

SOMERSET®

Tel: 978.667.3355

800.772.4404

Fax: 978.671.9466

Email: somerset@smrset.com

www.smrset.com



DUAL HEAT PRESS

SDP-850

IDEAL FOR:

- **TORTILLAS**
- **PIZZA**
- **GLUTEN-FREE DOUGH**
- **ROTI**
- **BURRITOS**
- **FLAT BREADS**
- **PITA BREAD**
- **WRAPS**
- **CHAPATI**

HIGHLIGHTS:

- *Over 1,000 pcs per hour*
- *Compact tabletop design*
- *Mechanical powered pressing mechanism*
- *Accurate, consistent, even product.*
- *Dual temperature controls*
- *Simple thickness adjustments*
- *Extra height between plates for easy operation*
- *Heavy duty, maintenance-free*
- *Easy to discharge products*
- *Heat protection guards*
- *Non-stick work surfaces*



SOMERSET INDUSTRIES, INC • 137 PHOENIX AVE. • LOWELL, MA 01852 • U.S.A.

SOMERSET

TORTILLA & PIZZA PRESS

SDP-850

FEATURES

- Adjustable product thickness with the turn of a dial
- Reliable, safe operation
- Manual with mechanical assist mechanism
- Presses dough up to 18" (46cm) in diameter
- Easy to operate and clean
- Compact / Simple table top design
- Dual heated platens
- Fast and efficient
- Quick and safe product discharge
- Installed heat guards
- Dual adjustable heat controls with LED temp displays
- Heavy duty stainless steel construction ensures long and trouble free operation

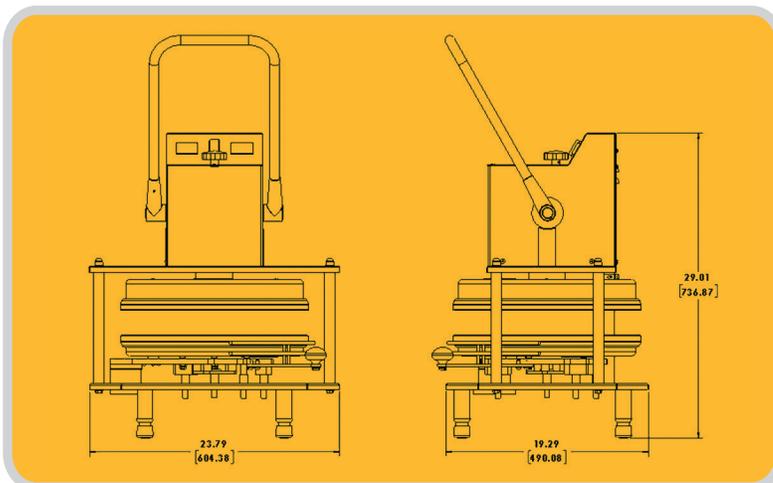


INDUSTRY USES

- Mexican establishments
- Pizzerias
- Gluten-free dough
- Restaurants
- Other ethnic food production
- Institutions

SPECIFICATIONS

(Specifications subject to change without notice)



Electrical Data: 220v / 50-60hz,
3200w, 1 Phase

Temperature Range: 0 - 400° F (0 - 205° C)

Construction: All Stainless Steel

Shipping Weight: 225 lbs. (102.3 kgs)



PATENT PENDING

MADE IN THE U.S.A.

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SDP-750

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.



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SDP-750 STANDARD

SDP-750 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*



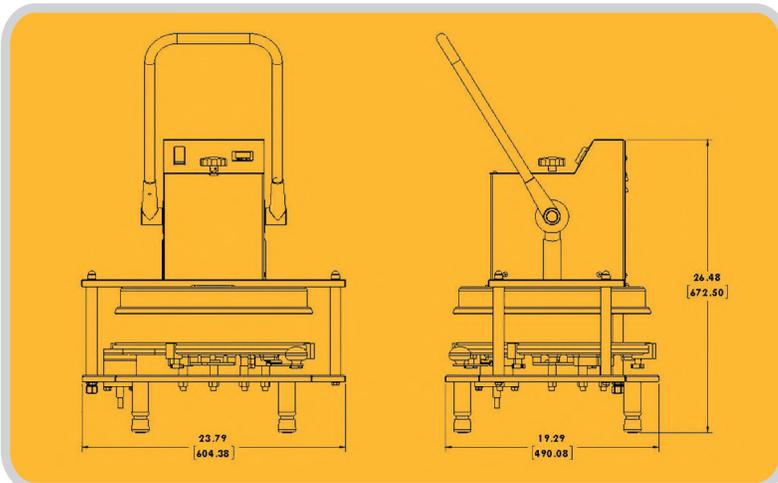
Attachable molds available for various crust shapes and sizes.

INDUSTRY USES

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



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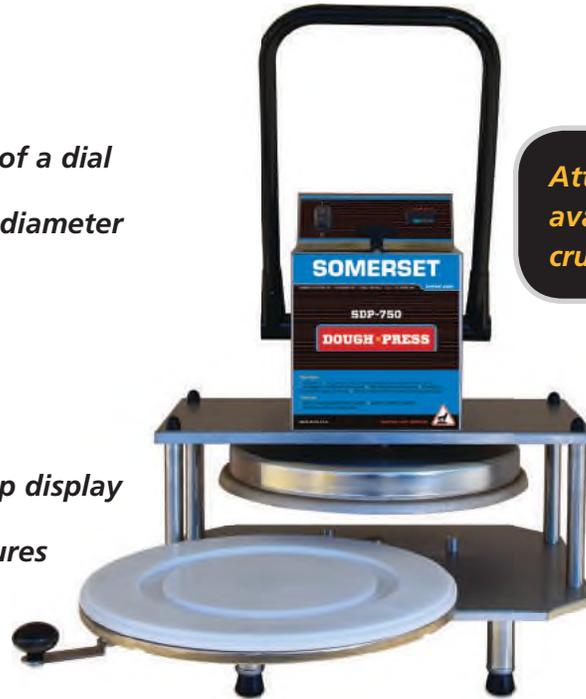
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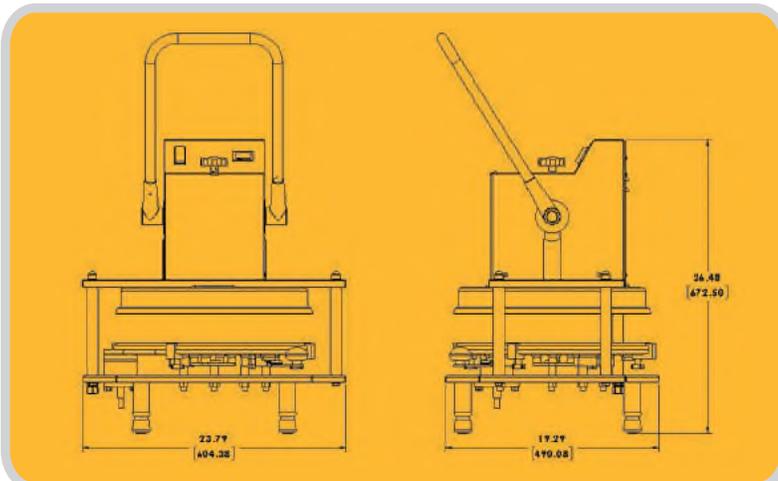
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