



CDR-1500 Dough Roller



Ideal for:

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

Highlights:

- Side operated
- Sheets dough to a uniform thickness in seconds
- Sheets 500-600pcs per hour up to 15" (38cm)
- All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost
- Ships standard with synthetic, non-stick rollers
- Ergonomic design makes it easy and simple to operate

CDR-1500 Dough Roller

CDR-1500 Synthetic Rollers
CDR-1500M Metallic Rollers

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
- Convenient front operation
- Large hopper accepts large pieces of dough
- 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

Industry Uses

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

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Specifications

(Specifications subject to change without notice)

Rollers: 3.5" dia. by 15" length
(8.89cm dia. by 38.10cm length)

Scrapers: Synthetic, Spring Loaded, Removable

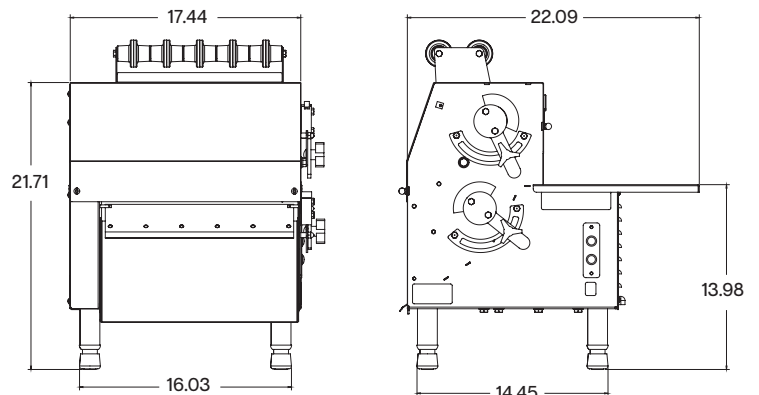
Bearings: Sealed Ball Bearings, Permanently Lubricated

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

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 167lbs (76kgs)



Scan the code to learn more about the CDR-1500

