



DOUGH ROLLER MODEL CDR-500S

Sheets dough up to 20" (50.80 cm) in diameter.

Compact tabletop 21" x 14" (53.34cm x 35.56 cm) footprint.

Production 400 to 500 pieces per hour.

Easy to use...no skill required.

Side operated single pass.

PERFECT FOR:

Cinnamon rolls

Yeast raised donuts

Puff pastry production

Dough lamination

Pie crust

Pasta

Pizza

Cookies

FEATURES:

Synthetic rollers, eliminate dough build up

Safety sensors for automatic shut-off

Compact design, ideal to use in limited space

Sanitary, heavy duty, all stainless steel construction

Spring loaded scrapers for easy removal

Maintenance free drive mechanism, isolated from the rolling area

Safe...Simple...Easy to Operate...Easy to Clean

SPECIFICATIONS:

ROLLERS: Synthetic 3.5" (8.89cm) dia. by 20" (50.80cm.)

SCRAPERS: Synthetic, spring loaded, removable

DRIVE: Chain driven, sealed, self lubricated

MOTOR: Heavy duty 1/2 HP 1 phase, 115V, 60Hz or 220V, 50 Hz

WEIGHT: 150 lbs. (68 kgs)

DIMENSIONS: l=22" (55.88 cm), w=17" (43 cm), h=15" (38 cm)

OPTIONAL EQUIPMENT:

Foot pedal switch, for easy (hands off), turn On/Off operation

Multi-thickness stops for various dough thickness setups

High or slow speed motor

Optional power selection 220V 50Hz or 60Hz

Synthetic or metallic rolls