

SOMERSET®

Tel: 978.667.3355

800.772.4404

Fax: 978.671.9466

Email: somerset@smrset.com

www.smrset.com



CDR-100

DOUGH SHEETER

IDEAL FOR:

- Cinnamon Rolls
- Yeast Raised Donuts
- Danishes
- Pastry Production
- Dough Lamination
- Pie Crusts
- Pizza 10" Max (25cm)
- Pasta
- Fondant

HIGHLIGHTS:

- Sheets dough up to 10" (25cm wide)
- 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



SOMERSET INDUSTRIES, INC • 137 PHOENIX AVE • LOWELL, MA 01852 • U.S.A.

SOMERSET

DOUGH SHEETER

CDR-100

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

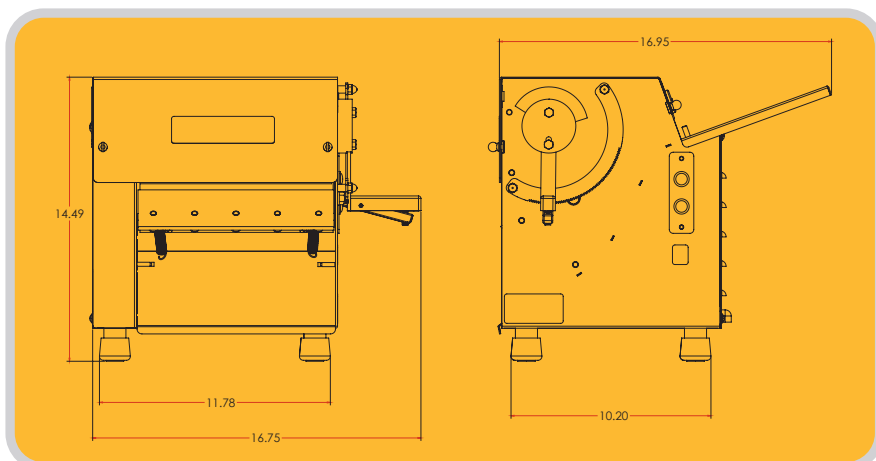


INDUSTRY USES:

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

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 10" length
(8.89 cm dia. by 25.5cm length)

Scrapers: Synthetic, Spring Loaded,
Removable

Bearings: Sealed Ball Bearings,
Permanently Lubricated

Gear Motor: Heavy Duty 1/4 HP,
Maintenance Free, Single Phase,
115v/60Hz or 220v/50Hz

Finishing: All Stainless Steel

Legs: 1" Stainless Steel

Shipping Weight: 70lbs (32kgs)



APPROVED

MADE IN THE U.S.A. 04.02.13

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CDR-115

DOUGH PREPPER

***Boost Production with
the Ultimate Pizza Prepper!***



- ***One pass operation***
- ***Prep pie on tray for tossing or go straight to oven***
- ***Sheets dough up to 11" (28cm wide)***

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FEATURES

- *Synthetic rollers eliminate dough build up*
- *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*
- *Drive mechanism isolated from roller area*
- *Safe, simple, easy to operate, easy to clean*

Hand Stretch or Toss

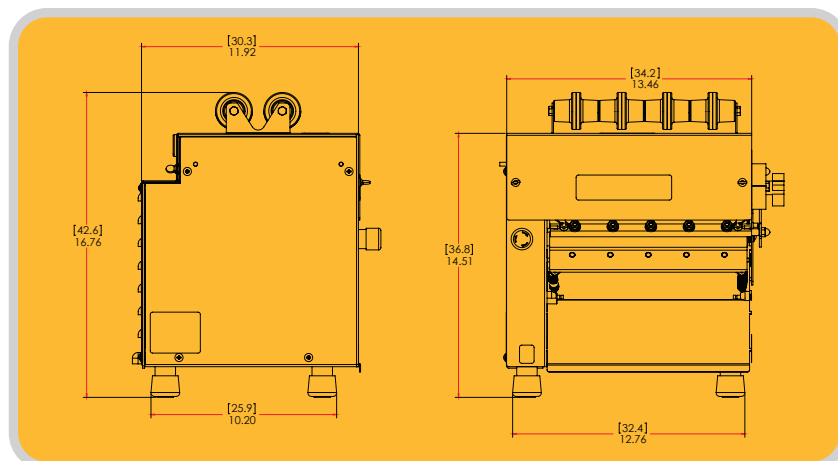


INDUSTRY USES:

- *Pizzerias* • *Restaurants* • *Institutions* • *Schools*
- *Ethnic food production* • *Cafes* • *Bakeries*

SPECIFICATIONS PATENT PENDING

(Specifications subject to change without notice)



Rollers: 3.5" (8.89 cm) dia. 11" (28 cm) length

Scrapers: Synthetic, spring loaded, Removable

Bearings: Sealed Ball bearings, Permanently Lubricated

Gear Motor: Heavy duty 1/4 HP, Maintenance Free, Single phase 115V/60Hz, 2.3 Amps or 220V/50Hz, 1.2 Amps

Finishing: All Stainless Steel

Weight: 75lbs (34Kgr)

Shipping Weight: 85 lbs (38.5 kgs)

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CDR-170

COMPACT TABLE TOP BREAD MOULDER

IDEAL FOR:

- Breads
- Challah
- Hot Dog Buns
- Specialty Breads
- Dinner Rolls
- Bolillos
- Cuban Bread
- Sub Rolls
- Breadsticks
- Pretzels
- Baguettes

HIGHLIGHTS:

- Makes 30 pcs. per minute, up to 15" (38cm) long
- High volume production
- Consistent products every time
- Easily adjusts for a variety of breads
- Ergonomic design makes it easy to operate and clean
- An ideal machine for limited counter space

*Interchangeable pressure plate
from 6" (15.3cm) to 14" (35.6cm)*



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FEATURES

- *Synthetic rollers*
- *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 adjustment for uniform products*
- *Maintenance free drive mechanism, isolated from the roller area*
- *Easy to operate, easy to clean*
- *Special pressure plates available to increase machine's versatility*



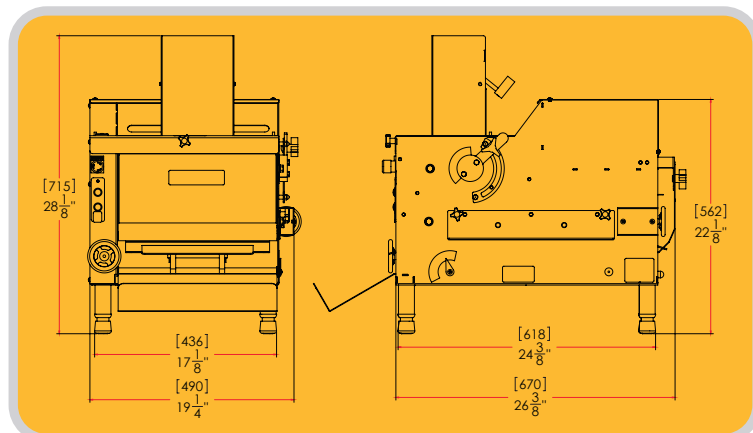
Convenient table on casters available

INDUSTRY USES:

- *Bakeries* • *Cafes* • *Restaurants* • *Supermarkets* • *Institutions* • *Delis* • *Sub Shops*

SPECIFICATIONS PATENT PENDING

(Specifications subject to change without notice)



Rollers: 3.5" (9cm) dia. by 15" (38cm) length

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1/2 HP, Maintenance Free, Single Phase, 115v/60Hz or 220v/50Hz

Conveyor Length: 50" (127cm)

Conveyor Width: 14" (35.6cm)

Pressure Plate: 14" x 24" (35.50cm x 61cm)

Finishing: All Stainless Steel

Weight: 190 lbs (86Kgr)

Shipping Weight: 220 lbs (100Kgr)

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CDR-250

COMPACT TABLE TOP BREAD MOULDER

IDEAL FOR:

- Breads
- Challah
- Hot Dog Buns
- Specialty Breads
- Dinner Rolls
- Bolillos
- Cuban Bread
- Sub Rolls
- Breadsticks
- Pretzels
- Baguettes

HIGHLIGHTS:

- Makes 30 pcs. per minute, up to 20" (50cm)
- High volume production
- Consistent products every time
- Easily adjusts for a variety of breads
- Ergonomic design makes it easy to operate and clean
- An ideal machine for limited counter space

*Interchangeable pressure plate
from 6" (15.3cm) to 19" (48.3cm)*



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SOMERSET

COMPACT TABLE TOP BREAD MOULDER

CDR-250

FEATURES

- *Synthetic rollers*
- *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 adjustment for uniform products*
- *Maintenance free drive mechanism, isolated from the roller area*
- *Easy to operate, easy to clean*
- *Special pressure plates available to increase machine's versatility*



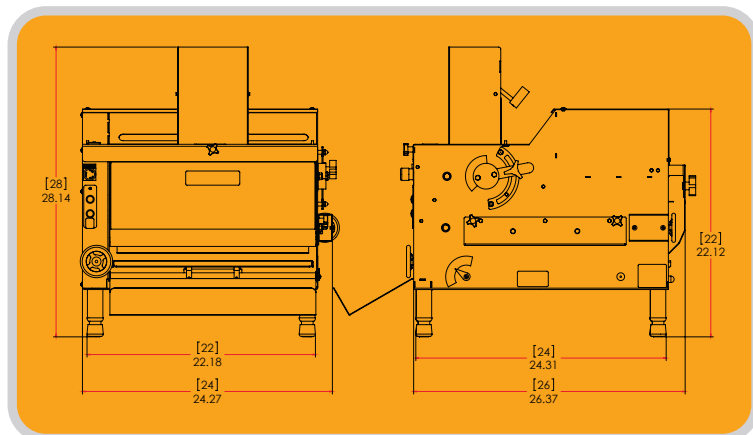
Convenient table on casters available

INDUSTRY USES:

- Bakeries • Cafes • Restaurants • Supermarkets • Institutions • Delis • Sub Shops

SPECIFICATIONS PATENT PENDING

(Specifications subject to change without notice)



Rollers: 3.5" (9cm) dia. by 20" (51cm) length

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

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

Conveyor Length: 50" (127cm)

Conveyor Width: 19" (48.3cm)

Pressure Plate: 19" x 24" (48.3cm x 61cm)

Finishing: All Stainless Steel

Weight: 220 lbs (100Kgr)

Shipping Weight: 250 lbs (113.4Kgr)



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CDR-300

DOUGH SHEETER

IDEAL FOR:

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

HIGHLIGHTS:

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

The most versatile 15" (38cm) tabletop sheeter available!



*The ultimate compact sheeter!
Sheets dough to a uniformed
thickness in seconds!*

SOMERSET

DOUGH SHEETER

CDR-300

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



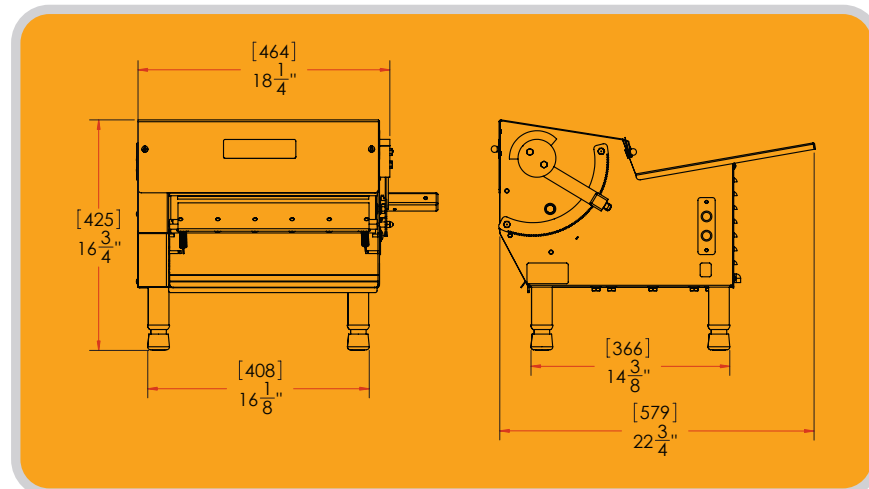
Model
CDR-300F with tray

INDUSTRY USES:

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

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" (9cm) dia. by 15" (38cm) length

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1/2 HP, Maintenance Free, Single Phase, 115v/60Hz or 220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Weight: 115lbs (52Kgr)

Shipping Weight: 150lbs (68Kgr)



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CDR-500

DOUGH SHEETER

IDEAL FOR:

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

HIGHLIGHTS:

- Sheets dough up to 20" (51cm wide)
- 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

The most versatile tabletop sheeter available!



The ultimate sheeter! Sheets dough to a uniformed thickness in seconds!

SOMERSET

DOUGH SHEETER

CDR-500

CDR-500 SYNTHETIC ROLLERS

CDR-500M 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



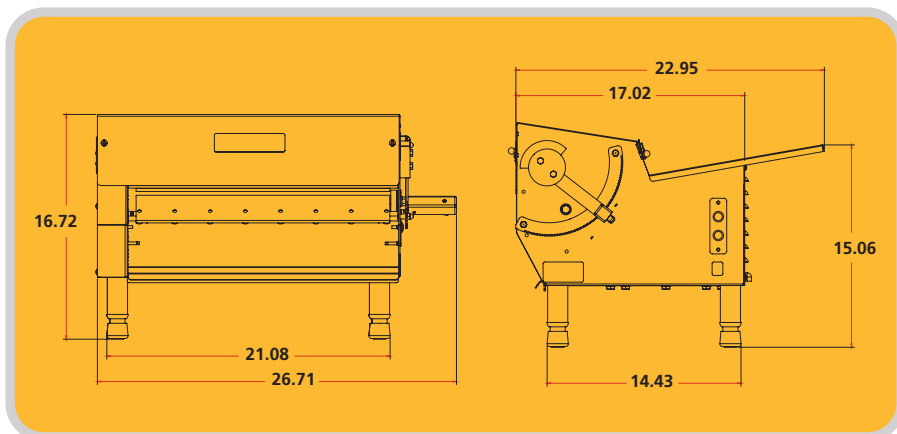
CDR-500F with tray

INDUSTRY USES:

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

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 20" length
(8.89 cm dia. by 50.80 cm 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: 150 lbs (68 kgs)



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CDR-600

DOUGH SHEETER

IDEAL FOR:

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

HIGHLIGHTS:

- Sheets dough up to 30" (76cm wide)
- 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

The most versatile tabletop sheeter available!



The ultimate sheeter! Sheets dough to a uniformed thickness in seconds!

SOMERSET

DOUGH SHEETER

CDR-600

CDR-600 SYNTHETIC ROLLERS

CDR-600M 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



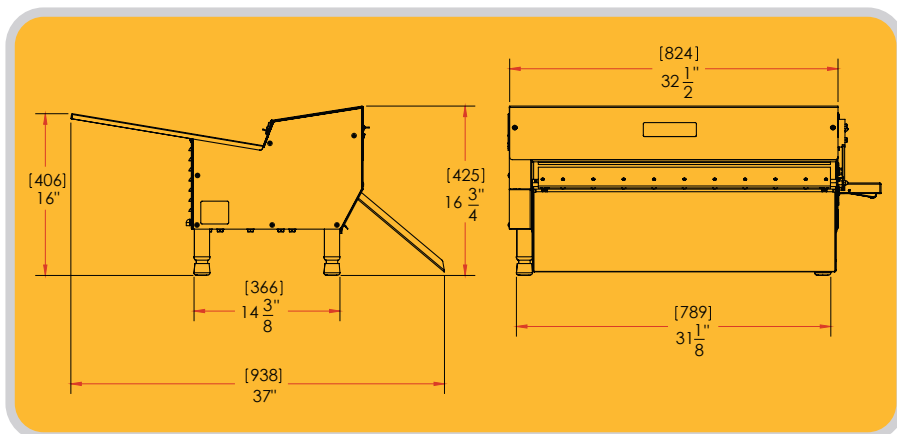
CDR-600F with tray

INDUSTRY USES:

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

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 30" length
(8.89 cm dia. by 76 cm 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: 225lbs (102kgs)



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CDR-700

DOUGH SHEETER

IDEAL FOR:

- High Volume Pizza Production
- Dough Lamination
- Dough Breaking
- Doughnut Production
- Pastry Production
- Pasta
- Cookies
- Dog Biscuits

HIGHLIGHTS:

- Sheets over 50lbs of dough up to 20" (51cm) wide
- Ideal for demanding applications with extra tough dough
- Ergonomic design makes it easy and simple to operate
- All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost

★ EXTRA HEAVY DUTY ★



*The ultimate sheeter in safety and performance.
Sheets dough to a uniformed thickness in seconds.*

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SOMERSET[®]

DOUGH SHEETER

CDR-700

CDR-700 SYNTHETIC ROLLERS

CDR-700M METALLIC ROLLERS

FEATURES

- *Removable sliding tray for easy operation, cleaning, and space saving*
- *Synthetic or metallic rollers*
- *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*
- *Maintenance free drive mechanism, isolated from the roller area*
- *Easy to operate, easy to clean*
- *Extremely versatile and safe machine*

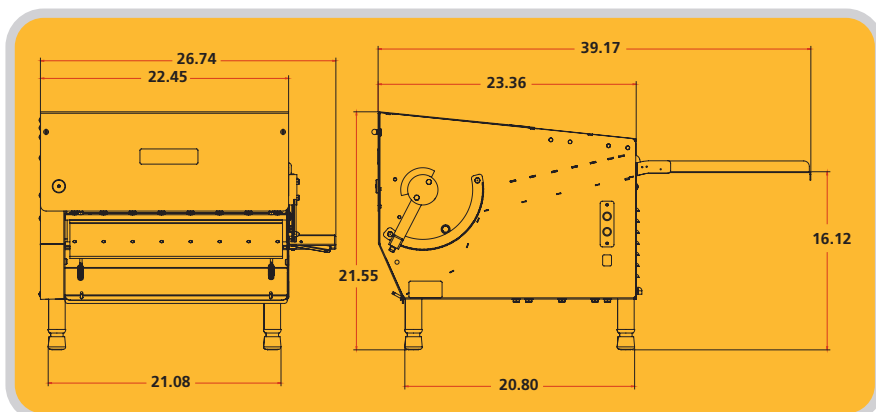


INDUSTRY USES:

- *Pizzerias* • *Bakeries* • *Donut Shops* • *Dough Production* • *Schools* • *Institutions*

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 20" length
(8.89 cm dia. by 50.80 cm length)

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1 HP, Maintenance Free, Single Phase, 115v/60Hz, 220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 210 lbs (95kgs)



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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

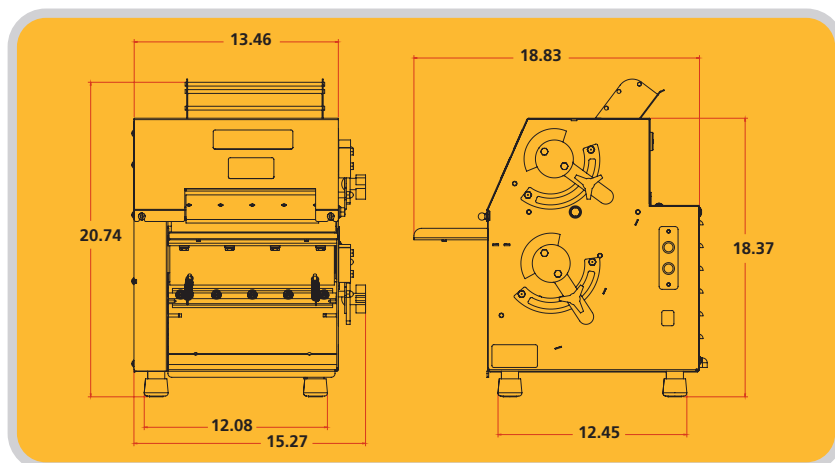


INDUSTRY USES:

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

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CDR-1500

DOUGH ROLLER

IDEAL FOR PIZZA AS WELL AS:

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

HIGHLIGHTS:

- Sheets 500-600pcs per hour up to 15" (38cm)
- 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



**Compact, side operated,
sheets up to 15" (38cm)
diameter in seconds**

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SOMERSET

DOUGH ROLLER

CDR-1500

CDR-1500 SYNTHETIC ROLLERS

CDR-1500M METALLIC ROLLERS

FEATURES

- The most advanced **SIDE OPERATED** compact sheeter
- Spring loaded scrapers readily removable for easy cleaning
- Compact design, ideal for use in limited space
- Safety sensors for automatic shutoff
- Ergonomic design for easy operation
- Convenient side operation
- Large hopper accepts large pieces of dough
- 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
- Simple handle adjustments for exact uniform dough thickness
- Thickness stops available

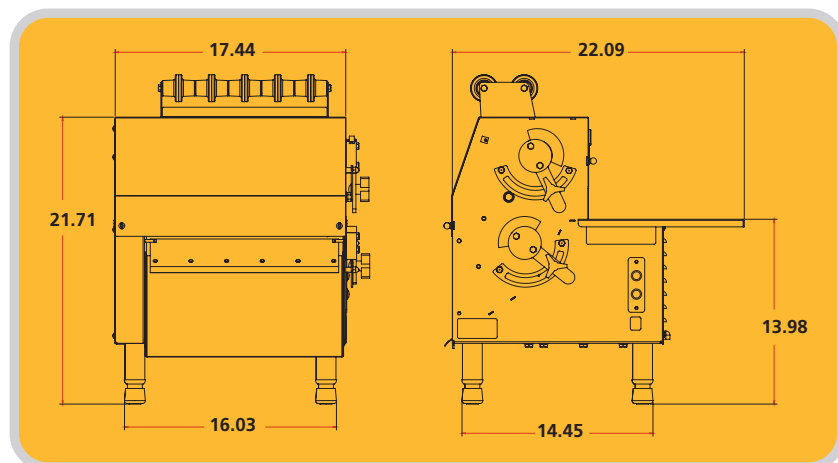


INDUSTRY USES:

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

SPECIFICATIONS PATENT PENDING

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 15" length
(8.89 cm dia. by 38.10 cm length)

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1/2 HP, Maintenance Free, Single Phase, 115V/60Hz or 220V/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 170 lbs (77kgr)



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CDR-1550

DOUGH ROLLER

IDEAL FOR PIZZA AS WELL AS:

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

HIGHLIGHTS:

- Sheets 500-600pcs per hour up to 15" (38cm)
- 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



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SOMERSET

DOUGH ROLLER

CDR-1550

CDR-1550 SYNTHETIC ROLLERS

CDR-1550M METALLIC ROLLERS

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
- Convenient front operation
- Large hopper accepts large pieces of dough
- 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

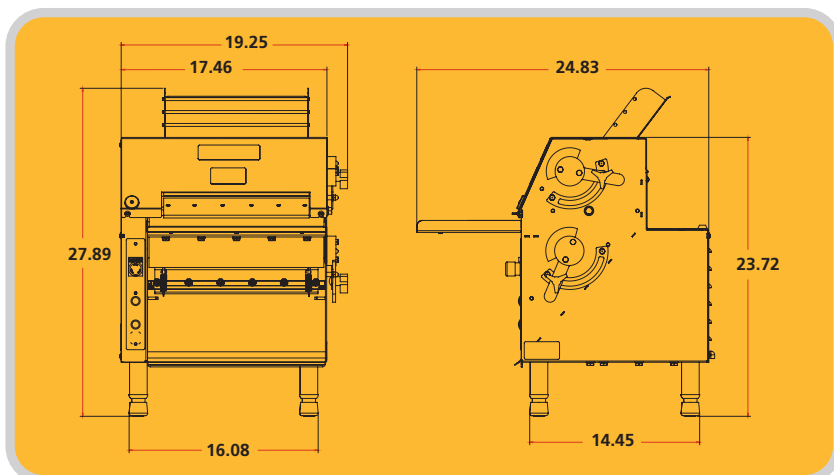


INDUSTRY USES

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

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 15" length
(8.89 cm dia. by 38.10 cm length)

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1/2 HP, Maintenance Free, Single Phase, 115v/60Hz or 220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 170 lbs (77kgs)



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