# sombrsen 

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Our all-in-front, compact PIZZA ROLLER.

Docks your dough up to 17" ( 46 cm ) in diameter and sheets dough up to 17" within seconds.

Ideal for round or elongated dough that needs to be docked

## HIGHLIGHTS:

- Sheets 500-600 pcs. 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

## SOMERSEI.

## DOUGH ROLLER

## 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 | - Institutions | - Mexican establishments | - Cafes |
| :--- | :--- | :--- | :--- |
| - Restaurants | - Schools | - Other ethnic food production | - Bakeries |

## SPECIFICATIONS

(Specifications subject to change without notice)


## PATENT PENDING

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, $115 \mathrm{v} / 60 \mathrm{~Hz}$ or $220 \mathrm{v} / 50 \mathrm{~Hz}$

Finishing: All Stainless Steel
Legs: 4" Adjustable, Stainless Steel
Shipping Weight: 218lbs (98.88kgs)

