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CDR-115

DOUGH PREPPER

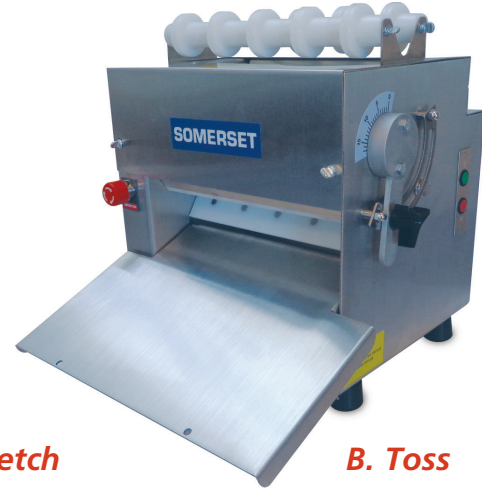
***Boost Production with
the Ultimate Pizza Prepper!***



- ***One pass operation***
- ***Prep pie on tray for tossing
or go straight to oven***
- ***Sheets dough up
to 11" (28cm wide)***

FEATURES

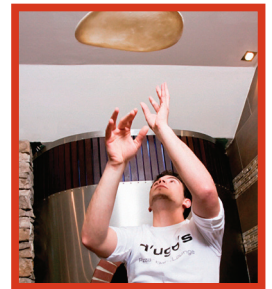
- Synthetic rollers eliminate dough build up
- Safety sensors for automatic shutoff
- Compact design, ideal for use in limited space
- Sanitary, heavy duty, all stainless steel welded construction
- Spring loaded scrapers readily removable for easy cleaning
- Simple handle adjustments for exact uniform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



A. Stretch



B. Toss

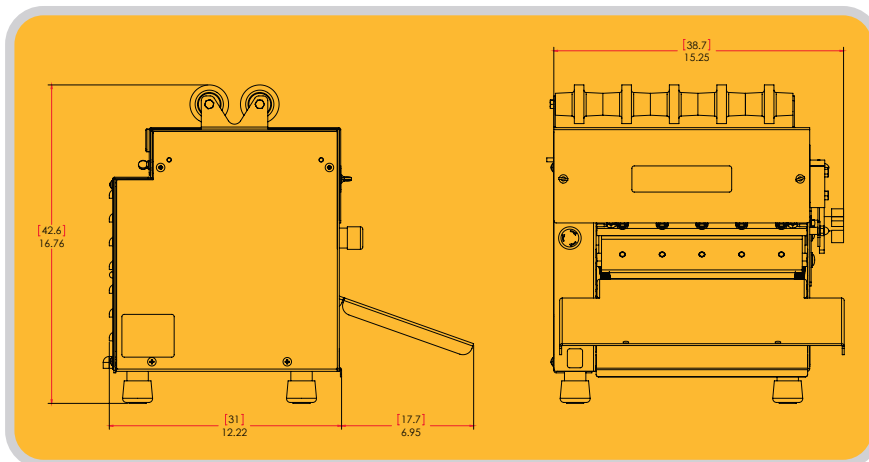


INDUSTRY USES:

- Pizzerias
- Restaurants
- Institutions
- Schools
- Ethnic food production
- Cafes
- Bakeries

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" (9cm) dia. by 11" (28cm) length

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1/4 HP, Maintenance Free, Single Phase, 115v/60Hz or 220v/50Hz

Finishing: All Stainless Steel

Weight: 75lbs (34Kgr)

Shipping Weight: 90lbs (41Kgr)