SOMERSET®

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SDP-850

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IDEAL FOR:

- TORTILLAS
- PIZZA
- GLUTEN-FREE DOUGH
- ROTI
- BURRITOS
- FLAT BREADS
- PITA BREAD
- WRAPS
- CHAPATI

HIGHLIGHTS:

- Over 1,000 pcs per hour
- Compact tabletop design
- Mechanical powered pressing mechanism
- Accurate, consistent, even product.
- Dual temperature controls
- Simple thickness adjustments
- Extra height between plates for easy operation
- · Heavy duty, maintenance-free
- Easy to discharge products
- Heat protection guards
- Non-stick work surfaces



SOMERSET.

TORTILLA & PIZZA PRESS

SDP-850

FEATURES

- Adjustable product thickness with the turn of a dial
- Reliable, safe operation
- Manual with mechanical assist mechanism
- Presses dough up to 18" (46cm) in diameter
- Easy to operate and clean
- Compact / Simple table top design
- Dual heated platens
- Fast and efficient
- Quick and safe product discharge
- Installed heat guards
- Dual adjustable heat controls with LED temp displays
- Heavy duty stainless steel construction ensures long and trouble free operation

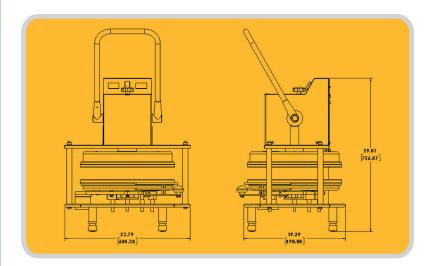


INDUSTRY USES

- Mexican establishments
- Gluten-free dough
- Other ethnic food production
- Pizzerias
- Restaurants
- Institutions

SPECIFICATIONS

(Specifications subject to change without notice)



Electrical Data: 220v/50-60hz,

3200w, 1 Phase

Temperature Range: 0 - 400° F (0 - 205° C)

Construction: All Stainless Steel

Shipping Weight: 225 lbs. (102.3 kgs)







PATENT PENDING MADE IN THE U.S.A.