

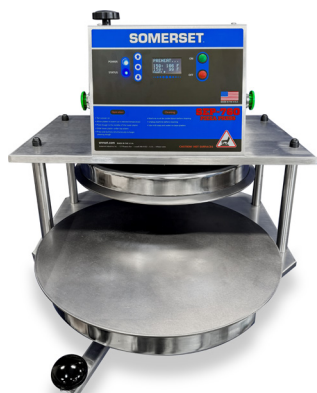
SOMERSET®



Manufacturers of foodservice
equipment since 1946



Setting the Standard for **Performance and Reliability**



**Dough
Presses**



**Dough
Rollers**



**Dough
Sheeters**



**Dough Rounders
& Moulders**

Dough Rollers (Double-pass)

A model to fit every business.

Our compact dough rollers are available in a variety of sizes and capacities to provide a perfect fit with your requirements. You can count on them for maximum dough production in a minimum space.

State-of-the-art design allows you to roll dough to a uniform thickness in seconds. Sturdy, all-stainless steel construction assures you of years of high performance, and every Somerset roller model is safe, easy to operate, and easy to clean – the very definition of cost-effective simplicity. And Somerset dough rollers are extremely versatile – perfect for pizza, flour tortillas, pie crust, focaccia, roti, sweet doughs, pasta, and more.



Scan the code to learn more about our Dough Rollers

The smallest dough roller for compact kitchen spaces.

CDR-1100
11" (28cm)



SIDE OPERATED ROLLERS

CDR-1500
15" (38cm)

CDR-2100
20" (51cm)

**BOTH MODELS
AVAILABLE WITH
METAL ROLLERS**



FRONT OPERATED ROLLERS

**CDR-1550 AND CDR-2000
AVAILABLE WITH METAL
ROLLERS**

CDR-1550
15" (38cm)

CDR-2000
20" (51cm)

CDR-2500
25" (64cm)



Engineered simplicity. Dock dough up to 17" in diameter, sheet dough up to 17" in seconds.

CDR-2020
17" (43cm)



Dough & Fondant Sheeters (Single-pass)

Precision-crafted, single-pass sheeters built for smooth operation.

Somerset dough sheeters are guaranteed to give you perfect results year after year. They're ideal for

a wide variety of food service bakery establishments. Naturally, we've engineered them to be easy to operate, easy to clean, and always safe.



Scan the code to learn more about our Dough & Fondant Sheeters

CDR-100
10" (25cm)

The smallest commercial dough sheeter, with front or side operation.



Our CDR-300 is the most versatile 15" tabletop sheeter available!

CDR-300
15" (38cm)



The CDR-500.
The ULTIMATE SHEETER.

CDR-500
20" (51cm)

Perfect for cinnamon rolls, danish and puff pastry, dough lamination, pie crust, pizza, and pasta.

CDR-600

Create sheets up to 30" (76cm) wide!

Ideal for pastry production and dough lamination.

AS SEEN ON THESE TOP CHANNELS AND MORE! CAKE SHOWS AND COMPETITIONS.



Boost production with the ULTIMATE PIZZA PREPPER.

CDR-115
11" (28cm)

One-pass operation. Prep pie on tray for tossing or go straight to oven.



Heavy-duty and high-volume.

Engineered for high-volume production of pizzas, doughnuts, and dough lamination.

CDR-700
20" (51cm)



CDR-300, 500, AND 600 AVAILABLE WITH DISCHARGE TRAY
CDR-300, 500, AND 700 AVAILABLE WITH METAL ROLLERS

Dough Presses

Hot dough presses for the 21st century.

The Somerset SEP-760 dough press turns out perfect, oven-ready pizza crust, tortillas, focaccia, and more with unsurpassed ease and efficiency. You can adjust the dough thickness and temperature to your desired settings with the turn of a dial. Extra height between plates allows for easy operation.

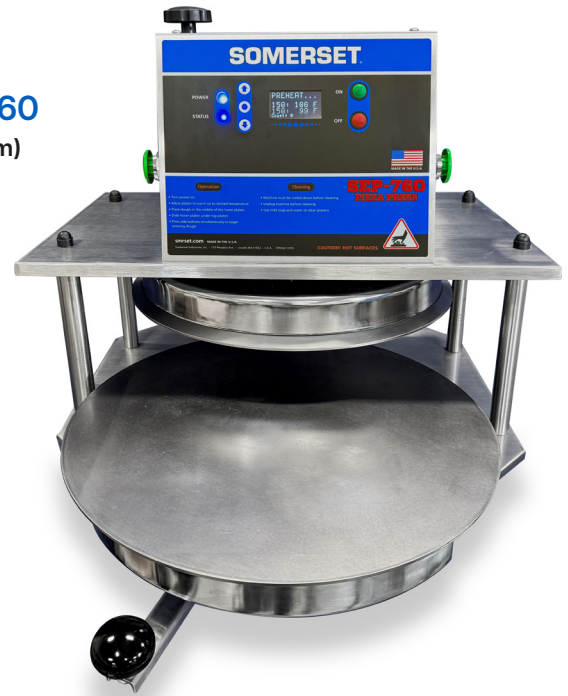
The SEP-760 produces consistent, even pizza crust faster than hand-tossing, and a patented assist mechanism assures nearly effortless operation. And its compact, stainless steel construction – designed for easy cleaning and unrivaled durability – means the SEP-760 will still be working hard when the 22nd century rolls around.



Scan the code to learn more about our Dough & Tortilla Presses

SEP-760

18" (46cm)



Tortilla Presses

Our automated tabletop presses make preparing tortillas, flatbreads, and other ethnic breads consistent and effortless.

- Fast and efficient
- Over 1,000 pcs per hour
- Compact tabletop design
- Self-powered mechanism
- Accurate, consistent, even product
- Simple temperature controls
- Heavy-duty and maintenance-free

SEP-790

14" (36cm)



SEP-795

8" (20cm)



Dough Rounders

Dough Rounder

- High production; 7,200 pieces per hour
- Rounds dough from 3oz (85g) to over 36oz (1kg)
- Stick-resistant dough intake
- Produces airtight ball with uniform round shape and size
- Compact size and low profile for flexible use
- Simple one-person operation
- Adaptable to conveyor for full operation
- Automatic – no adjustments for dough size



Scan the code to learn more about our Dough Rounders

SDR-400



SDR-400T SDR-400 with table included.



Bread Moulders

Compact tabletop bread moulders

Plates are required for loafs.



Scan the code to learn more about our Bread Moulders

CDR-170 15" (38cm)

Interchangeable pressure plate from 6" (15cm) to 11" (30cm).



CDR-250 20" (50cm)

Interchangeable pressure plate from 6" (15cm) to 16" (41cm).



Specialty Equipment

From the perfect turnover to shredding proteins and cheese, we have the right machine for the job.

We offer a full line of turnover machines, bread moulders, cheese shredding equipment, and other specialty machines designed to handle a wide range of food preparation tasks. Built with rugged stainless steel construction, our equipment is made to last and designed for safe, simple operation.



Scan the code to learn more about our Specialty Equipment

Perfect Pastry & Turnovers

Quick, easy operation with uniform consistency.

SPM-45

A complete range of dies are available.



Accessories

We offer a full range of heavy duty mobile equipment tables. Call **978.667.3355** or **800.772.4404** for details.

- Stops
- Dies
- Moulds
- Cutters
- Dockers
- Tables and more



Shred meat, veggies, and cheese fast.

Three plate options available:

- Large Shred (Chunky cut)
- Medium Shred (Pulled Style)
- Fine Shred (Shredded Style)

SMS-60

Meat Shredder

SMS-65

XL Meat Shredder
Double Capacity



The Ultimate Cheese Shredder

The Somerset cheese shredder is small enough to fit into a small shop and strong enough to handle commissary style production. This unit comes standard with a 3/16" blade. All other blades can be purchased as accessories.

SCS-150
Cheese Shredder
Variable speed.



- Shred 25+ pounds of cheese per minute
- Machine accepts 8 pound blocks of cheese
- Standard with three speeds
- All stainless steel construction
- NSF approved
- Maintenance free



Smarter prep starts with Somerset.

Call 978.667.3355 or 800.772.4404

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