

SOMERSET®

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SEP-760

IDEAL FOR:

- Pizza
- Tortillas
- Pita Bread
- Burritos
- Roti
- Chapati
- Flat Bread
- Gluten-free Products
- Ethnic Foods

HIGHLIGHTS:

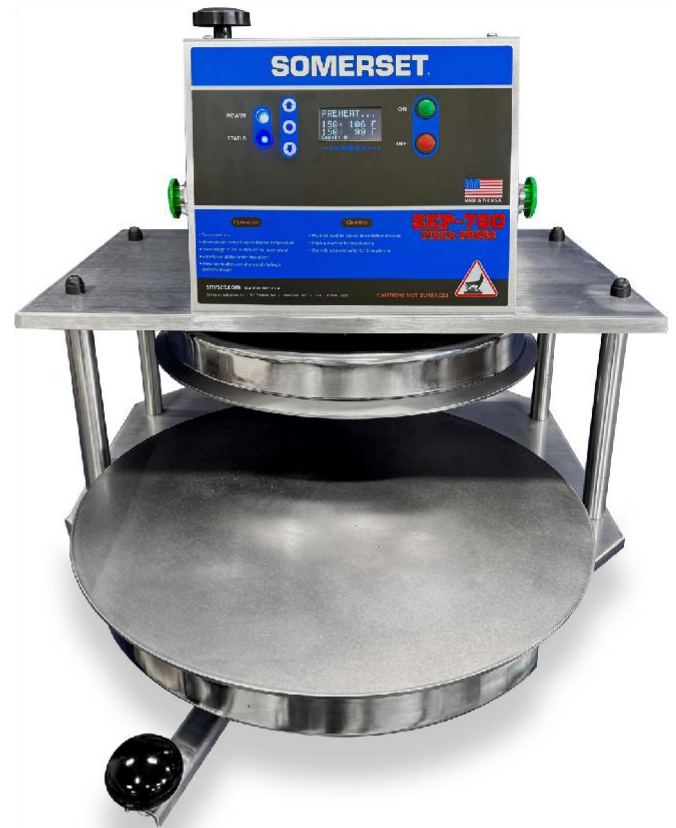
- Accurate, consistent, even product, faster than hand tossed up to 18"
- Extra height between plates allows easy operation.
- 300-500pcs an hour
- Compact tabletop design
- Simple thickness adjustments
- Heavy duty, maintenance-free
- All electric heavy duty drive
- Efficient energy consumption
- Non-stick work surfaces

AUTOMATED DOUGH PRESS



FEATURES

- Simple heat settings for top & bottom platens
- Switch to automated or manual mode
- Programmable “dough tap” for optimal dough spreading
- Patented Design for even dough stretching
- Programmable PRESS TIMER
- Programmable BUZZER
- Dough piece COUNTER
- Programmable ECO MODE to conserve energy

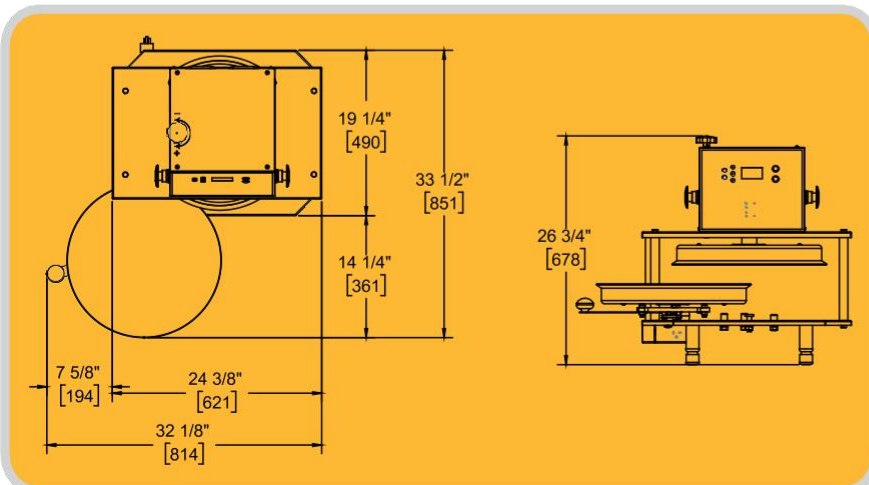


INDUSTRY USES

- Pizzerias
- Restaurants
- Institutions
- Schools
- Ethnic food production
- Supermarkets
- Cafes
- Mexican Establishments

SPECIFICATIONS

(Specifications subject to change without notice)



PATENT PENDING

Electrical Data: 220V / 50Hz - 60Hz, 8.3A
Temperature Range: 0-400° F (0- 204° C)
Construction: All Stainless Steel **Shipping**
Weight: 218lbs. (98,9 kgs)



MADE IN THE U.S.A.