

SOMERSET

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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" (38cm) tabletop sheeter available!



*The ultimate compact sheeter!
Sheets dough to a uniformed
thickness in seconds!*

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



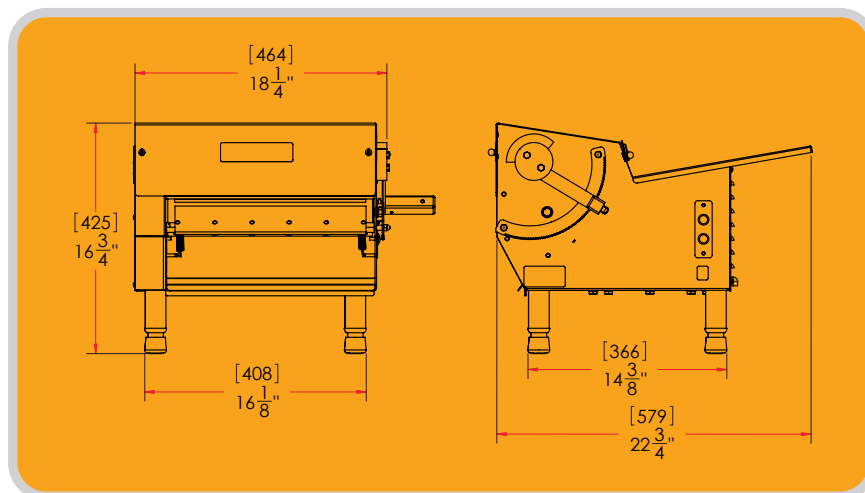
Model
CDR-300F with tray

INDUSTRY USES:

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

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" (9cm) dia. by 15" (38cm) length

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1/2 HP, Maintenance Free, Single Phase, 115v/60Hz or 220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Weight: 115lbs (52Kgr)

Shipping Weight: 150lbs (68Kgr)