

Anets SDR-4 SINGLE PASS DOUGH ROLLER

Model SDR-4/4FL

Item No.



**SDR-4
SIDE OPERATED
DOUGH ROLLER**

MEETS OSHA REQUIREMENTS

NSF



**SDR-4FL
FRONT LOADING
DOUGH ROLLER**

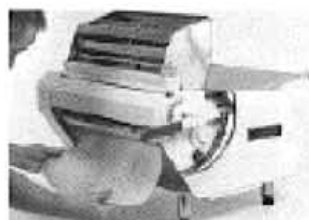


new synthetic rollers less dough build up . . . easier to clean

ANETS found a way to offer you more for less. The versatile SDR-4FL and SDR-4 provide fast, safe rolling of dough balls in seconds for cinnamon rolls, pizza, pies, dough pieces for rectangular shapes, etc. Large 20" synthetic rollers handle super size pizzas or 18" x 26" sheet pan sizes, while minimizing operator fatigue at an economical price. Indexed precision machined synthetic rollers have fast, positive repeat adjustment . . . sets in seconds! Whether it's the "all-in-front" SDR-4FL DOUGH ROLLER or the SDR-4 SIDE OPERATED DOUGH ROLLER, both provide complete operator protection. Safety interlock automatically shuts machine off when any panel is removed for cleaning or service. New synthetic roller material and special sanitary design makes it easy to clean with mild soap and water. The new roller material minimizes dough adhesion and buildup and the spring loaded scrapers are readily removable . . . which means less clean up time! All mechanical parts, chains, etc. are located away from flour and dough areas. Low profile design, white powder coated finish, heavy-duty welded steel construction.

New Options

- Faster rolling speed available*
- Choice of metal or synthetic rollers*



Round shaped! Handles dough balls easily, utilizing quick set synthetic roller adjustment in between passes. Ideal for pizzas and pan pizzas, pie shells, etc.



Dough sheets! Roll rectangular shapes. Great for small bakeries, schools, pizzerias, etc.

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SDR-4FL FRONT LOADING DOUGH ROLLER



- 20" ROLLERS
- QUICK SET ROLLER ADJUSTMENT
- 1/2 H.P. MOTOR

Automatic dough chute prevents hand access to rollers

"all-in-front" operation

STEP 1
Set handle for first pass and drop dough ball into safety chute.



STEP 2
At completion of first pass, dough piece exits in an elongated shape towards the operator.



STEP 3
Flip the quick set handle to second pass setting.



STEP 4
Turn elongated dough piece 90° and drop "widthwise" back into safety dough chute.



STEP 5
Dough piece returns round and at desired thickness... ready for dressing.



Unit can be operated from the side, utilizing in-feed table behind chute.



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SDR-4 SIDE OPERATED DOUGH ROLLER



- 20" ROLLERS
- QUICK SET ROLLER ADJUSTMENT
- 1/2 H.P. MOTOR

side operation



Set handle for first pass, load dough ball at top of infeed tray for first pass.



At completion of first pass, dough piece exits in an elongated shape at left of machine.



Flip the quick set handle to the desired final second pass setting.



Turn dough piece 90° and load "width-wise" at top infeed tray for final second pass.



Dough piece exits at left of machine, round and at desired thickness... ready for dressing.



For rectangular shapes, set roller control at desired open position. Load and repeat, adjusting calibrations to thinner settings with quick set handle. (Pictured: 18" x 26" dough sheet.)



Hinged top tray conveniently lifts up and folds back out of the way, exposing the rollers for cleaning, also exposing motor, belt, etc. Spring loaded scrapers remove quick and easy. Synthetic rollers minimize dough adhesion, require less flour dusting, and reduce dough build up. Also available with metal rollers, when the durability of metal is preferred.

Anets SDR-4 SINGLE PASS DOUGH ROLLER

Model SDR-4/4FL

Welded steel construction

Flour pan pivots for ease of cleaning

On/off switch protected from flour with clear rubber door

2 large 80" indoxed, new precision machined rollers with "Quick-Set" adjustment handle

Easy to remove polyethylene scrapers

Dough stops allow for presetting one-pass operation

Low profile design

Meets OSHA Requirements

Rugged 10 HP motor with speed reducer

Stainless steel and aluminum dough chute has protective housing surrounding dough loading area for complete safety.

Side load operation

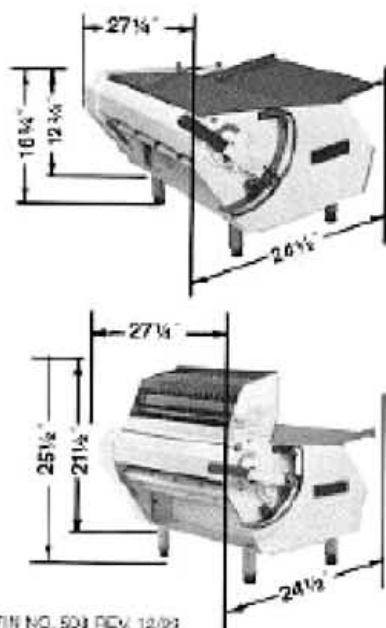
Front load operation

Non-skid sound suppressors supplied

Safety interlocks automatically and immediately shut off machine when any panel is removed or opened for servicing or cleaning

Jam-proof design, pusher bar built-in for use in the rare event of sticky dough.

CONSTRUCTION FEATURES AND SPECIFICATIONS



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	SDR-4	SDR-4FL
Roller Size:	3 1/2" Dia. x 20" Lg.	3 1/2" Dia. x 20" Lg.
Roller Material:	Synthetic or Metal	Synthetic or Metal
Motor H.P.:	1/2 Standard	1/2 Standard
Finish:	White Powder Coating	White Powder Coating
Dough Chute:	—	Stainless Steel and Aluminum
Infeed Pan and Guard:	Stainless Steel	Stainless Steel and Aluminum
Flour Pan:	Stainless Steel	—
Stop/Start Switch:	Heavy Duty Type	Heavy Duty Type
Ball Bearings:	Sealed	Sealed
Voltage:	115V - 60 HZ Single Phase	115V - 60 HZ Single Phase
Amp:	7	7
Roller Speed:	57 FPM	57 FPM
Legs:	4" Sanitary Adjust.	4" Sanitary Adjust.
6 Foot 3 Wire Cord and Plug	Standard	Standard

Because of our continuous program of product improvement Anabaker® Bakers, Inc. reserves the right to change models and specifications without notice.

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