SOMERSET

Tel: 978.667.3355 800.772.4404 Fax: 978.671.9466

Email: somerset@smrset.com

www.smrset.com



MAKE DOUGH BALLS
THE EASY WAY!

IDEAL FOR:

- PIZZA
- Tortillas
- Bread Rolls
- Roti
- Pita Bread
- Chipote
- Ethnic Foods

HIGHLIGHTS:

- High production; 7,200 pieces per hour
- Rounds dough from 1oz (50g) to over 36oz (1kg)
- Stick-resistant dough intake
- Produces airtight ball with uniform round shape & 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
- Reduces labor costs and health issues
- Continuous flow operation

EXTREMELY COMPACT!
HEAVY DUTY DOUGH BALLER



SOMERSET.

DOUGH ROUNDER

SDR-400

SDR-400 ROUNDER WITHOUT TABLE

SDR-400T ROUNDER WITH TABLE

FEATURES

- Patented stick-resistant dough intake
- Built with innovative non-stick, lightweight materials
- Maintenance-free drive mechanism
- Safety sensors for auto shutoff
- Patented design for easy operation and cleaning
- Manual or automatic feed operation
- Heavy duty construction

Rounder with Table **SDR-400T**



INDUSTRY USES:

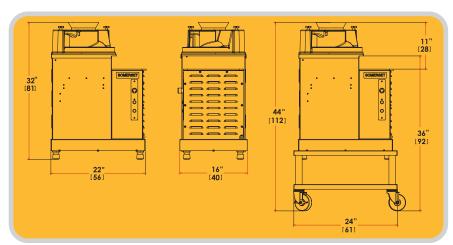
- Pizzerias
- Bakeries
- Restaurants

- Schools
- Hotels
- Cafes

- Mexican Restaurants
- Ethnic Food Establishments
- Government Facilities

SPECIFICATIONS

(Specifications subject to change without notice)



Auger: Synthetic

Bearings: Sealed Ball Bearings Permanently

lubricated

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

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: SDR-400 225lbs (102kgs)

SDR-400T 240lbs (109kgs)

PATENT PENDING







