

SOMERSET®

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SDP-747

DOUGH PRESS

IDEAL FOR:

- Pizza
- Gluten-free products
- Tortillas
- Chapati
- Navaho Bread
- Pita Bread
- Parathas
- Roti
- Lavash
- Flat Bread

HIGHLIGHTS:

- Accurate, consistent, even product, faster than hand tossed.
- Extra height between plates allows easy operation.
- Over 600 pcs per hour
- Compact tabletop design
- Self-powered mechanism
- Simple temperature controls
- Simple thickness adjustments
- Heavy duty, maintenance-free
- Easy to discharge products
- Heat protection guard
- Non-stick work surfaces
- Assist mechanism reduces force needed to flatten products.



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

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SDP-747 STANDARD**SDP-747D WITH MOLDS**

FEATURES

- *Reliable, safe operation*
- *Manual with mechanical assist mechanism*
- *Adjustable product thickness with the turn of a dial*
- *Produces various crusts up to 18" (46cm) in diameter*
- *Easy to operate / Easy to clean*
- *Compact / Simple table top design*
- *Safe; top-heated platen*
- *Fully adjustable heat controls with LED temp display*
- *Heavy duty stainless steel construction ensures long and trouble free operation*



For SDP-747D
Attachable molds
available for various
crust shapes and sizes.

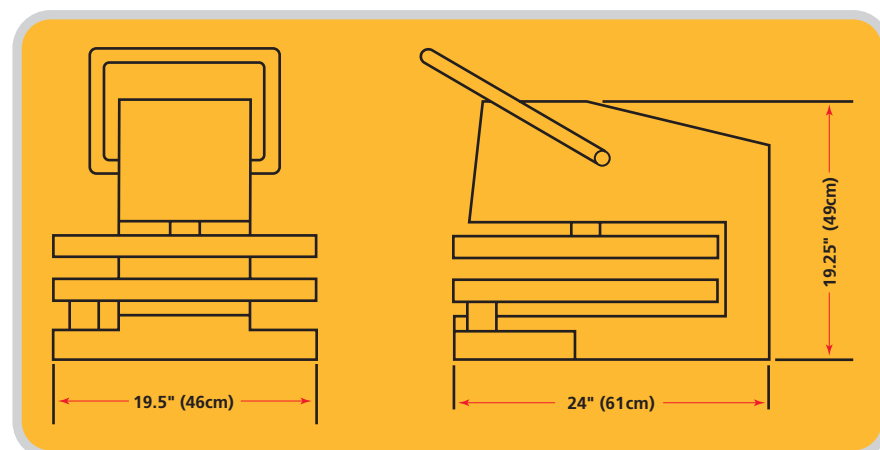
SDP-747D

INDUSTRY USES

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

SPECIFICATIONS

(Specifications subject to change without notice)



Electrical Data: Single Phase,
120V/60Hz or 220V/50Hz, 1600 Watts
Temperature Range: 0 - 350° F (0 - 177° C)
Construction: All Stainless Steel
Shipping Weight: 225 lbs. (102.3 kgs)



PATENT PENDING

MADE IN THE U.S.A. 05.10.12