SOMERSET®

Tel: 978.667.3355 800.772.4404 Fax: 978.671.9466 Email: somerset@smrset.com

www.smrset.com

DUAL HEAT PRESS

IDEAL FOR:

- <u>TORTILLAS</u>
- 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

SDP-850



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

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TORTILLA & PIZZA PRESS

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

Pizzerias

Restaurants

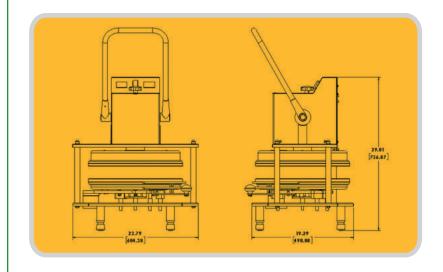
Institutions

INDUSTRY USES

- Mexican establishments
- Gluten-free dough
- Other ethnic food production

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)





SDP-850

PATENT PENDING