# SOMERSET

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## **INDUSTRY USES:**

- Pizzerias
- Restaurants
- Institutions
- Bakeries
- Mexican
   Establishments
- Other Ethnic Food Production
- Government Facilities

### **HIGHLIGHTS:**

- Most compact dough divider and portioner in the industry
- <u>Accurately</u> scale and divide dough from 4oz. (113 gr) - 32oz. (907 gr)
- Batch processing under 5 minutes
- Constructed with special synthetic material that prevents dough from blemishing
- Clean in minutes without tools
- No oil required during operation

FAST. EFFICIENT. COMPACT.

The Somerset dough divider.

Small enough to fit into a small shop and strong enough to handle commissary style production.



## SOMERSET.

## **DOUGH DIVIDER**

# SDD-450

#### **FEATURES**

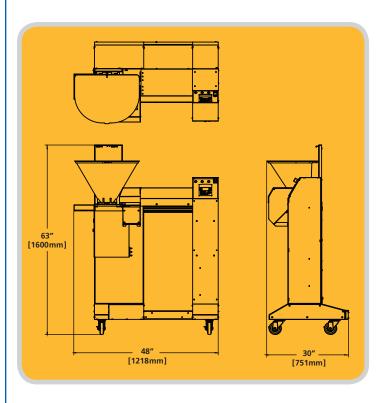
- Program up to 4 different weights & quantities per run
- Gentle dough processing, doesn't alter dough homogeneity
- Ideal for small or commissary production.
- Simple interface keeps production schedules on track
- Batch processing, 50lbs(22.5kg) under 5 minutes
- Standard Hopper capacity up to 50lbs (22.5kg)
- Easy to use, minutes to clean
- Maintenance free drive mechanisms
- Standard Unit: 50lbs hopper, Volume chamber of choice.
- Increase production when used with the SDR-400 rounder
- Save on floor space, the SDR-400 is stored inside the SDD-450 open space (Bridge)



## **SPECIFICATIONS**

Use with the Somerset SDR-400 Dough Rounder for complete dough processing ability.

(Specifications subject to change without notice)



Portioner Mechanisms: Synthetic

**Controls:** Simple, high quality controls

**Drive:** Heavy duty maintenance free actuators

Voltage: 115V/60Hz or 220V, 50/60Hz

Finishing: All stainless steel

Weight (Machine only): 270lbs (122 kg),

**Crated:** 350lbs (158 kg)

#### **OPTIONAL EQUIPMENT**

Large Hopper: 125lbs (56kg)

Volume Range: 4-12oz (28-340gr)

8-25oz (226-708gr)

19-32oz (539-907gr)





