

SOMERSET

ALL PRODUCTS MADE IN THE U.S.A.

www.smrset.com



APPROVED

Dough Solutions

Never Tasted So Good



MANUFACTURERS OF DOUGH PROCESSING EQUIPMENT SINCE 1946

dough

ROLLERS

A model to fit every business.

Our compact dough rollers are available in a variety of sizes and capacities to provide a perfect fit with your requirements. You can count on them for maximum dough production in a minimum space.

State-of-the-art design allows you to roll dough to uniform thickness with seconds. Sturdy, all-stainless steel construction assures you of years of high performance, and every Somerset roller model is safe, easy to operate, and easy to clean — the very definition of cost-effective simplicity. And Somerset dough rollers are extremely versatile — **perfect for pizza, flour tortillas, pie crust, focaccia, roti, sweet doughs, pasta, and more.**

CDR-1500

15" (38cm)

The most ergonomically advanced, side-operated compact roller.

CDR 1500 ALSO AVAILABLE WITH METAL ROLLERS



CDR-2000

20" (51cm)

The most advanced all-in-front, compact roller. Ergonomic design ensures easy, comfortable operation.

CDR 2000 ALSO AVAILABLE WITH METAL ROLLERS



CDR-1100

11" (28cm)

The smallest roller featuring all-in-front operation.



CDR-1550

15" (38cm)

The most advanced, all-in-front roller. Ergonomic design ensures easy, comfortable operation.

CDR 1550 ALSO AVAILABLE WITH METAL ROLLERS



CDR-2100

20" (51cm)

The most ergonomic side-operated compact roller.

CDR 2100 ALSO AVAILABLE WITH METAL ROLLERS



dough & fondant

SHEETERS (single-pass)

Precision-crafted, single-pass sheeters built for smooth operation.

Somerset dough sheeters are guaranteed to give you perfect results year after year. They're ideal for a wide variety of food service bakery establishments. Naturally, we've engineered them to be easy to operate, easy to clean, and always safe to operate.

CDR-500

20" (51cm)

The
ULTIMATE SHEETER!

Perfect for cinnamon rolls, Danish and puff pastry, dough lamination, pie crust, pizza, and pasta.

CDR 500 ALSO AVAILABLE WITH METAL ROLLERS



CDR-100

10" (25cm)

The smallest commercial dough sheeter, with front or side operation.



SEEN ON THESE TOP CHANNELS AND MORE! CAKE SHOWS AND COMPETITIONS.



CDR-600F

Create sheets up to 30" (76cm) wide!



MAY ALSO BE USED FOR PASTRY PRODUCTION

CDR-700

20" (51cm)

HEAVY DUTY/HIGH VOLUME

A heavy duty design for high volume production of pizzas, doughnuts, or quality Danish and puff pastry.

Also excellent for dough lamination.

CDR 700 ALSO AVAILABLE WITH METAL ROLLERS



ROUNDERS



SDR-400

Dough Rounder

- **High production;**
7,200 pieces per hour
- **Rounds dough from 1oz**
(50g) to over 36oz (1kg)
- **Stick-resistant dough intake**
- **Produces airtight ball with**
uniform round shape & size
- **Compact size and low profile for flexible use**
- **Simple one person operation**
- **Adaptable to conveyor for full operation**
- **Automatic — no adjustments for dough size**
- **Reduces labor costs and health issues**
- **Continuous flow operation**



PRESSES

Dough presses for the 21st century.

The Somerset SDP-747 dough press turns out perfect, oven-ready **pizza crust, tortillas, focaccia, and more** with unsurpassed ease and efficiency. You can adjust dough thickness and the temperature to the settings you desire with the turn of a dial. Extra height between plates allows for easy operation. The lower platen sets up in seconds for right- or left-hand use.

The SDP-747 produces consistent, even pizza crust faster than hand-tossing, and a patented assist mechanism assures nearly effortless operation. And its compact, stainless steel construction — designed for easy cleaning and unrivaled durability — means the SDP-747 will still be working hard when the 22nd century rolls around.



Attachable molds are available that form edges just like you want them.

Dual Heat Press (Tortilla Press)



SDP-800

18" (46cm)

- Over 1,000 pcs per hour
- Compact tabletop design
- Self-powered mechanism
- Accurate, consistent, even product
- Simple temperature controls
- Simple thickness adjustments
- Extra height between plates for easy operation
- Heavy duty, maintenance-free

EQUIPMENT

From doughnuts to dim sum, we have the right machine for the job.

We offer a full line of fillers, turnover machines, bread molders, and other specialty equipment for every dough preparation task. They're all built to last with rugged stainless steel construction, and you can count on them to be safe and simple to operate.

SPM-45

Perfect Pastry & Turnovers

Quick, easy operation with uniform consistency.

Complete range of dies also available.



SDS-130

Docking Station



ACCESSORIES

We offer a full range of heavy duty mobile equipment tables. Please call for details.

- Stops
- Dies
- Moulds
- Cutters
- Dockers

Hand Held Dockers



Deep Dough Cutting Rings



Heavy Duty Utility Table (Rollers & Sheeters)



Heavy Duty Mesh Table (CDR-600F & CDR-700)





SOMERSET.

www.smrset.com

1 ESQUIRE ROAD • NORTH BILLERICA, MA 01862 • PHONE: 978.667.3355 / 800.772.4404



APPROVED



Want to know more?

Just call 978.667.3355

or 800.772.4404

Or visit us online at www.smrset.com

Distributed by:

SOMERSET.