in the USA

Anetsberger Brothers, Inc. ■ Foodservice Equipment That Turns Food Into Gold
180 North Anets Drive ■ Northbrook, Illinois 60062
800-837-2638 ■ Fax 847-272-1943
www.anetsberger.com

ANETS