# SOMERSET

Tel: 978.667.3355 800.772.4404 Fax: 978.671.9466

Email: somerset@smrset.com

www.smrset.com



### **IDEAL FOR:**

- Pizza
- Gluten-free products
- Tortillas
- Chapati
- Navaho Bread
- Pita Bread
- Parathas
- Roti
- Lavash
- Flat Bread

# HIGHLIGHTS:

- Accurate, consistent, even product, faster than hand tossed.
- Extra height between plates allows easy operation.
- Over 600 pcs per hour
- Compact tabletop design
- Self-powered mechanism
- Simple temperature controls
- Simple thickness adjustments
- Heavy duty, maintenance-free
- Easy to discharge products
- Heat protection guard
- Non-stick work surfaces
- Assist mechanism reduces force needed to flatten products.



# SOMERSET.

# DOUGH PRESS

**SDP-750** 

**DP-750 STANDARD** 

**SDP-750 WITH MOLDS** 

#### **FEATURES**

Reliable, safe operation

Manual with mechanical assist mechanism

Adjustable product thickness with the turn of a dial

• Produces various crusts up to 18" (46cm) in diameter

• Easy to operate / Easy to clean

Compact / Simple table top design

Safe; top-heated platen

Fully adjustable heat controls with LED temp display

 Heavy duty stainless steel construction ensures long and trouble free operation



Attachable molds available for various crust shapes and sizes.



## **INDUSTRY USES**

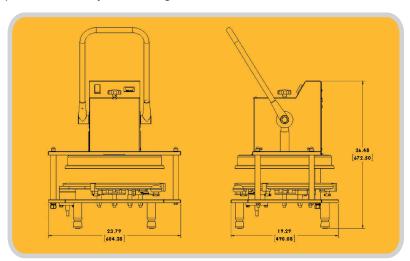
Pizzerias

Restaurants

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

# **SPECIFICATIONS**

(Specifications subject to change without notice)



**Electrical Data:** Single Phase,

120V/60Hz or 220V/50Hz, 1600 Watts

**Temperature Range:** 0 - 350° F (0 - 177° C)

Construction: All Stainless Steel

Shipping Weight: 225 lbs. (102.3 kgs)





