DOUGH ROLLER

CDR-1100

COMPACT 11" (28cm) DOUGH ROLLER

IDEAL FOR PIZZA AS WELL AS:

- Calzones
- Pie Crusts
- Pita Bread
- Flour Tortillas
- Rolled In Dough
- Cookies
- Sheeting
- Sweet Doughs
- Pierogi

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

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*
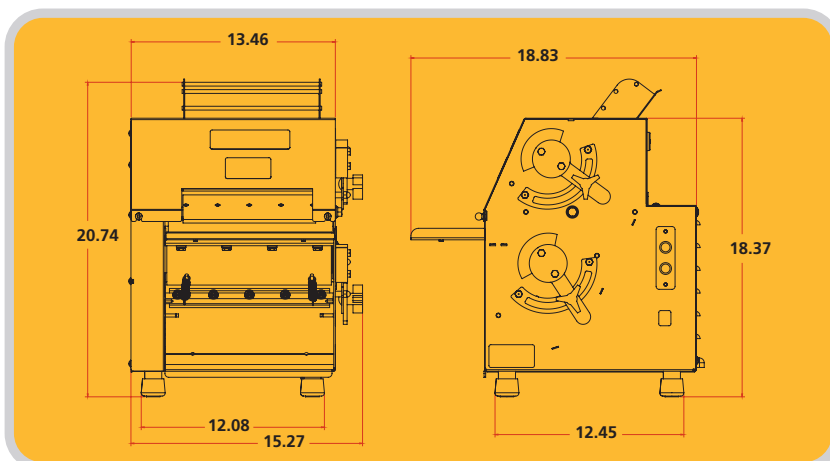- *Safe, simple, easy to operate, easy to clean*

INDUSTRY USES:

- *Pizzerias*
- *Institutions*
- *Mexican establishments*
- *Cafes*
- *Restaurants*
- *Schools*
- *Other ethnic food production*
- *Bakeries*

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: 105lbs (47.7kgs)

APPROVED

MADE IN THE U.S.A.   01.01.22