



## **DOUGH ROLLER MODEL** CDR-2100S

**Makes Pizza up to 20" ( 50.80 cm ) in diameter.**

**Compact tabletop 17" x 22" (43.18cm x 55.88cm) footprint.**

**Production 500 to 600 pieces per hour.**

**Easy to use...no skill required.**

**Side operated double pass.**

### **PERFECT FOR:**

**Pizza**

**Calzones**

**Pie crust**

**Pita bread**

**Tortillas**

**Roll in dough**

Roti

Foccachia

Pasta

### **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: Maintenance free chain driven, sealed, self lubricated

MOTOR: Heavy Duty 3/4 HP 1 phase, 115V, 60Hz or 220V, 50 Hz

WEIGHT: 218 lbs. (98.88 kgs)

DIMENSIONS: l=22.5" (57.15 cm), w=16.5" (41.91 cm), h=21.5" (54.61 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