

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

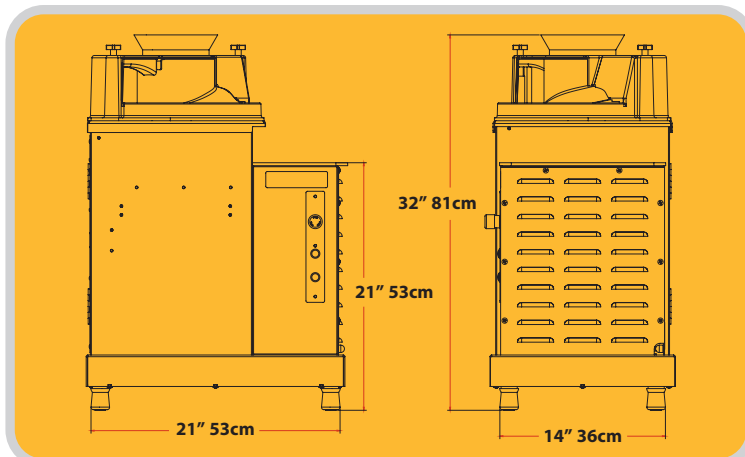


INDUSTRY USES:

- 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



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DOUGH DIVIDER

SDD-450

INDUSTRY USES:

- *Pizzerias*
- *Restaurants*
- *Institutions*
- *Bakeries*
- *Mexican Establishments*
- *Other Ethnic Food Production*
- *Government Facilities*

HIGHLIGHTS:

- *Most compact dough divider and portioner in the industry*
- *Accurately scale and divide dough from 1oz. (28 gr) - 32oz. (907 gr)*
- *Batch processing under 5 minutes*
- *Constructed with special synthetic material that prevents dough from blemishing*
- *Clean in minutes without tools*
- *No oil required during operation*

**FAST. EFFICIENT.
COMPACT.**

**The Somerset dough divider.
Small enough to fit into a small
shop and strong enough to handle
commissary style production.**

**Program up to 4 different
weights and 4 different
quantities in one single run.**



FEATURES

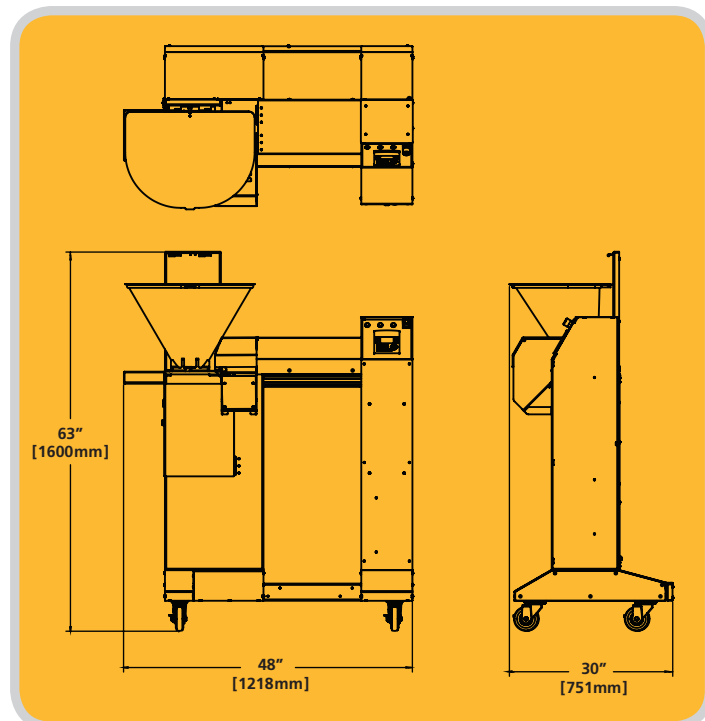
- Program up to 4 different weights & quantities per run
- Gentle dough processing, doesn't alter dough homogeneity
- Ideal for small or commissary production.
- Simple interface keeps production schedules on track
- Batch processing, 60lbs under 5 minutes
- Standard Hopper capacity up to 60lbs (27kg)
- Save on oil and cleaning (no oil is required during operation)
- Easy to use, minutes to clean
- Maintenance free drive mechanisms (no lubrication is required)
- Standard Unit: 60lbs hopper, Vol. Range (8-25)oz (227-708)gr
- Increase production when used with the SDP-400 rounder
- Save on floor space, the SDR-400 is stored inside the SDD-450 open space (Bridge)

Use with the Somerset SDR-400 Dough Rounder for complete dough processing ability.



SPECIFICATIONS

(Specifications subject to change without notice)



Portioner Mechanisms: Synthetic

Controls: Simple, high quality controls

Drive: Heavy duty maintenance free actuators

Voltage: 115V/60Hz or 220V, 50/60Hz

Finishing: All stainless steel

Weight (Machine only): 270lbs (122 kg),

Crated: 350lbs (158kg)

OPTIONAL EQUIPMENT

Large Hopper: 115lbs (52kg)

Volume Range: (1- 12) oz, (28-340) gr
or (19-32) oz, (539-907) gr