

ANETS



MDR-6C



MDR-6S

VERSATILE/TWO PASS SIDE OPERATED DOUGH ROLLER

FOR "THICK 'N THIN" DOUGH

This versatile, portable Anets Dough Roller provides fast, uniform production of doughs for pies, pizzas, and sweet goods. Two passes can be made with a one time roller adjustment. Unit is adjustable for various thicknesses. Indexed precision ground rollers lock in for product consistency and repeat settings. By turning dough 90° for second pass, dough is cross-grained eliminating distortion of dough. The Dough Roller is like a "rolling pin" but has three large, precision-ground rollers that actually do the work of four. Unit may be moved to any section or area to match production needs, step-up volume. Dough chute provides complete operator safety. Jam-proof built-in pusher bar is provided if ever needed for sticking doughballs. Machine shuts off automatically when roller cover or dough chute is removed for cleaning or servicing. Spring-loaded scrapers are removable and all mechanical parts are located away from roller area, protected from flour and dough. QUIETER OPERATION... ANETS DIRECT DRIVE SYSTEM THROUGH HEAVY-DUTY SPEED REDUCER, CUTS DOWN MACHINE NOISE GREATLY vs. COMPETITIVE MAKES OF DOUGH ROLLERS. Available as Counter Model Dough Roller... MDR-6C. Also available with welded 14-gauge, white powder coated, steel cabinet, with four casters... MDR-6S.

SIMPLE TO OPERATE — IT'S EASY AS 1, 2, 3!



Take dough ball, form into patty and drop into the top of the Dough Chute Hopper. Extra-wide opening allows for "Super-Size" dough balls... up to 65 ounces, 1.0 HP motor.



Dough passes through first stage rollers and rounds on handle chute, quick and easy.



Turn dough plate 90° for cross-graining, and feed into 2nd stage (pass). Note that interlock is locked in place, preventing so accidental contact with rollers.

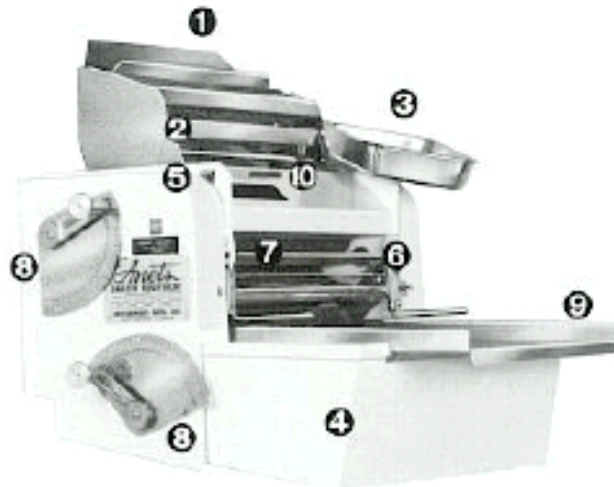


Dough rolls... light and ready for you onto bench. It's that simple... that easy.

takes you through "Thick 'N Thin"

ANETS

VERSATILE/TWO PASS SIDE OPERATED DOUGH ROLLER



MOTOR SIZE:

1/2 H.P.—
STANDARD EQUIPMENT 10 AMPS
Up to 36 oz. Dough Ball**

**AVERAGE 1/2" THICK CRUST PIZZA)

NOTE: DOUGH CONSISTENCY AND TEMPERATURE VARIES FROM RECIPE TO RECIPE. MAXIMUM ACCEPTABLE WEIGHTS MAY BE SLIGHTLY LOWER.

VOLTAGE:

120 Volt, AC, 60 cycle, single phase

ROLLER SPEED:

70 FEET PER MINUTE (OPT. 100 FPM ON REQUEST)
10 FOOT CORD AND 3-WIRE PLUG INCLUDED

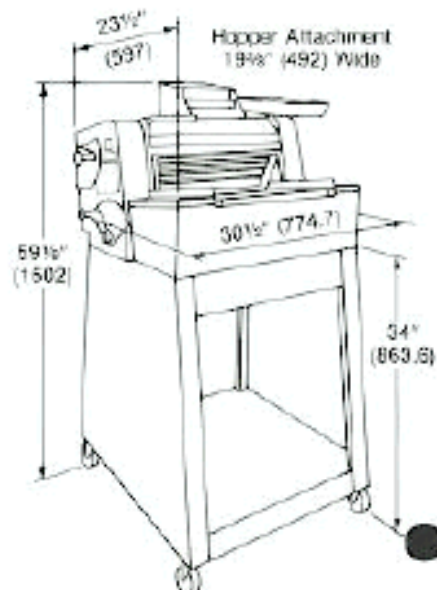
SHIPPING WEIGHT (APPROX.):

MDR-6C 255 lbs.
MDR-6S 335 lbs.

OPTIONAL: Faster Rolling Speed Models, Contact Factory.

NOTE: VALUES SHOWN IN PARENTHESIS ARE MILLIMETERS

- 1 SAFETY DOUGH CHUTE OPENING: 18"W x 1 1/2"D
- 2 PUSHER BAR: "Jars-proof" for sticky dough.
- 3 FLOUR TRAY: Conveniently located on swivel base on top frame.
- 4 DOUGH ROLLER: 3/16" steel plate frame, white powder coated, with stainless steel and nickel plated roll.
- 5 ROLLER COVER: Removable for easy cleaning.
- 6 SCRAPERS: Spring-loaded, removable scrapers for easy cleaning, complies with sanitary standards. Perfectly aligned to swing with rollers in all operating positions.
- 7 DOUGH ROLLERS: Three rollers, 20" long by 4 1/2" in diameter, precision ground for uniform sheeting. Adjustable from 0" to 1" for "Thin" or "Thick" dough operations.
- 8 INDEXED PLATES: Lock in precision ground rollers for product consistency and repeat settings.
- 9 IN-FEED STAINLESS STEEL TRAY: 20"W x 17 1/2"D.
- 10 ON/OFF CONTROL SWITCH.



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