

SOMERSET®

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GIANT DOUGH ROLLER 25" (64cm) WIDE

CDR-2500

The **LARGEST** double-pass roller in the pizza world. Makes dough up to 25" (64cm) in diameter within seconds

IDEAL FOR PIZZA 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



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

CDR-2500 SYNTHETIC 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

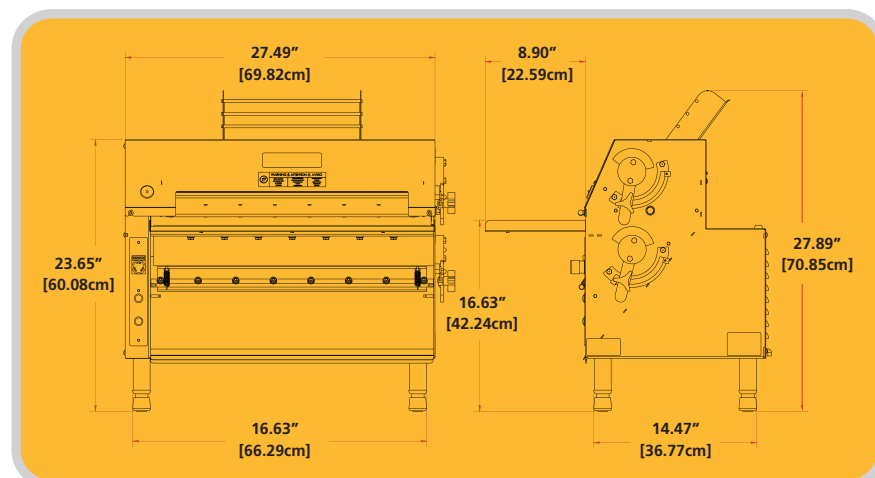


INDUSTRY USES:

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

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 25" length
(8.89 cm dia. by 63.5cm 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: 230 lbs, 104 kgs