SOMERSET

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INDUSTRY USES:

- Pizzerias
- Restaurants
- Institutions
- Bakeries
- Mexican
 Establishments
- Other Ethnic Food Production
- Government Facilities

HIGHLIGHTS:

- Most compact dough divider and portioner in the industry
- <u>Accurately</u> scale and divide dough from 1oz. (28 gr) - 32oz. (907 gr)
- Batch processing under 5 minutes
- Constructed with special synthetic material that prevents dough from blemishing
- Clean in minutes without tools
- No oil required during operation

FAST. EFFICIENT. COMPACT.

The Somerset dough divider.

Small enough to fit into a small shop and strong enough to handle commissary style production.



SOMERSET.

DOUGH DIVIDER

SDD-450

FEATURES

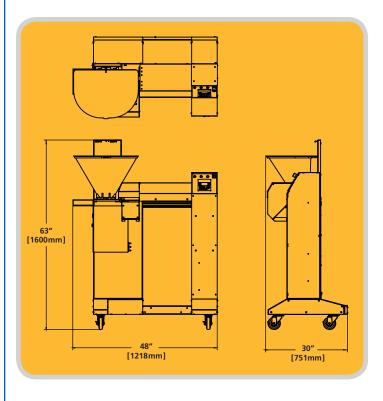
- Program up to 4 different weights & quantities per run
- Gentle dough processing, doesn't alter dough homogeneity
- Ideal for small or commissary production.
- Simple interface keeps production schedules on track
- Batch processing, 60lbs under 5 minutes
- Standard Hopper capacity up to 60lbs (27kg)
- Save on oil and cleaning (no oil is required during operation)
- Easy to use, minutes to clean
- Maintenance free drive mechanisms (no lubrication is required)
- Standard Unit: 60lbs hopper, Vol. Range (8-25)oz (227-708)gr
- Increase production when used with the SDP-400 rounder
- Save on floor space, the SDR-400 is stored inside the SDD-450 open space (Bridge)



SPECIFICATIONS

Use with the Somerset SDR-400 Dough Rounder for complete dough processing ability.

(Specifications subject to change without notice)



Portioner Mechanisms: Synthetic

Controls: Simple, high quality controls

Drive: Heavy duty maintenance free actuators

Voltage: 115V/60Hz or 220V, 50/60Hz

Finishing: All stainless steel

Weight (Machine only): 270lbs (122 kg),

Crated: 350lbs (158kg)

OPTIONAL EQUIPMENT

Large Hopper: 115lbs (52kg)

Volume Range: (1- 12) oz, (28-340) gr

or (19-32) oz, (539-907) gr





