# SOMERSET®

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# GIANT DOUGH ROLLER 25" (64cm) WIDE

**CDR-2500** 

The <u>LARGEST</u> double-pass roller in the pizza world.

Makes dough up to 25" (64cm) 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



# SOMERSET.

## **GIANT DOUGH ROLLER**



## **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



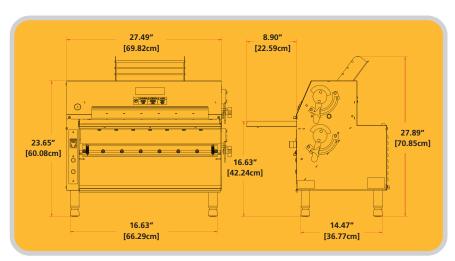
### **INDUSTRY USES:**

- Pizzerias
- Institutions
- Mexican establishments
- Cafes

- Restaurants
- Schools
- Other ethnic food production
- 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







