

# SOMERSET®

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## CDR-600F

## FONDANT SHEETER

### **IDEAL FOR:**

- Cake Designers
- Fondant
- Pastry Production

### **HIGHLIGHTS:**

- Sheets fondant up to 30" (76cm wide)
- Ships standard with synthetic, non-stick rollers
- High Production Products
- Ergonomic design makes it easy and simple to operate
- All stainless steel construction offers safety, sanitation, speed, simplicity, durability, and low cost

***The widest fondant sheeter in the industry! 30" (76cm) wide***



***May also be used for pastry production.***

***The ultimate sheeter! Sheets fondant to a uniformed thickness in seconds!***

### CDR-600 SYNTHETIC ROLLERS

## FEATURES

- Simple handle adjustments for exact uniform dough thickness
- Synthetic rollers eliminate dough build up
- Safety sensors for automatic shutoff
- Compact design, ideal for use in limited space
- Ergonomic design for easy operation
- Convenient side operation
- Maintenance free drive mechanism
- Drive mechanism isolated from roller area
- Safe, simple, easy to operate, easy to clean
- Sanitary, heavy duty, all stainless steel welded construction
- Spring loaded scrapers readily removable for easy cleaning



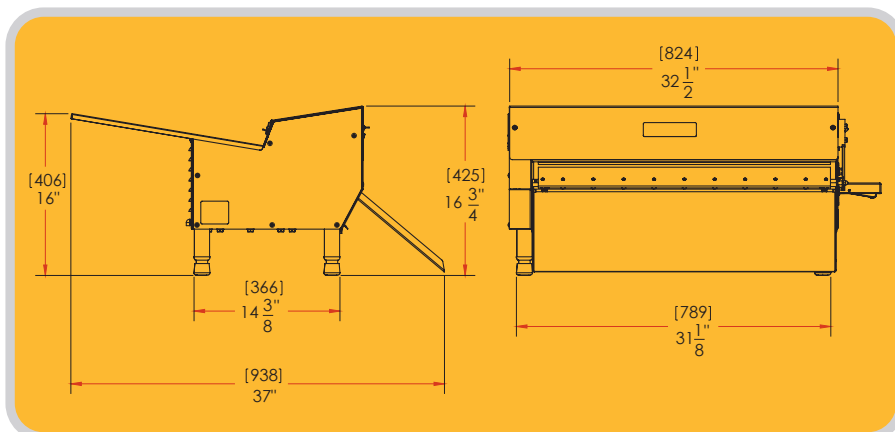
**CDR-600**

## INDUSTRY USES:

- Bakeries
- Cake Decoration
- Institutions
- Schools
- Hospitals
- Pizzerias

## SPECIFICATIONS (PATENT PENDING)

(Specifications subject to change without notice)



**Rollers:** 3.5" dia. by 30" length  
(8.89 cm dia. by 76cm length)

**Scrapers:** Synthetic, Spring Loaded, Removable

**Bearings:** Sealed Ball Bearings, Permanently Lubricated

**Gear Motor:** Heavy Duty 3/4 HP, Maintenance Free, Single Phase, 115v/60Hz or 220v/50Hz

**Finishing:** All Stainless Steel

**Legs:** 4" Adjustable, Stainless Steel

**Shipping Weight:** 225lbs (102kgs)



APPROVED