



CDR-1100 Dough Roller



Ideal for:

- Pizza
- Calzones
- Pita Bread
- Flour Tortillas
- Rolled In Dough
- Sheeting
- Sweet Doughs
- Pierogi
- Naan
- Roti
- Flatbread

Highlights:

- Sheets 500-600 pcs per hour up to 11" (28cm)
- Very compact sheeter with front operation
- 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
- Ships standard with synthetic non-stick rollers

CDR-1100 Dough Roller

Compact 11" (28cm) dough roller

Features

- 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
- Large hopper accepts large pieces of dough
- Convenient front operation
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Adjusting stops
- Safe, simple, easy to operate, easy to clean

Industry Uses

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

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Specifications

(Specifications subject to change without notice)

Rollers: 3.5" dia. by 11" length (8.8cm dia. by 28cm length)

Scrapers: Synthetic, Spring Loaded, Removable

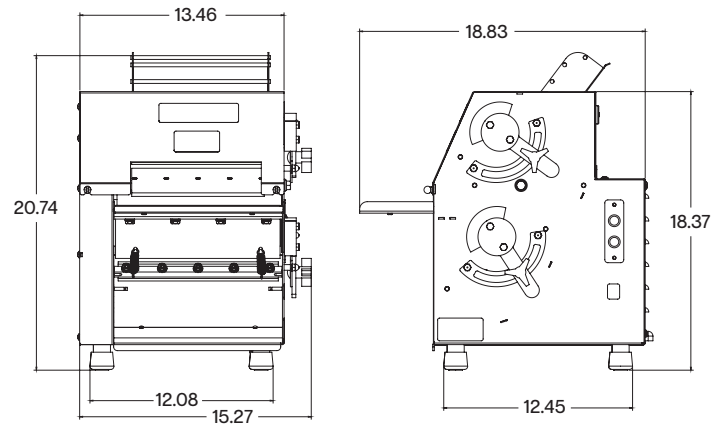
Bearings: Sealed Ball Bearings, Permanently Lubricated

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

Finishing: All Stainless Steel

Legs: 1" Stainless Steel with Rubber Boots

Shipping Weight: 118lbs (53.5kgs)



Scan the code to learn more about the CDR-1100