

SOMERSET®

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SDR-400

DOUGH ROUNDER

**EXTREMELY COMPACT!
HEAVY DUTY DOUGH BALLER**

**MAKE DOUGH BALLS
THE EASY WAY!**

IDEAL FOR:

- **PIZZA**
- **Tortillas**
- **Breads**
- **Roti**
- **Pita Bread**
- **Chipote**
- **Ethnic Foods**

HIGHLIGHTS:

- **High production;
7,200 pieces per hour**
- **Rounds dough from 1oz
(50gr) to 36oz (1kg)**
- **Drum and Auger made of
synthetic materials that will
not blemish your dough**
- **Simple one person
operation and cleaning**
- **Patented Auger design
produces uniform and
airtight dough balls**
- **Compact design and profile
allowing for flexible use**
- **Manual or automatic
operation**



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

SDR-400 ROUNDER WITHOUT TABLE

SDR-400T ROUNDER WITH TABLE

FEATURES

- 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 in-line feed operation
- Adaptable to a conveyor for automatic operation
- Reduces labor costs and health issues
- Compact size and low profile for flexible use
- Automatic – no adjustments for dough size
- Continuous flow operation

Rounder with Table
SDR-400T

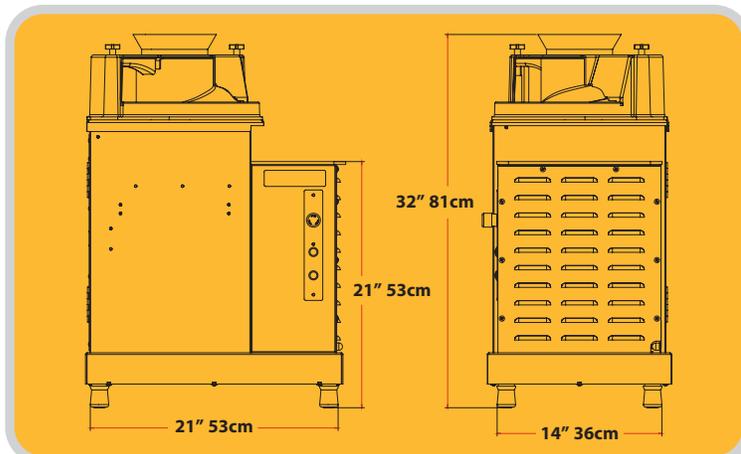


INDUSTRY USES:

- 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, 50/60Hz, Single Phase

Finishing: All Stainless Steel

Legs: 2.5" 63mm Adjustable, Stainless Steel

Shipping Weight: SDR-400 225lbs (102kgs)
SDR-400T 240lbs (109kgs)

PATENTED

