

## Anets SDR-21 TWO PASS DOUGH ROLLER

Model SDR-21/21P

Item No.



(PATENTED)  
**NEW OPTIONS:**  
Faster rolling speed available  
Choice of metal or synthetic rollers

**MEETS  
OSHA REQUIREMENTS**



### **WHY A DOUGH DOCKER?**

Anets exclusive and patented Dough Docker (SDR-21P) ends the "blistering" problem 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 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 Anets 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.



### **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 is faster, easier and more efficient with the innovative ANETS 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 are 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 a 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... gives a "HOMEMADE" appearance with a "HOMEMADE" look!

**ANETS**

Anetsberger Brothers, Inc. ■ Foodservice Equipment That Turns Food Into Gold  
180 North Anets Drive ■ Northbrook, Illinois 60062  
1-800-837-2638 ■ Fax 847-272-1943

# ANETS

## SDR-21 DOUGH ROLLER with optional DOUGH DOCKER

### OPERATING INSTRUCTIONS



It's as easy as 1-2-3! Simply load dough ball in top of safety chute... dough is rolled and returns.



Turn elongated dough piece 90° on easy slide textured tray and feed back in for final pass.



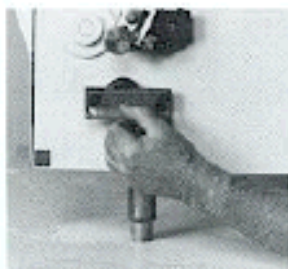
Dough piece returns round and at desired thickness.

### ANETS SDR-21P DOUGH ROLLER WITH EXCLUSIVE PATENTED DOUGH DOCKER



Perforation is easily adjusted by tightening two thumbscrews.

### EASY TO CLEAN

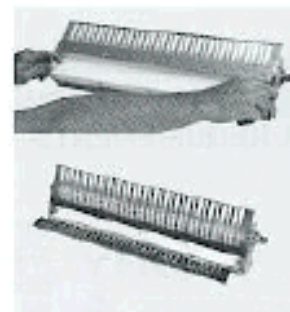
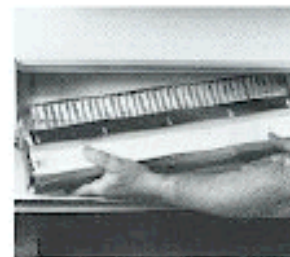


Lift up latch and remove from unit.



Pull out and remove bearing.

Grasp perforator assembly with both hands, slide to right and remove from machine. Unit may now be cleaned.



For stubborn dough accumulation, perforator may be completely exposed by removing thumbscrews.

**IF DOUGH PERFORATION IS NOT  
REQUIRED, SIMPLY REMOVE  
PERFORATOR ATTACHMENT  
AND MACHINE WILL OPERATE  
IN ITS USUAL FASHION.**

## SDR-21 DOUGH ROLLER

# ANETS

### SPECIAL ANETS FEATURES



#### INDEXED ROLLERS

Indexed precision ground rollers have infinite control calibrations.



#### MICRO-ADJUSTMENT KNOBS

Fine tune to exact weight and dough thickness. Spring loaded locking pin assures product consistency for portion control.



#### SAFETY DOUGH CHUTE

Provides complete operator safety. Jam proof built-in pusher bar is furnished if ever needed for sticky doughs.



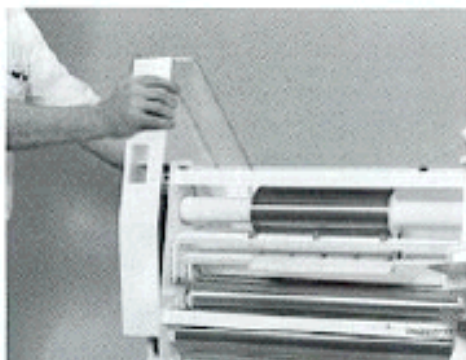
#### EASY SLIDE TRAY

Textured stainless steel tray minimizes "suction" effect. Allows dough to slide for easy handling.

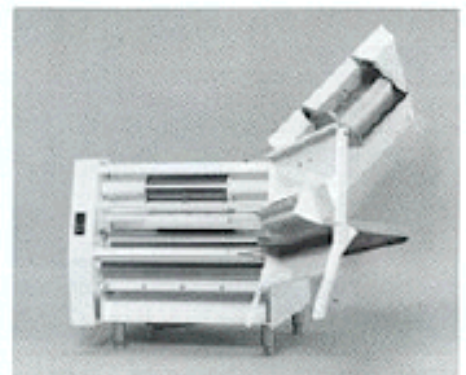
#### RUGGED 3/4 HP MOTOR

Plenty of power you can rely on for all of your dough rolling operations. Easily serviced from hinged back panel if ever needed. Swings out for belt, motor or reducer replacement; motor and speed reducer always remain in alignment.

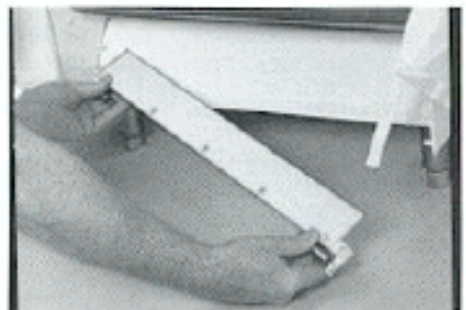
### SANITARY DESIGN



Removable side access panel. Sprockets, chain and motor and reducer are located away from dough rolling area. Easily accessible for service.



Front and back panels are hinged and swing out easily for cleaning.



Spring loaded scrapers are readily removable, allowing access for easy cleaning of rollers.

## Anets SDR-21 TWO PASS DOUGH ROLLER

Model SDR-21/21P

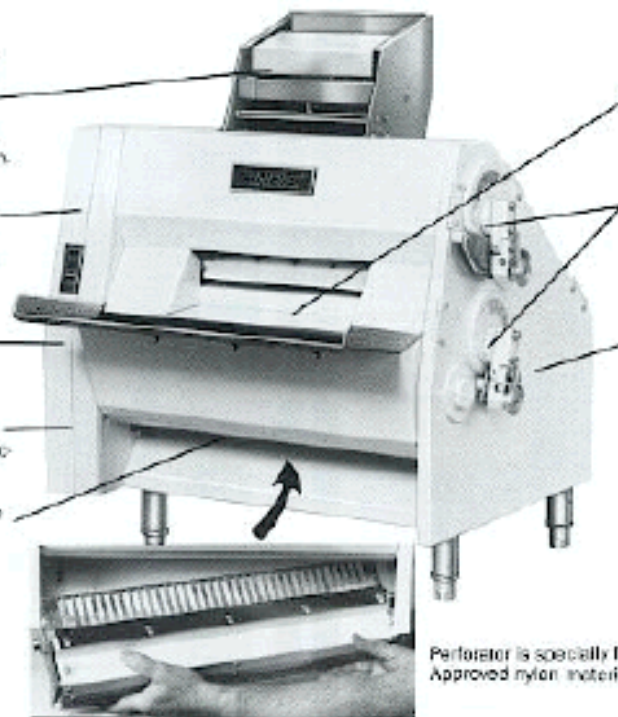
Dough Chute has protective housing surrounding dough loading area for complete safety. Jam proof design, pusher bar built in for use in the rare event of sticky dough.

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 straps.



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 operations.

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 F.D.A. Approved nylon material (SDR-21P)

## CONSTRUCTION FEATURES AND SPECIFICATIONS

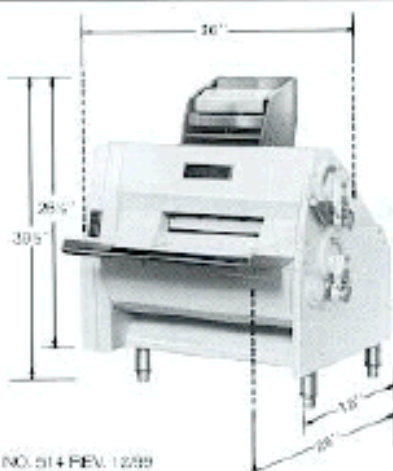


ILLUSTRATION NO. 514 REV. 1/2009

**Roller Size:** Top—31/2" Dia. x 10" Lg.  
Bottom—31/2" Dia. x 20" Lg.

**Motor HP:** 3/4

**Finish:** White Powder Coating

**Dough Chute:** Stainless Steel and Aluminum

**Stop/Start Switch:** Heavy Duty Type.

**Belt Bearings:** Sealed

**Voltage:** 115V — 60 Hz. — Single Phase

**Amp:** 14

**Roller Speed:** 67 FPM

**Legs:** 4" Sanitary, Adjustable

**6 Foot 3 Wire Cord and Plug**

**Patent Nos. For SDR-21, 21P:**

4,255,166 and 4,255,218

*Because of our continuous program of product improvement, Anetsberger Brothers, Inc. reserves the right to change models and specifications without notice.*

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