

SOMERSET®

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SDR-400

DOUGH ROUNDER

**MAKE DOUGH BALLS
THE EASY WAY!**

IDEAL FOR:

• PIZZA

- Tortillas
- Bread Rolls
- Roti
- Pita Bread
- Chipote
- Ethnic Foods

HIGHLIGHTS:

- 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

**EXTREMELY COMPACT!
HEAVY DUTY DOUGH BALLER**



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

SOMERSET

DOUGH ROUNDER

SDR-400

SDR-400 ROUNDER WITHOUT TABLE

SDR-400T ROUNDER WITH TABLE

FEATURES

- Patented stick-resistant dough intake
- 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 automatic feed operation
- Heavy duty construction

*Rounder with Table
SDR-400T*

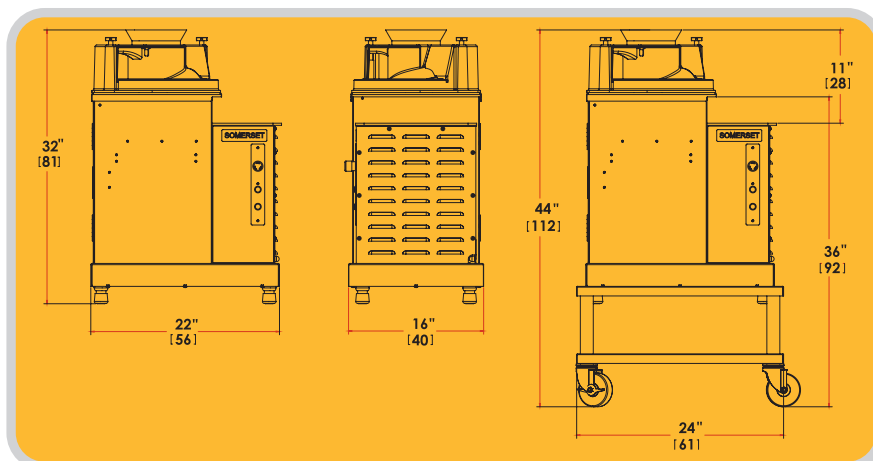


INDUSTRY USES:

- 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/50Hz, Single Phase

Finishing: All Stainless Steel

Legs: 4" Adjustable, Stainless Steel

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

PATENT PENDING



APPROVED

MADE IN THE U.S.A. 05.10.12