



Manual Dough Sheeter RS101



WHY our Dough Sheeter?

- ✓ Make your own version of pastries
- ✓ Improve efficiency of dough lamination
- ✓ No more arm fatigue
- ✓ Tabletop Use
- ✓ No electricity required
- ✓ Recognized worldwide
- ✓ After-sales service is available
- ✓ Made in Japan

features



Compact Storage



11 thickness range
0~17.5mm



Used at home,
in Micro-bakery



Dimensions of RS101;
when used
when stored
Package size

Required worktable size

Weight

Materials ;
HS code
JAN code

W830×D490×H200 (mm)
W140×D375×H200 (mm)
RS101: 460 × 290 × 345 mm / 6.2kg
SB-03: 660 × 365 × 25 mm / 1.0kg
SB-05: 785 × 395 × 30 mm / 2.2kg
W1100×D500 (mm)
4.5 kg (Main Body)

Body: Stainless / Roller: Aluminium
RS101: 853810 / SB-03,SB-05: 392490
4571311825126

SB-03

Compact & Reasonable

Dimension: 600 x 300mm
Weight: 0.5kg
Recommended amount of the dough: ~300g
Material: Polypropylene
Recommended for puff pastry, pie, cookie, pasta..



SB-05

Longer & Rigid

Dimension: 700 x 300mm
Weight: 1.2kg
Recommended amount of the dough: ~500g
Material: Polypropylene
Recommended for puff pastry, pie, cookie, pasta..



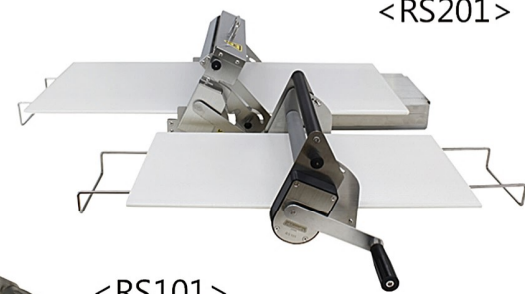
RS101 comes with
a storage tote bag!



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



<RS101>



<RS201>

Dough Sheeter RS101 does not require electricity.
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 you to carry the dough sheeter around.

Online Store is NOW OPEN!



<https://japankneader.com/>



We are open to overseas shipping.
Visit our online store to get the further information & place your order.
If you have any questions, do not hesitate to send us an inquiry.
Also you can check out customer experiences on our social media accounts.



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