



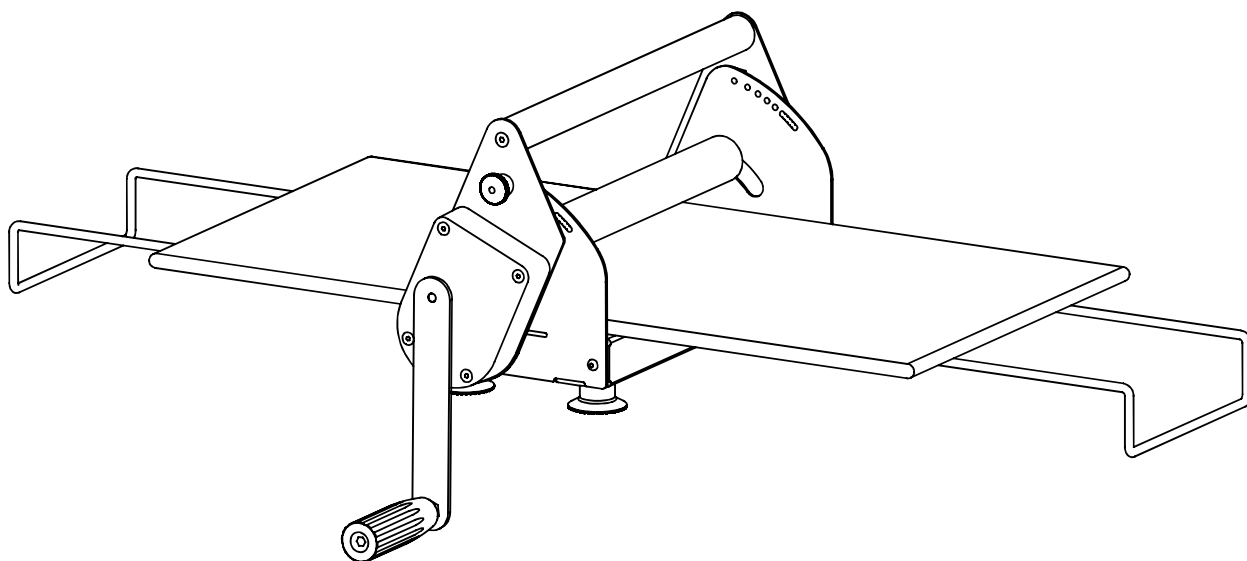
JAPAN

WASHABLE DOUGH SHEETER

Model Name : **RS101**

User's Manual

This Machine finely sheets bread, pie, and cookie dough etc.



This product is designed to effectively roll out the pastry dough.
DO NOT use for the dough that is frozen, too thick, or the non-food subjects.

Thank you for purchasing this product.
Please carefully store this User's Manual so that it is possible to retrieve it immediately when necessary.
Please use this product after thoroughly reading and understanding this User's Manual.

Original Instructions

CONTENTS

Safety precautions	2
About the symbols	
Cautions on usage	
WARNING	
CAUTION	
Specification	3
Parts breakdown	4
How to use	5
Cleaning	6
Storage	6
After-sales service	6
About serial number	
When to dispose	6


SAFETY PRECAUTIONS


Please Always Follow


The content below consists of important safety instructions to prevent harm or damage to yourself or others. Please be sure to follow instructions.

● ABOUT THE SYMBOLS

The meanings of the symbols are as follows:


WARNING Can lead to serious injury or death.



CAUTION Can lead to harm to persons or damage to property.

	⊘ Warnings are written in or near drawings. Ex. Left drawing: DO NOT take apart.
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Store instructions in an easily accessible place after reading thoroughly.

● CAUTIONS ON USAGE


WARNING


DO NOT disassemble.


- NEVER attempt to disassemble, repair, or modify the unit except for dedicated replacement parts. There is a risk of injury or damage.
- Please contact us for any internal inspections, adjustments, or repairs other than those described in this manual.



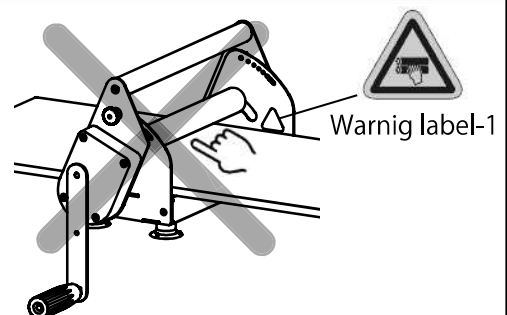
- DO NOT allow more than two people to operate at the same time.
There is a risk of injury from fingers caught in the rollers or from the roller arm falling.



- DO NOT allow children to use it alone, or use it within the reach of young children.
There is a risk of injury.
- Be sure to leave the handle off when not in use.
- DO NOT put the plastic bag over your head or cover your face.
There is a risk of suffocation.



- DO NOT put your fingers in the roller section when operating the handle. (warning label-1)
- Be careful not to let your hair get caught in it.
There is a risk of injury.



SAFETY PRECAUTIONS (cont'd)

CAUTION



- Turn the roller handle when it is fully inserted.
If the roller handle is not inserted properly, it may come off and cause injury.
- If the machine moves during use, hold the carrying bar.
- When carrying, please hold the carrying bar.
If you hold or press down on any part other than the carrying bar, you may injure yourself with the metal corners.



- DO NOT use the product on unstable or unlevel surfaces.
- DO NOT drop or make physical impact on the machine.
May cause injury or damage.



- DO NOT use the machine for the dough that is too thick, frozen, or anything other than food.
Turning the roller handle forcibly may result in injury or damage.



- DO NOT use abrasive cleansers or solvents.
It may cause scratching.
- NEVER use bleaching agents.
This may cause discoloration and corrosion.
- DO NOT wash in the dishwasher.
It may cause damage.

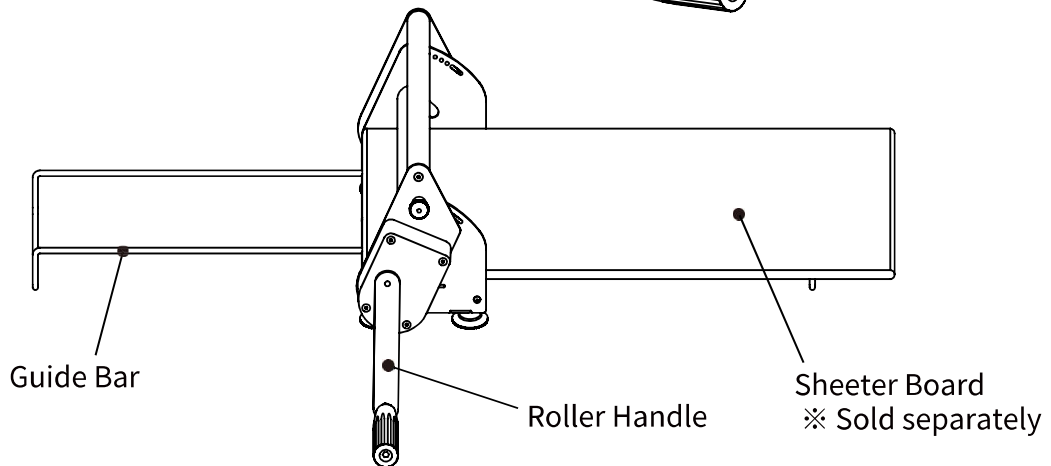
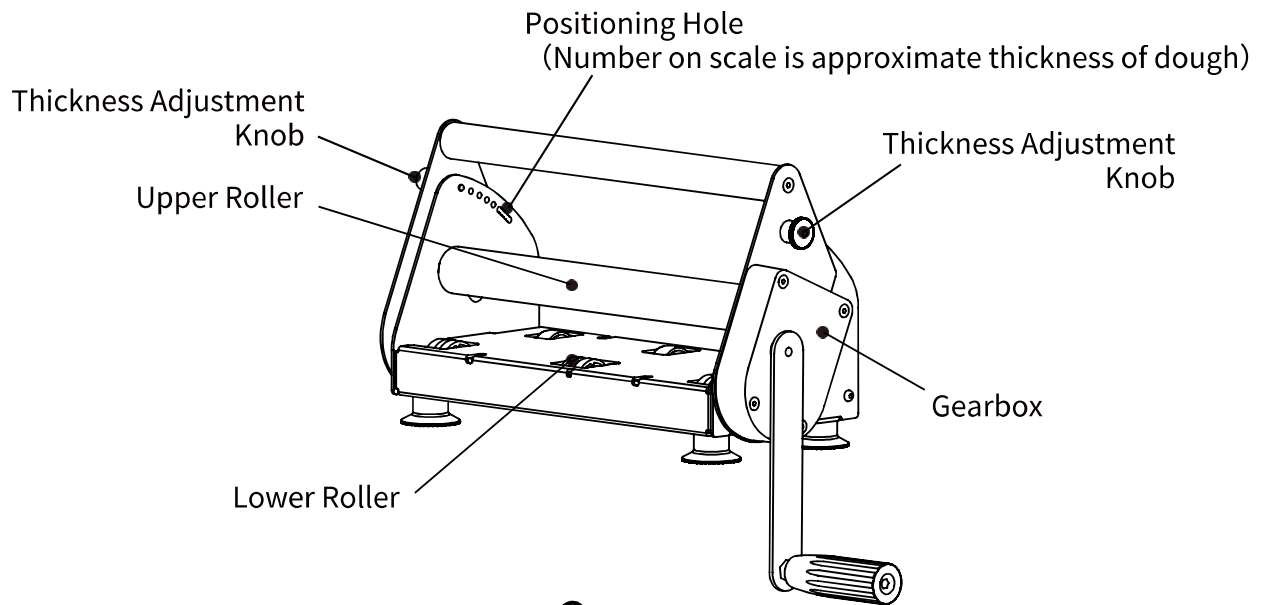
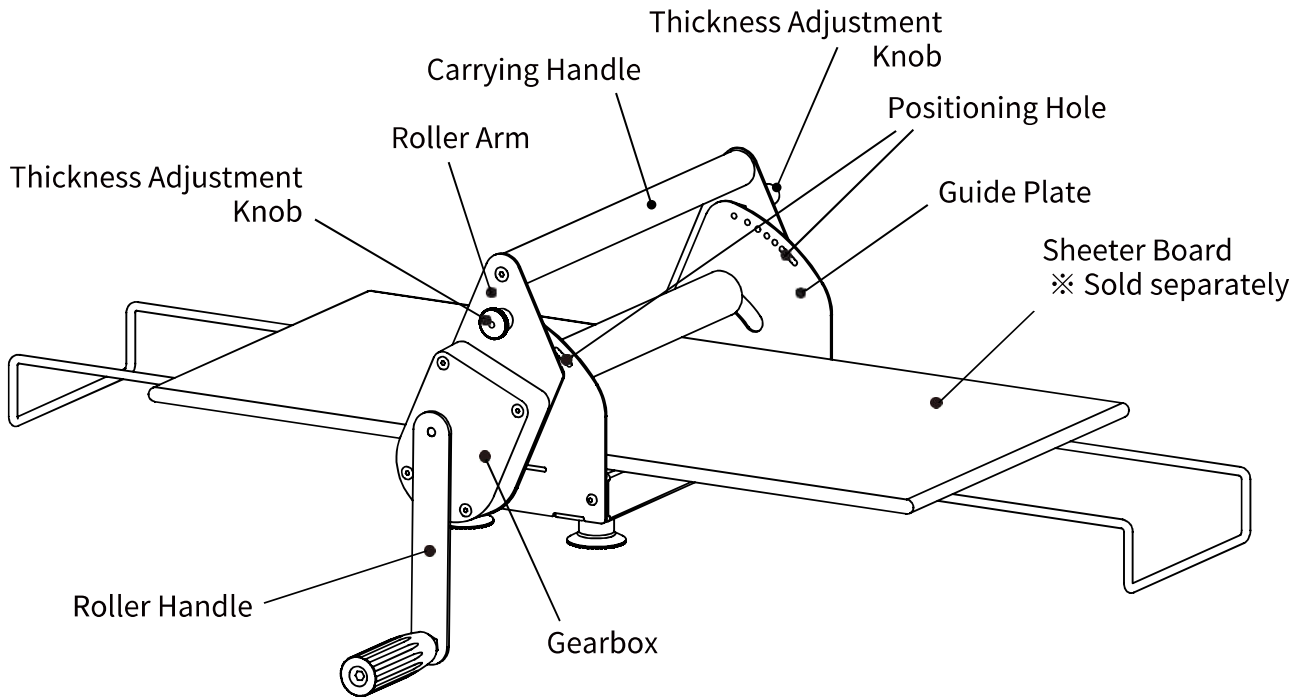
SPECIFICATION

The main specifications of this product are as below:

Name / Model number	WASHABLE DOUGH SHEETER / RS101
Dimensions (When stored)	W 140mm × D 375mm × H 200mm
Dimensions (Assembled)	W 890mm × D 490mm × H 200mm
Work space	approx. W 1,100mm × D 490mm
Main Unit Weight	approx. 4.5kg
Roller Measurement	Diameter 32mm × Length 300mm
Roller Intervals	0~17.5mm 5mm or less can be adjusted in 1mm increments.
Country of origin	JAPAN

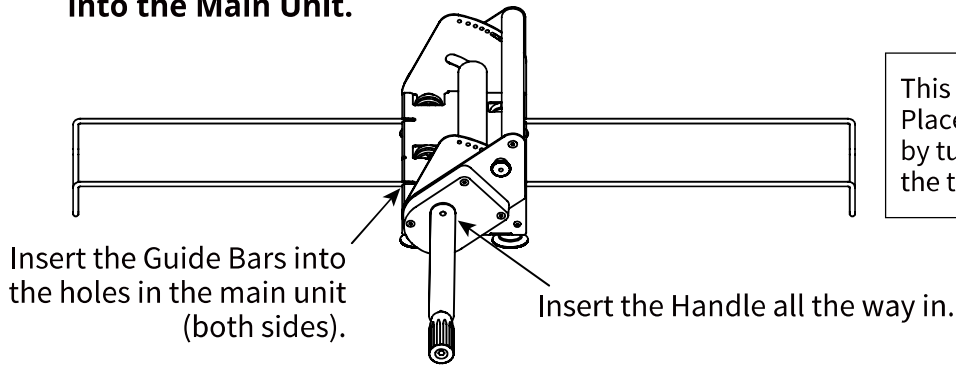
※ For product improvement, part of the specifications and appearance are subject to change without notice.

PARTS BREAKDOWN



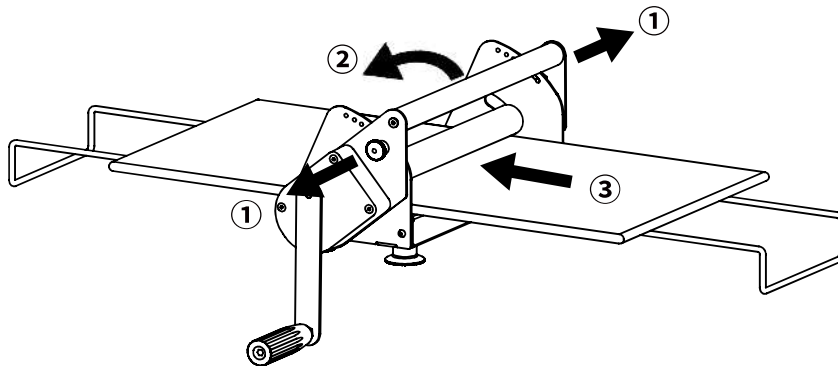
HOW TO USE

- 1 Attach the Guide Bars to both sides of the Main Unit, and insert the Handle all the way into the Main Unit.**



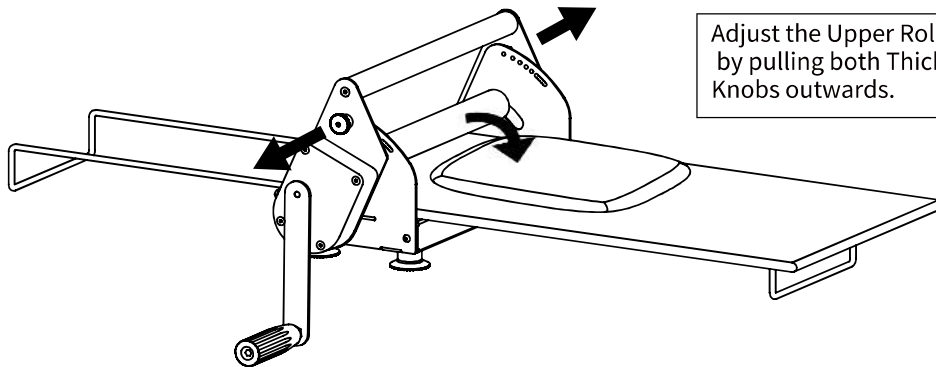
This product is for tabletop use. Place it in the front side of the table by turning the handle to avoid hitting the table.

- 2 While pulling out both Adjustment Knobs ① move the roller arm ② to the highest position. Insert the Sheeter Board ③ between Upper and Lower Roller.**



- 3 Place the dough on Sheeter Board. Lower the Upper Roller until it touches the dough.**

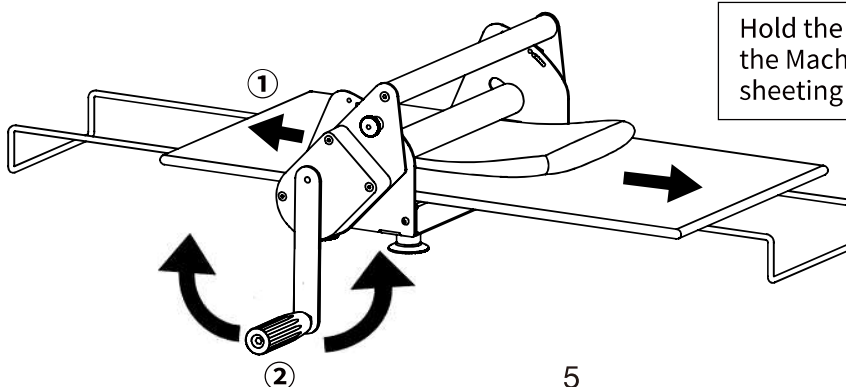
- The left and right Thickness Adjustment Knobs should be set at the same height.
- The scale on the inner side of the Guide Plate is a guide to the thickness of the dough.



Adjust the Upper Roller height by pulling both Thickness Adjustment Knobs outwards.

- 4 While lightly pushing the Sheeter Board ① turn the handle ② in the same direction.**

- Lower the Upper Roller down one position after each round trip, until the dough is at the desired thickness.



Hold the Carrying Handle if the Machine moves while sheeting the dough.

CLEANING

● Normal cleaning

- ① Wipe with a water-soaked dishcloth.
- ② Wipe off the water with a dry dish towel and let it dry.

● Cleaning for heavily soiled surfaces

- ① Wash the main unit with a sponge moistened with dish soap, and then rinse well with lukewarm water.
- ② Wipe off the water with a dry dish towel and let it dry.

< CAUTIONS >

- DO NOT use polishing powder, metal scrubbers, etc., as they may damage the surface.
- DO NOT use bleach. It may cause discoloration or corrosion.
- DO NOT immerse and wash the Main Unit and Sheeter Board.
- DO NOT put in the dish washer.

STORAGE

For storage, place the product in a dry, stable location out of direct sunlight.

AFTER-SALES SERVICE

Please inquire at shop where purchased for consultations about repairs, handling and the purchase of parts, etc.

● About serial number

The serial number is used as an identification number. It is written on the label at the bottom of the product. Fill in product serial number and date of purchase in the blank below.



9 alphanumeric digits are shown on the label.

Serial number

SER #

Date of purchase

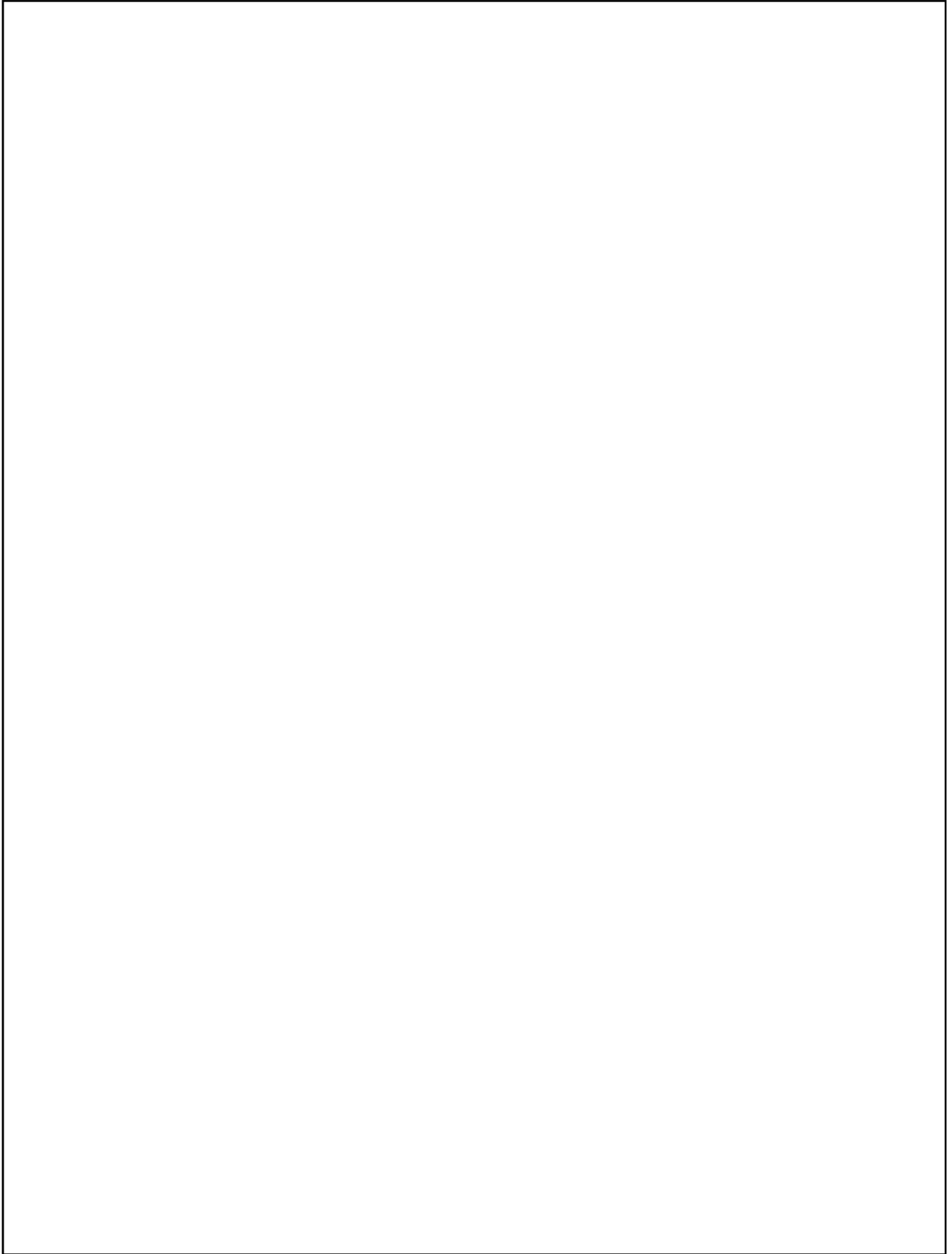
Month	/	Date	/	Year
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WHEN TO DISPOSE

DO NOT disassemble the product.

Dispose the product properly according to your local regulations.

MEMO

A large, empty rectangular box with a thin black border, occupying most of the page below the header. It is intended for the main content of the memo.

Check the EU Declaration of Conformity (DoC) and the instruction manuals in German, French, Italian, Spanish from our official website.

Prüfen Sie die EU-Konformitätserklärung (DoC) und die Bedienungsanleitungen in Ihrer Sprache auf unserer offiziellen Website.

Consultez la déclaration de conformité de l'UE (DoC) et les manuels d'instructions dans votre langue sur notre site officiel.

Controllare la Dichiarazione di Conformità (DoC) dell'UE e i manuali di istruzioni nella vostra lingua dal nostro sito web ufficiale.

Consulte la Declaración de Conformidad (DdC) de la UE y los manuales de instrucciones en su idioma en nuestro sitio web oficial.

<https://japankneader.com/>

Website



DoC



Instruction manuals



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