

CDR-2020 Docking Dough Roller



**Ideal for round or elongated
dough that needs to be docked**

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

CDR-2020 Dough Roller

All-in-front, compact PIZZA ROLLER docks dough up to 17" (46cm) in diameter and sheets dough up to 17" within seconds

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
- 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
- Simple, adjustable docking mechanism
- Easy to mount or remove from docker

Industry Uses

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

Contact us

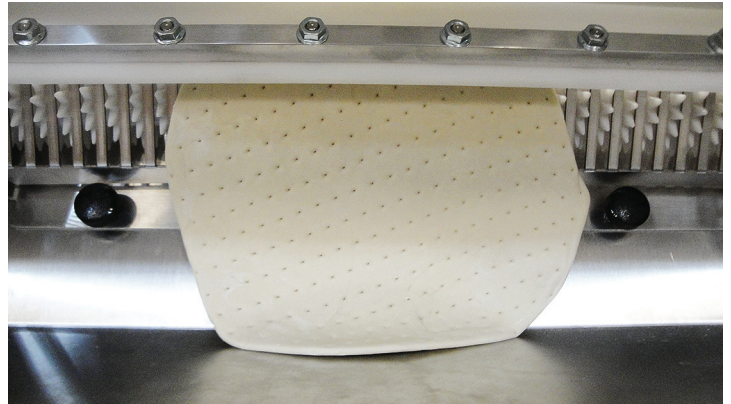
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Specifications

(Specifications subject to change without notice)

Rollers: 3.5" dia. by 20" length (8.89 cm dia. 50.80 cm length)

Scrapers: Synthetic, Spring Loaded, Removable

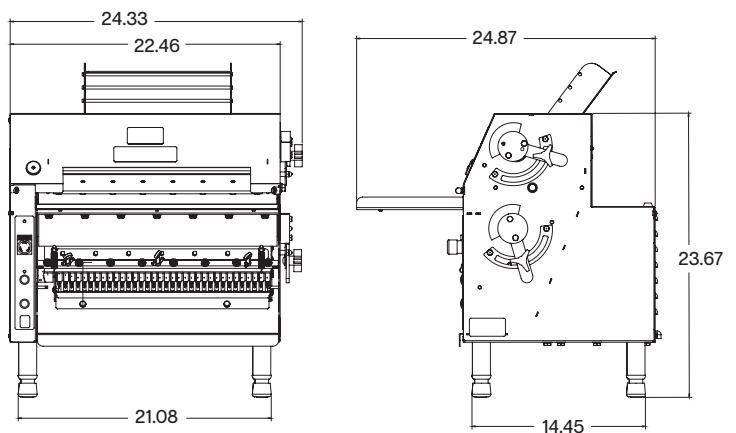
Bearings: Sealed Ball Bearings, Permanently Lubricated

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: 218lbs (98.88kgs)



Scan the code to learn more about the CDR-2020



APPROVED