



Manual Dough Sheeter RS101



WHY our Dough Sheeter?

- ✓ Better version of your favourite pastries
- ✓ Improved dough lamination efficiency
- ✓ No more arm fatigue
- ✓ Can be used on any flat surface
- ✓ No electricity required
- ✓ Recognized worldwide
- ✓ After-sales service is available
- ✓ Made in Japan

features



Compact Storage



11 thickness adjustments
(0 to 17.5mm)



Used at home,
in Micro-bakery



RS101 dimensions :

In used

W830×D490×H200 (mm)

Stored

W140×D375×H200 (mm)

Package size

RS101: 460 × 290 × 240 mm / 6.2kg

SB-03: 660 × 365 × 25 mm / 1.0kg

SB-05: 785 × 395 × 30 mm / 2.2kg

Required worktable size

W1100×D500 (mm)

Weight

4.5 kg (Main Body)

Materials:

Body: Stainless / Roller: Aluminium

HS code

RS101: 853810 / SB-03,SB-05: 392490

JAN code

4571311825126



Two types of Sheeter Boards are available!

SB-03

Compact & Light



Dimension: 600 x 300mm

Weight: 0.5kg

Recommended amount of the dough: ~300g

Material: Polypropylene

Recommended for making puff pastry, pie, cookie, pasta

SB-05

Longer & Stiffer than SB-03



Dimension: 700 x 300mm

Weight: 1.2kg

Recommended amount of the dough: ~500g

Material: Polypropylene

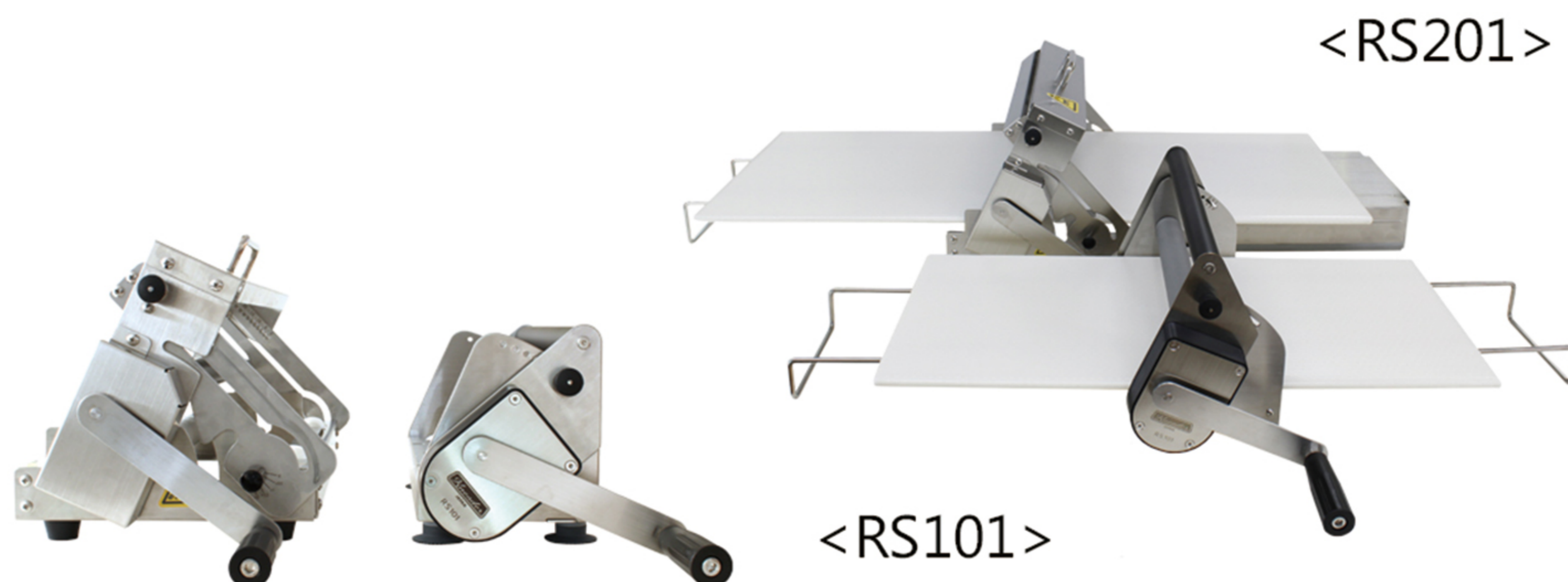
Recommended for making puff pastry, pie, cookie, pasta



Compact storage!



Check how to Videos on YouTube channel @japankneaderco.ltd.



<RS201>

<RS101>

As it is more compact than RS201, we recommend it for the homebaker who wants to save the space in the kitchen. RS101 (main body) comes with a storage tote bag which makes it easy for your to carry the dough sheeter around.

Online Store is NOW OPEN!



<https://japankneader.com/>

We ship overseas. Visit our online store to learn more about our products. Please feel free to contact us if you have any questions.

We post exclusive information on our social media accounts.

Visit Japan Kneader social media or website for the customer reviews!



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