

SOMERSET



Dough • Pastry • Fondant Icing

PRODUCTION MACHINES

- ▶ Reduce labour costs to increase profits
- ▶ Improve productivity with faster production
- ▶ Produce consistent product without relying on skilled staff

FEATURES:

- Heavy duty, stainless steel adjustment mechanisms
- Ergonomic designs for easy operation
- Synthetic rollers eliminate dough build up
- Spring loaded nylon roller scrapers are easily removable for cleaning
- Constructed in high grade stainless steel for hygiene and durability
- Heavy duty, powerful drive motors are reliable and give many years of reliable operation
- Maintenance free drive mechanism
- Safety sensor for automatic shut off



THE SOMERSET RANGE

- **Somerset has a machine for all of your dough and fondant shaping, moulding and rolling needs**



DOUGH, PASTRY & FONDANT SHEETERS

Roll doughs, pastries and fondant icing quickly and evenly. From 25cm to 76cm wide rollers.

DOUGH ROLLERS

Ideal for fast and consistent production of pizza bases. Available with automatic docking.



DOUGH & BREAD MOULDERS

Shapes dough for specialty breads, sub rolls, baguettes and breadsticks, dinner rolls and pretzels.

DOUGH PRESSES

Press an even pizza base or tortilla in seconds. Available with heated top, with pizza base mould or heated top & bottom.



DOUGH BALLER

Roll dough portions into uniform dough balls. Up to 7200 dough balls per hour.



TURNOVER & PASTRY ROLLER

Folds, crimps, trims and seals all in one motion. Fast production of calzones, empanadas, samosas, turnovers and other pastries.



S O M E R S E T

Distributors for Leading Global Manufacturers

Founded in 1879, the J.L.Lennard Group is a family owned, fully Australian company which imports and distributes a range of products from world renowned manufacturers in Europe, America and Japan.

J.L.Lennard operates throughout Australia as well as New Zealand and the Pacific Islands.

Complete Food Equipment Solutions

J.L.Lennard undertakes a thorough process to assist in finding the most suitable solution to your requirements.

From the initial face-to-face consultation, through to development and implementation of the right equipment to meet your expectations, we also look after all training needs as well as providing responsive after sales service and preventative maintenance programs.

We have service technicians in each of our branches along with spare parts to ensure all equipment supplied by us is always in peak operating condition.

After Sales Service and Spare Parts

What sets J.L.Lennard apart is our technical support. The vast experience of our technical and engineering team means that customers have fast access to technical support here in Australia, irrespective of where in the world their equipment was manufactured.

Technical Support for Food Equipment

J.L.Lennard offers a complete National Service structure:

- 24hr/7days per week coverage
- Factory trained company technicians
- Parts - stocked service vans
- Fully trained regional service agent coverage
- Operational training on-site or at State training venues
- Preventative maintenance servicing
- Automatic mailer system for consumable items.



For Sales, Service and Spare Parts

call **AUSTRALIA** on **1800 777 440** • www.jllennard.com.au or
call **NEW ZEALAND** on **0800 850 085** • www.jllennard.co.nz

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