

SOMERSET®

Tel: 978.667.3355

800.772.4404

Fax: 978.671.9466

Email: somerset@smrset.com

www.smrset.com



DOUGH ROLLER

CDR-1100

COMPACT 11" (28cm) DOUGH ROLLER

IDEAL FOR PIZZA AS WELL AS:

- Calzones
- Pie Crusts
- Pita Bread
- Flour Tortillas
- Rolled In Dough
- Cookies
- Sheeting
- Sweet Doughs
- Pierogi

HIGHLIGHTS:

- Sheets 500-600 pcs per hour up to 11" (28cm)
- Very compact sheeter with front operation
- Ergonomic design makes it easy and simple to operate
- Sheets dough to a uniform thickness in seconds
- All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost
- Ships standard with synthetic non-stick rollers



FEATURES

- Safety sensors for automatic shutoff
- Compact design, ideal for use in limited space
- Sanitary, heavy duty, all stainless steel welded construction
- Spring loaded scrapers readily removable for easy cleaning
- Simple handle adjustments for exact uniform dough thickness
- Ergonomic design for easy operation
- Large hopper accepts large pieces of dough
- Convenient front operation
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Adjusting stops
- Safe, simple, easy to operate, easy to clean

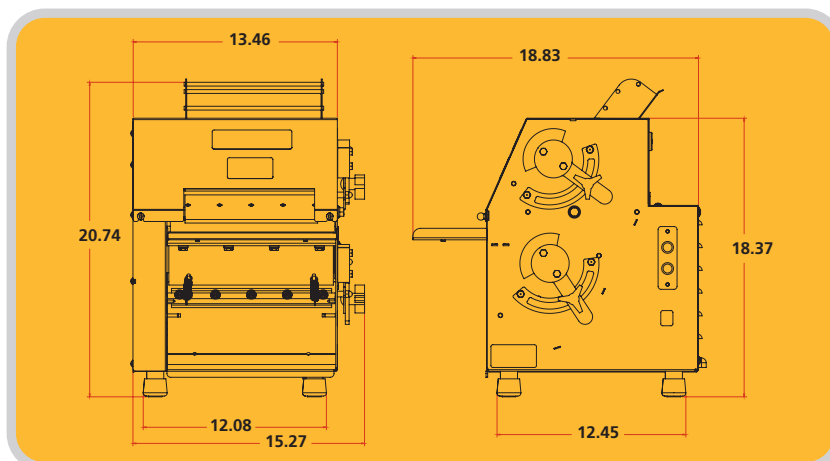


INDUSTRY USES:

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

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 11" length
(8.8cm dia. by 28cm length)

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1/4 HP, Single Phase, Maintenance Free, 115V/60Hz or 220V/50Hz

Finishing: All Stainless Steel

Legs: 1" Stainless Steel with Rubber Boots

Shipping Weight: 105lbs (47.7kgs)

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CDR-1500

DOUGH ROLLER

**IDEAL FOR PIZZA
AS WELL AS:**

- Pie Crusts
- Pita Bread
- Roti
- Flour Tortillas
- Rolled In Dough
- Cookies
- Sheeting
- Sweet Doughs
- Calzones
- Cinnamon Rolls
- Pierogi

HIGHLIGHTS:

- Sheets 500-600pcs per hour up to 15" (38cm)
- Ships standard with synthetic, non-stick rollers
- Ergonomic design makes it easy and simple to operate
- Sheets dough to a uniform thickness in seconds
- All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost



**Compact, side operated,
sheets up to 15" (38cm)
diameter in seconds**

SOMERSET INDUSTRIES, INC • 1 ESQUIRE ROAD • NORTH BILLERICA, MA 01862 • U.S.A.

CDR-1500 SYNTHETIC ROLLERS

CDR-1500M METALLIC ROLLERS

FEATURES

- The most advanced **SIDE OPERATED** compact sheeter
- Spring loaded scrapers readily removable for easy cleaning
- Compact design, ideal for use in limited space
- Safety sensors for automatic shutoff
- Ergonomic design for easy operation
- Convenient side operation
- Large hopper accepts large pieces of dough
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Safe, simple, easy to operate, easy to clean
- Sanitary, heavy duty, all stainless steel welded construction
- Simple handle adjustments for exact uniform dough thickness
- Thickness stops available

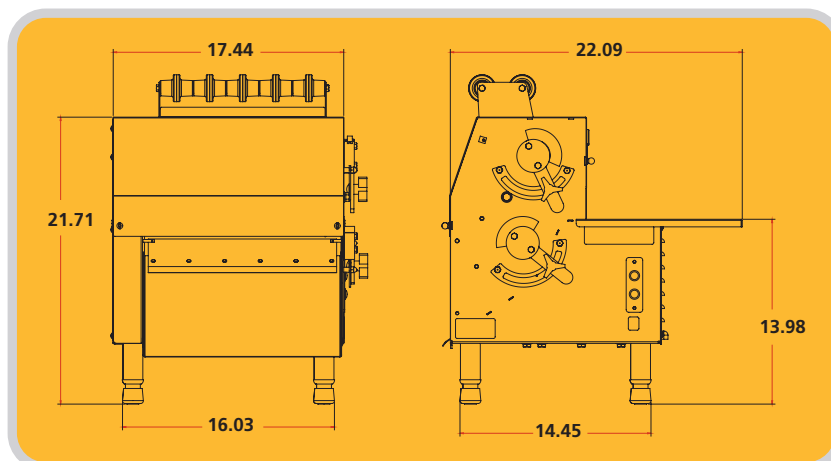


INDUSTRY USES:

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

SPECIFICATIONS PATENT PENDING

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 15" length
(8.89 cm dia. by 38.10 cm length)

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1/2 HP, Maintenance Free, Single Phase, 115V/60Hz or 220V/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 170 lbs (77kgr)



APPROVED

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CDR-1550

DOUGH ROLLER

IDEAL FOR PIZZA AS WELL AS:

- Flour Tortillas
- Sheeting
- Cinnamon Rolls
- Pita Bread
- Pie Crusts
- Cookies
- Calzones
- Sweet Doughs
- Pierogi
- Rolled In Dough

HIGHLIGHTS:

- Sheets 500-600pcs per hour up to 15" (38cm)
- Ships standard with synthetic, non-stick rollers
- Ergonomic design makes it easy and simple to operate
- Sheets dough to a uniform thickness in seconds
- All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost



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SOMERSET

DOUGH ROLLER

CDR-1550

CDR-1550 SYNTHETIC ROLLERS

CDR-1550M METALLIC ROLLERS

FEATURES

- Simple handle adjustments for exact uniform dough thickness
- Spring loaded scrapers readily removable for easy cleaning
- Safety sensors for automatic shutoff
- Compact design, ideal for use in limited space
- Ergonomic design for easy operation
- Convenient front operation
- Large hopper accepts large pieces of dough
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Sanitary, heavy duty, all stainless steel welded construction
- Safe, simple, easy to operate, easy to clean

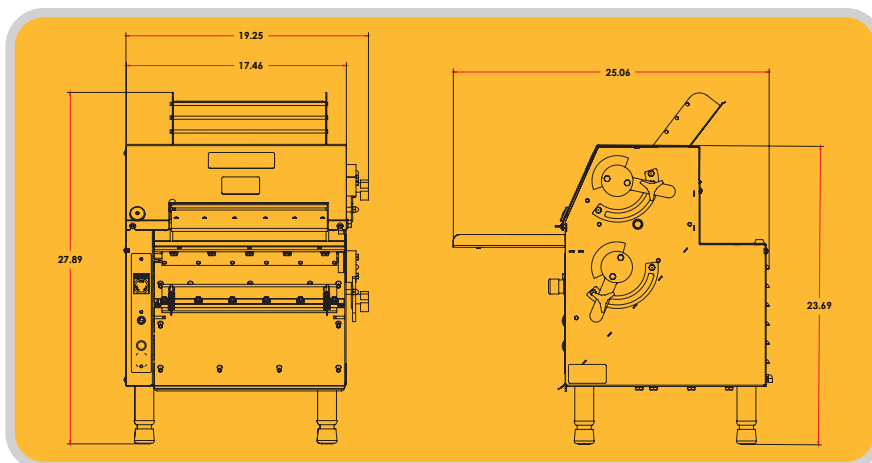


INDUSTRY USES

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

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 15" length
(8.89 cm dia. by 38.10 cm length)

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 1/2 HP, Maintenance Free, Single Phase, 115v/60Hz or 220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 170 lbs (77kgs)



MADE IN THE U.S.A. 05.10.12

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DOUGH ROLLER

CDR-2000

Our most advanced all-in-front, compact pizza roller. Sheets dough up to 20" (51cm) in diameter — within seconds.

IDEAL FOR PIZZA AS WELL AS:

- Flour Tortillas
- Sheeting
- Cinnamon Rolls
- Pita Bread
- Pie Crusts
- Cookies
- Calzones
- Sweet Doughs
- Pierogi
- Rolled Dough

HIGHLIGHTS:

- Sheets 500-600pcs per hour
- Ships standard with *synthetic, non-stick rollers*
- Ergonomic design makes it easy and simple to operate
- Sheets dough to a uniform thickness in seconds
- All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost



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SOMERSET

DOUGH ROLLER

CDR-2000

CDR-2000 SYNTHETIC ROLLERS

CDR-2000M METALLIC ROLLERS

FEATURES

- Simple handle adjustments for exact uniform dough thickness
- Spring loaded scrapers readily removable for easy cleaning
- Safety sensors for automatic shutoff
- Compact design, ideal for use in limited space
- Ergonomic design for easy operation
- Convenient front operation
- Large hopper accepts large pieces of dough
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Sanitary, heavy duty, all stainless steel welded construction
- Safe, simple, easy to operate, easy to clean

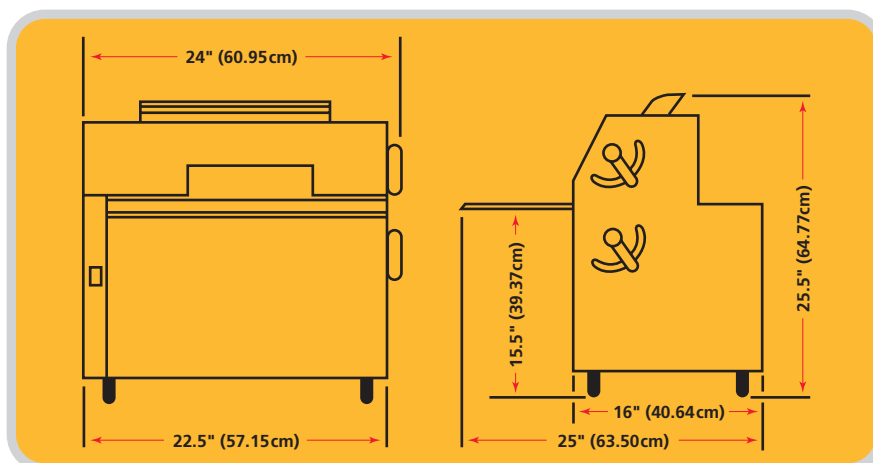


INDUSTRY USES:

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

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 20" length
(8.89 cm dia. by 50.80 cm length)

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 3/4 HP, Single Phase, Maintenance Free, 115v/60Hz or 220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 210lbs (95.5kgs)



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MADE IN THE U.S.A. 05.10.12

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DOCKING DOUGH ROLLER

CDR-2020

Our all-in-front, compact PIZZA ROLLER.

Docks your dough up to 18" (46cm) in diameter and sheets dough up to 20" within seconds.

Ideal for round or elongated dough that needs to be docked

HIGHLIGHTS:

- ***Sheets 500-600 pcs. per hour***
- ***Ships standard with synthetic, non-stick rollers***
- ***Ergonomic design makes it easy and simple to operate***
- ***Sheets dough to a uniform thickness in seconds***
- ***All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost***



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FEATURES

- Simple handle adjustments for exact uniform dough thickness
- Spring loaded scrapers readily removable for easy cleaning
- Safety sensors for automatic shutoff
- Compact design, ideal for use in limited space
- Ergonomic design for easy operation
- Large hopper accepts large pieces of dough
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Sanitary, heavy duty, all stainless steel welded construction
- Safe, simple, easy to operate, easy to clean
- Simple, adjustable docking mechanism
- Easy to mount or remove from docker

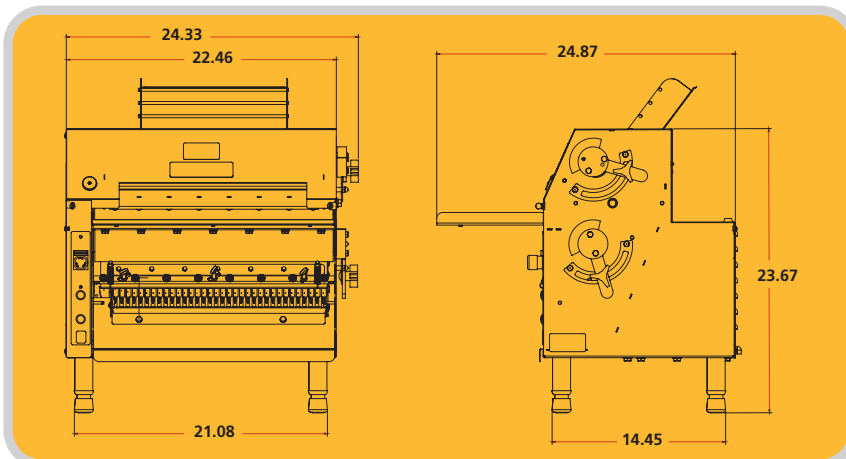


INDUSTRY USES

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

SPECIFICATIONS

(Specifications subject to change without notice)



PATENT PENDING



Rollers: 3.5" dia. by 20" length
(8.89 cm dia. 50.80 cm length)

Scrapers: Synthetic, Spring Loaded,
Removable

Bearings: Sealed Ball Bearings,
Permanently Lubricated

Gear Motor: Heavy Duty 3/4 HP, Single
Phase, Maintenance Free, 115v/60Hz or
220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 218lbs (98.88kgs)

SOMERSET®

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CDR-2100

DOUGH ROLLER

IDEAL FOR PIZZA AS WELL AS:

- Pita Bread
- Pie Crusts
- Roti
- Flour Tortillas
- Cookies
- Sheeting
- Sweet Doughs
- Calzones
- Cinnamon Rolls
- Pierogi
- Rolled In Dough

HIGHLIGHTS

- Sheets 500-600pcs.
per hour up to 20" (51cm)
- Ships standard with
synthetic, non-stick rollers
- Ergonomic design makes it
easy and simple to operate
- Sheets dough to a uniform
thickness in seconds
- All stainless steel
construction offers safety,
sanitation, speed, simplicity,
durability, and low cost



**The veteran of side operated compact
dough rollers. Sheets up to 20" (51cm)
in diameter in seconds.**

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CDR-2100 SYNTHETIC ROLLERS

CDR-2100M METALLIC ROLLERS

FEATURES

- The most advanced **SIDE OPERATED** compact sheeter
- Spring loaded scrapers readily removable for easy cleaning
- Compact design, ideal for use in limited space
- Safety sensors for automatic shutoff
- Ergonomic design for easy operation
- Convenient side operation
- Large hopper accepts large pieces of dough
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Safe, simple, easy to operate, easy to clean
- Sanitary, heavy duty, all stainless steel welded construction
- Simple handle adjustments for exact uniform dough thickness
- Thickness stops available

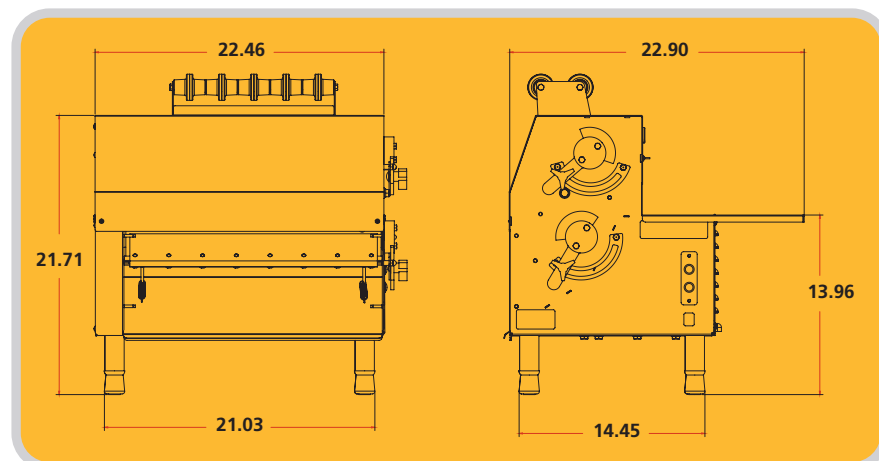


INDUSTRY USES:

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

SPECIFICATIONS PATENT PENDING

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 20" length
(8.89 cm dia. by 50.80 cm length)

Scrapers: Synthetic, Spring Loaded, Removable

Bearings: Sealed Ball Bearings, Permanently Lubricated

Gear Motor: Heavy Duty 3/4 HP, Maintenance Free, Single Phase, 115V/60Hz or 220V/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 210 lbs (95kgr)



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GIANT DOUGH ROLLER 25" (64cm) WIDE

CDR-2500

The **LARGEST** double-pass roller in the pizza world. Makes dough up to 25" (64cm) in diameter within seconds

IDEAL FOR PIZZA AS WELL AS:

- Flour Tortillas
- Sheeting
- Cinnamon Rolls
- Pita Bread
- Pie Crusts
- Cookies
- Calzones
- Sweet Doughs
- Pierogi
- Rolled Dough

HIGHLIGHTS:

- Sheets 500-600pcs per hour
- Ships standard with synthetic, non-stick rollers
- Ergonomic design makes it easy and simple to operate
- Sheets dough to a uniform thickness in seconds
- All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost



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CDR-2500 SYNTHETIC ROLLERS

FEATURES

- Simple handle adjustments for exact uniform dough thickness
- Spring loaded scrapers readily removable for easy cleaning
- Safety sensors for automatic shutoff
- Compact design, ideal for use in limited space
- Ergonomic design for easy operation
- Convenient front operation
- Large hopper accepts large pieces of dough
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Sanitary, heavy duty, all stainless steel welded construction
- Safe, simple, easy to operate, easy to clean

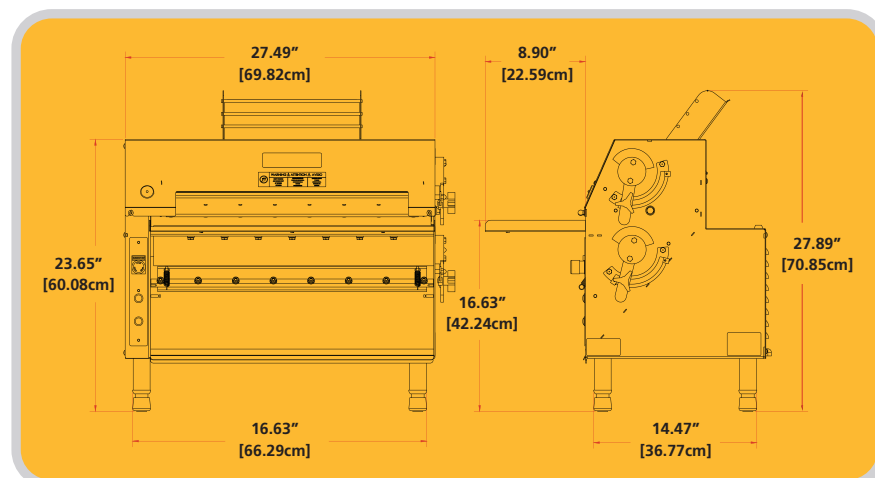


INDUSTRY USES:

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

SPECIFICATIONS

(Specifications subject to change without notice)



Rollers: 3.5" dia. by 25" length
(8.89 cm dia. by 63.5cm length)

Scrapers: Synthetic, Spring Loaded,
Removable

Bearings: Sealed Ball Bearings,
Permanently Lubricated

Gear Motor: Heavy Duty 3/4 HP, Single
Phase, Maintenance Free, 115v/60Hz or
220v/50Hz

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

Shipping Weight: 230 lbs, 104 kgs