

SOMERSET®

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SEP-760

IDEAL FOR:

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

HIGHLIGHTS:

- Accurate, consistent, even product, faster than hand tossed.
- Extra height between plates allows easy operation.
- 300-500pcs an hour
- Compact tabletop design
- Simple thickness adjustments
- Heavy duty, maintenance-free
- All electric heavy duty motor
- Heat protection guard
- Non-stick work surfaces

AUTOMATED DOUGH PRESS



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

FEATURES

- Top and bottom platens can heat independently
- Switch from automated press or use manually as needed
- Can "dough tap" your dough automatically to allow for gas release
- User friendly safety features protecting the user and dough press
- Even dough pressed every time with patented level stops
- One year Parts and Labor Warranty
- Dough timer and end buzzer included with the machine
- Patented ECO MODE where machine conserves energy when not in use

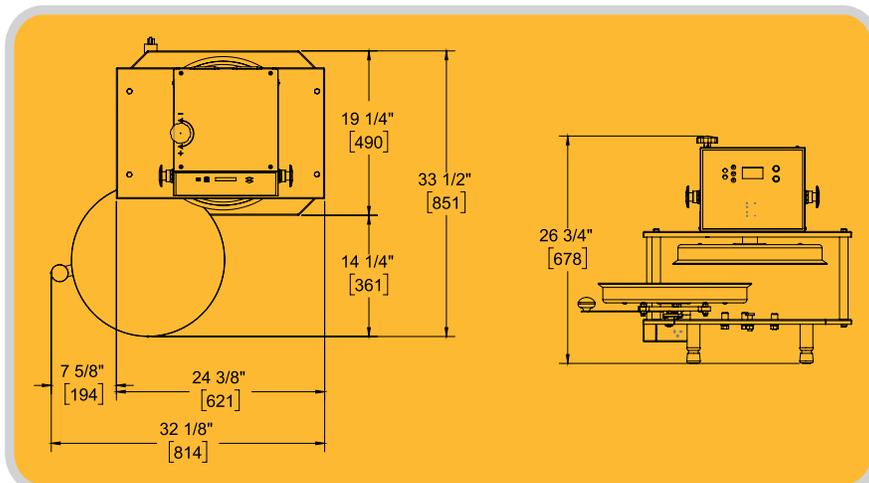


INDUSTRY USES

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

SPECIFICATIONS

(Specifications subject to change without notice)



Electrical Data: 220V / 50Hz - 60Hz
Temperature Range: 0-350° F (0-177° C)
Construction: All Stainless Steel
Shipping Weight: 220lbs. (99.80 kgs)

