



## **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**