



CDR-300 Dough Sheeter



Ideal for:

- Cinnamon Rolls
- Yeast Raised Donuts
- Danishes
- Pastry Production
- Dough Lamination
- Pie Crusts
- Pizza
- Pasta
- Fondant

Highlights:

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

CDR-300 Dough Sheeter

The most versatile and compact sheeter available. Sheets dough to 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

Industry Uses

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

Contact us

978.667.3355 | 800.772.440

Fax: 978.671.9466

Email: somerset@smrset.com

smrset.com

Somerset Industries, Inc.
137 Phoenix Ave
Lowell, MA 01852 USA



CDR-300F with tray

Specifications

(Specifications subject to change without notice)

Rollers: 3.5" dia. by 15" length
(8.89cm dia. by 38cm length)

Scrapers: Synthetic, Spring Loaded, Removable

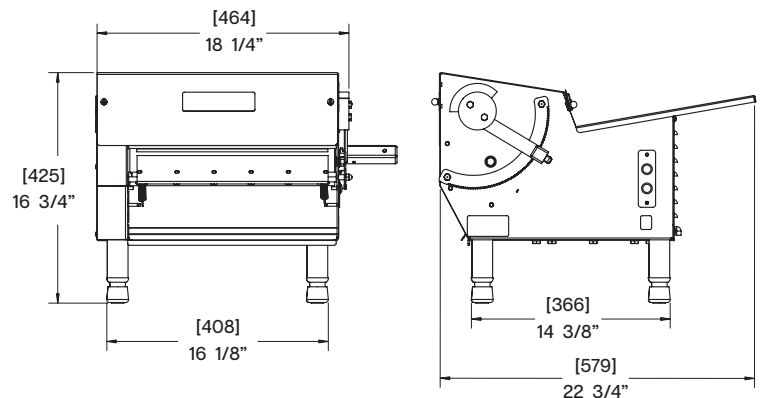
Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 3/4 HP, Maintenance Free, Single Phase, 115v/60Hz or 220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 140 (64kgs)



Scan the code to learn more about the CDR-300

