

Item No.

SDR-21 DOUGH ROLLER SDR-21P with optional DOUGH DOCKER

PERFECT FOR PIZZA AND DOUGH MACHINE ROLLING WITH A HOMEMADE LOOK...EASY AS 1,2,3 and it's an "all-in-front" operation.

Dough processing for pizza and pies and faster, easier and more efficient with the innovative Middleby Marshall SDR-21 DOUGH ROLLER. All processing and handling operations are in front! Ideal where space is limited. Safety dough chute provides complete operator protection. Interlock automatically shuts off machine when any panel is opened for cleaning or servicing. Special sanitary design makes it easy to clean...front and back panels are hinged and swing out easily. Spring loaded scrapers and readily removable. All mechanical parts are located away from roller area and are protected from flour and dough. Indexed precision ground rollers have infinite calibration control with micro adjustment; locks in for product consistency. Low-profile design. White powder coating, and stainless steel finish. All welded steel construction. Now, the SDR-21 is available with an optional DOUGH DOCKER (model SDR-21P) to insure controlled dough perforation with a uniform random pattern...give a "HANDMADE" appearance with a "HOMEMADE" look!



**NEW OPTION (PATENTED)
Synthetic Rollers**

MEETS OSHA REQUIREMENTS



WHY A DOUGH DOCKER?

Middleby Marshall exclusive and patented Dough Docker (SDR-21P) ends the "blistering" problems found in many operations today. Our Dough Docker virtually eliminates the need to "pop" blisters in the dough while baking. **BENEFIT:** No loss of oven heat due to opening of the oven doors; no labor loss and insures crispier crusts with a "homemade" appearance with 100% perforation...a must for conveyor ovens.

Our research has made this perforator completely compatible for "thick-n-thin" pizza doughs. The Middleby Marshall SDR-21P eliminates hand docking and the use of extra utensils. No need for additional counter space that requires an extra operator for the manual perforation operation. Speeds up your operation, too! And, most important, the size of the perforated hole has been designed to eliminate leakage of sauce and other condiments thus assuring complete product consistency and more profits for you.



Dough Chute has protective housing surrounding dough loading area for complete safety. Jam proof design, pusher bar built-in for use in the rare event of sticky dough.

Front and back panels are hinged, swing-out easily for cleaning. Drive train is protected from flour and dough by removable side access panel.

Welded steel construction.

Interlock automatically and immediately shuts off machine when any panel is opened or removed for servicing or cleaning.

Easy to remove polyethylene scrapers.

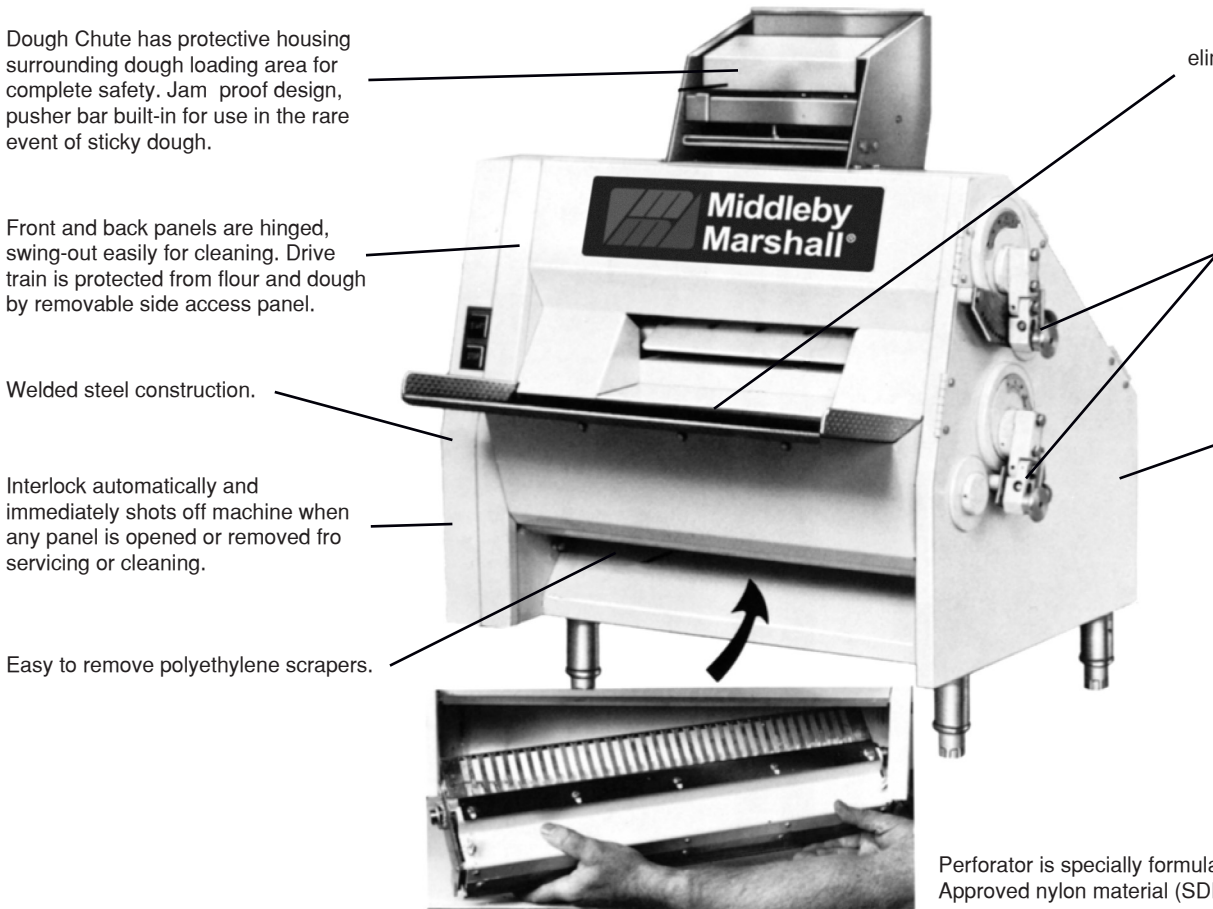
Stainless steel tray is textured to eliminate "suction" effect, allows easy dough "slide" for efficient handling.

Indexed, precision ground rollers are calibrated with micro-adjustment knobs. Spring loaded locking pin for repeat operation

rugged 3/4 HP motor with reducer. Swings out for drive belt replacement. Motor and speed reducer always remain in alignment. Protected from flour and dough by hinged back panel.

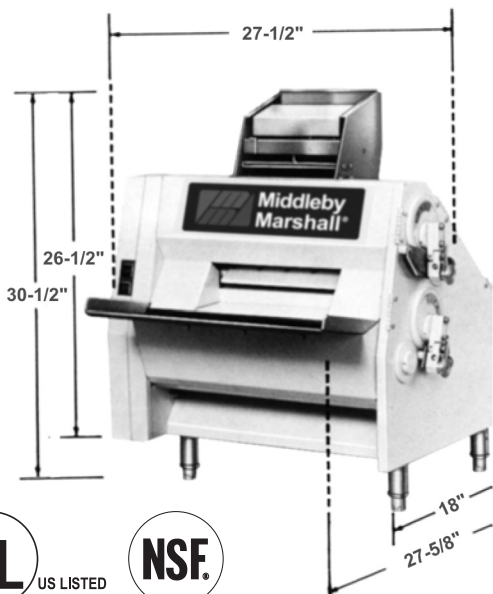
Low profile design.

Meets OSHA requirements.



Perforator is specially formulated FDA Approved nylon material (SDR-21P)

CONSTRUCTION FEATURES AND SPECIFICATIONS



SDR21/21P

Roller Size: Top - 3-1/2" Dia. x 10" Lg.
Bottom - 3-1/2" Dia x 20" Lg.

Motor HP: 3/4

Finish: FDA Approved White Powder Coating

Dough Chute: . . . Stainless Steel and Aluminum

Stop/Start: Switch, Heavy Duty Type.

Ball Bearings: . . . Sealed

Electrical: 115VAC, 11Amp, 60Hz, Single Phase.
9 Foot, 3 Wire Cord and Plug

Roller Speed: . . . 85FPM

Legs: 4" Sanitary, Adjustable

Shipping Weight . SDR-21 - 300 lbs., SDR-21P - 320 lbs.

OPTIONS AND ACCESSORIES

- Synthetic rollers
- Special voltages available, contact factory for details
- Stainless Steel Exterior