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## CDR-300 DOUGH SHEETER

## IDEAL FOR:

- Fondant
- Cinnamon Rolls
- Yeast Raised Donuts
- Danishes
- Pastry Production
- Dough Lamination
- Pie Crusts
- Pizza
- Pasta


## HIGHLIGHTS:

- Sheets dough up to 15" (38cm) wide
- Sheets 500-600pcs. per hour
- Ships standard with synthetic, non-stick rollers
- Ergonomic design makes it easy and simple to operate
- All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost

The most versatile $15^{\prime \prime}$ ( 38 cm )
tabletop sheeter available!

## SOMERSET.

## CDR-300 SYNTHETIC ROLLERS

## CDR-300M METALLIC ROLLERS

## FEATURES

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



## INDUSTRY USES:

- Bakeries •Donut Shops • Cafes •Institutions •Schools •Hospitals • Pizzerias


## SPECIFICATIONS

(Specifications subject to change without notice)


Rollers: $3.5^{\prime \prime}$ ( 9 cm ) dia. by $15^{\prime \prime}$ ( 38 cm ) length Scrapers: Synthetic, Spring Loaded, Removable Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1/2 HP, Maintenance Free, Single Phase, $115 \mathrm{v} / 60 \mathrm{~Hz}$ or $220 \mathrm{v} / 50 \mathrm{~Hz}$

Finishing: All Stainless Steel
Legs: 4" Adjustable, Stainless Steel
Weight: 115lbs (52Kgr)
Shipping Weight: 150lbs (68Kgr)

