

SOMERSET®

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DUAL HEAT PRESS

SDP-850

IDEAL FOR:

- **TORTILLAS**
- **PIZZA**
- **GLUTEN-FREE DOUGH**
- **ROTI**
- **BURRITOS**
- **FLAT BREADS**
- **PITA BREAD**
- **WRAPS**
- **CHAPATI**

HIGHLIGHTS:

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



SOMERSET INDUSTRIES, INC • 137 PHOENIX AVE. • LOWELL, MA 01852 • U.S.A.

SOMERSET

TORTILLA & PIZZA PRESS

SDP-850

FEATURES

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

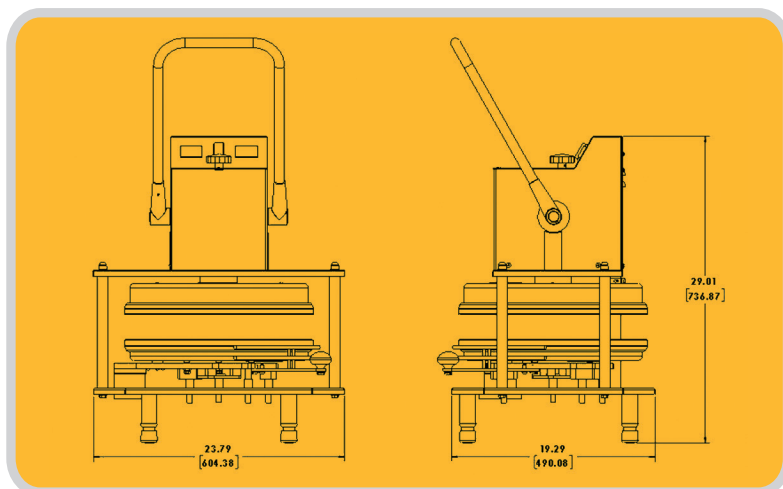


INDUSTRY USES

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

SPECIFICATIONS

(Specifications subject to change without notice)



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

Temperature Range: 0 - 400° F (0 - 205° C)

Construction: All Stainless Steel

Shipping Weight: 225 lbs. (102.3 kgs)

