

SOMERSET®

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DUAL HEAT PRESS

SDP-800

IDEAL FOR:

• TORTILLAS

- PIZZA
- GLUTEN-FREE DOUGH
- ROTI
- FLAT BREADS
- ETHNIC FOODS
- WRAPS

HIGHLIGHTS:

- Over 1,000 pcs per hour
- Compact tabletop design
- Self-powered mechanism
- Accurate, consistent, even product.
- Simple temperature controls
- Simple thickness adjustments
- Extra height between plates for easy operation
- Heavy duty, maintenance-free
- Easy to discharge products
- Heat protection guard
- Non-stick work surfaces



SOMERSET INDUSTRIES, INC • 1 ESQUIRE ROAD • NORTH BILLERICA, MA 01862 • U.S.A.

SOMERSET

TORTILLA PRESS

SDP-800

FEATURES

- Adjustable product thickness with the turn of a dial
- Reliable, safe operation
- Manual with mechanical assist mechanism
- Produces tortillas up to 18" (46cm) in diameter
- Easy to operate, easy to clean
- Compact / Simple table top design
- Both platens are heated
- Fast and efficient
- Quick and safe product discharge
- Installed burn guard
- Fully adjustable heat controls with LED temp display
- Heavy duty stainless steel construction ensures long and trouble free operation

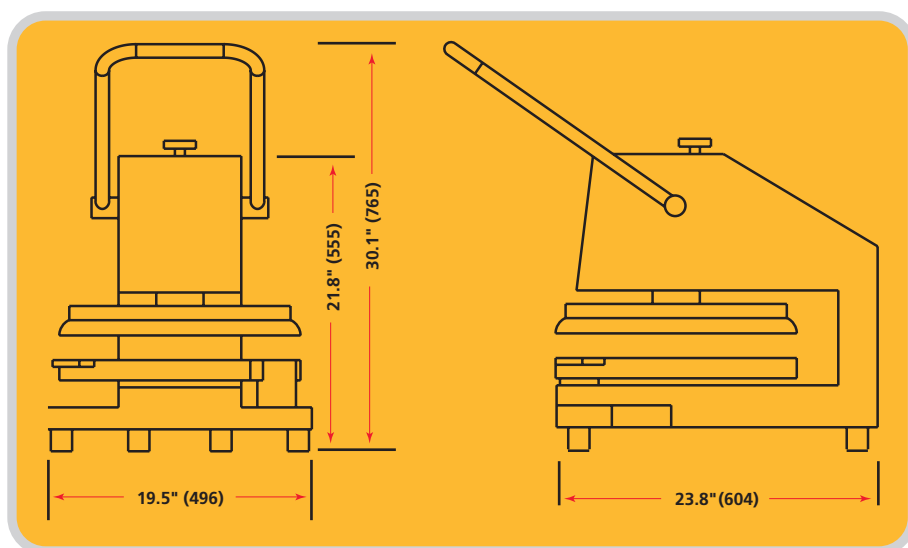


INDUSTRY USES

- Mexican establishments
- Gluten-free dough
- Other ethnic food production
- Pizzerias
- Restaurants
- Institutions

SPECIFICATIONS

(Specifications subject to change without notice)



Electrical Data: 220v/50-60hz,
3200w, 1 Phase

Temperature Range: 0 - 450° F (0 - 232° C)

Construction: All Stainless Steel

Shipping Weight: 225 lbs. (102.3 kgs)



PATENT PENDING

MADE IN THE U.S.A. 05.10.12