



Manual Dough Sheeter RS201



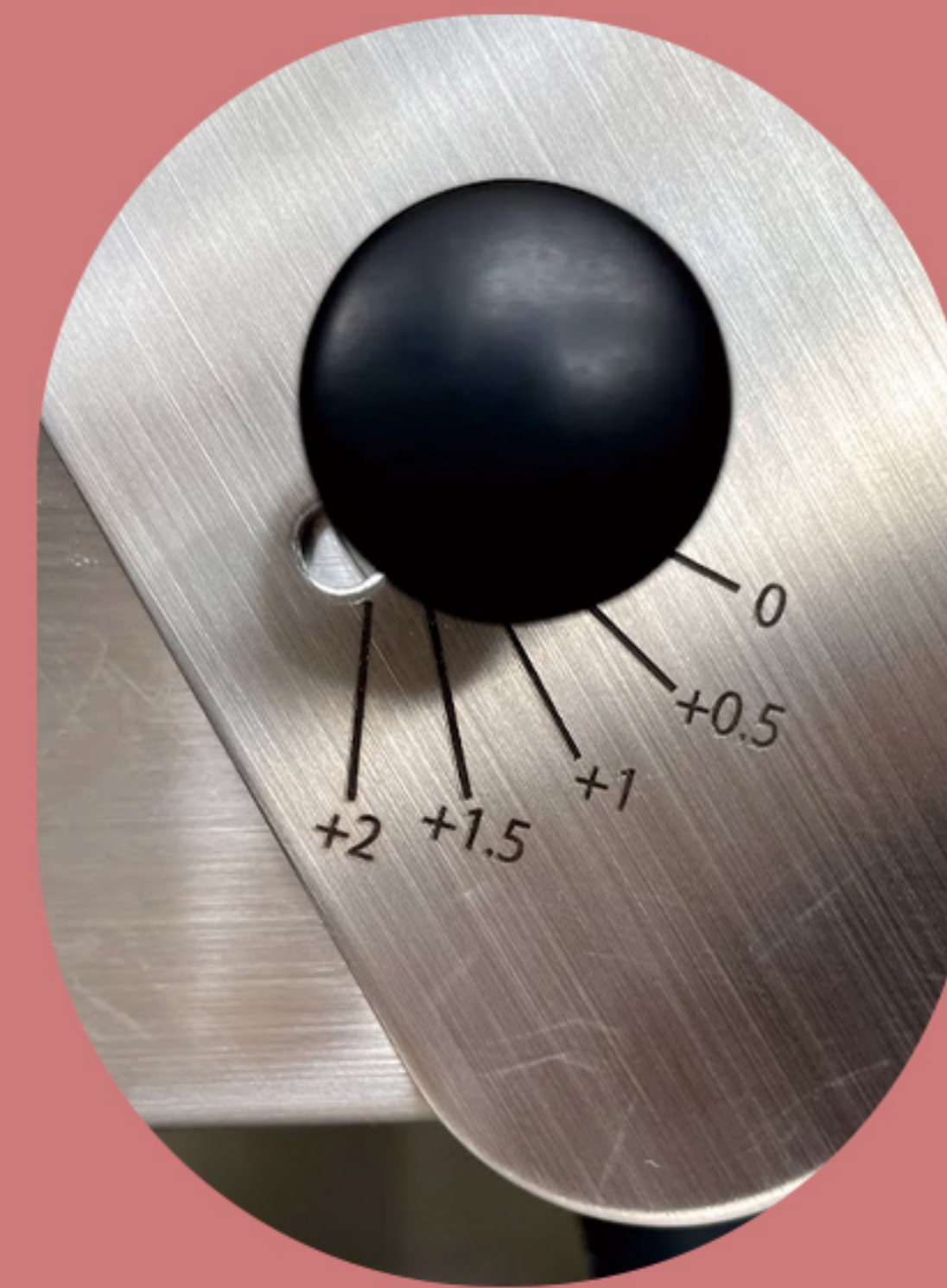
WHY our Dough Sheeter?

- ✓ 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



Detachable Roller



**55 thickness adjustments
(0 to 27mm)**



**Used in Bakery,
Micro-bakery**

RS201 dimensions :

In used

W1030×D580×H270 (mm)

Stored

W300×D470×H110 (mm)

Package size

RS201: 560 × 260 × 390 mm / 8.9kg

SB-01: 940 × 430 × 60 mm / 2.5kg

SB-04: 1090 × 500 × 40 mm / 3.8kg

Required worktable size

W1700×D600 (mm)

Weight

6.5 kg (Main Body)

Materials:

Body: Stainless / Roller: Aluminium

HS code

RS201: 853810 / SB-01,SB-04: 392490

JAN code

4571311825119



Two types of Sheeter Boards are available!

SB-01

Compact & Light



Dimension: 900 x 400mm

Weight: 1.0kg

Recommended amount of the dough: ~600g

Material: Polypropylene

Recommended for making puff pastry

SB-04

Longer & Stiffer than SB-01



Dimension: 1000 x 400mm

Weight: 2.1kg

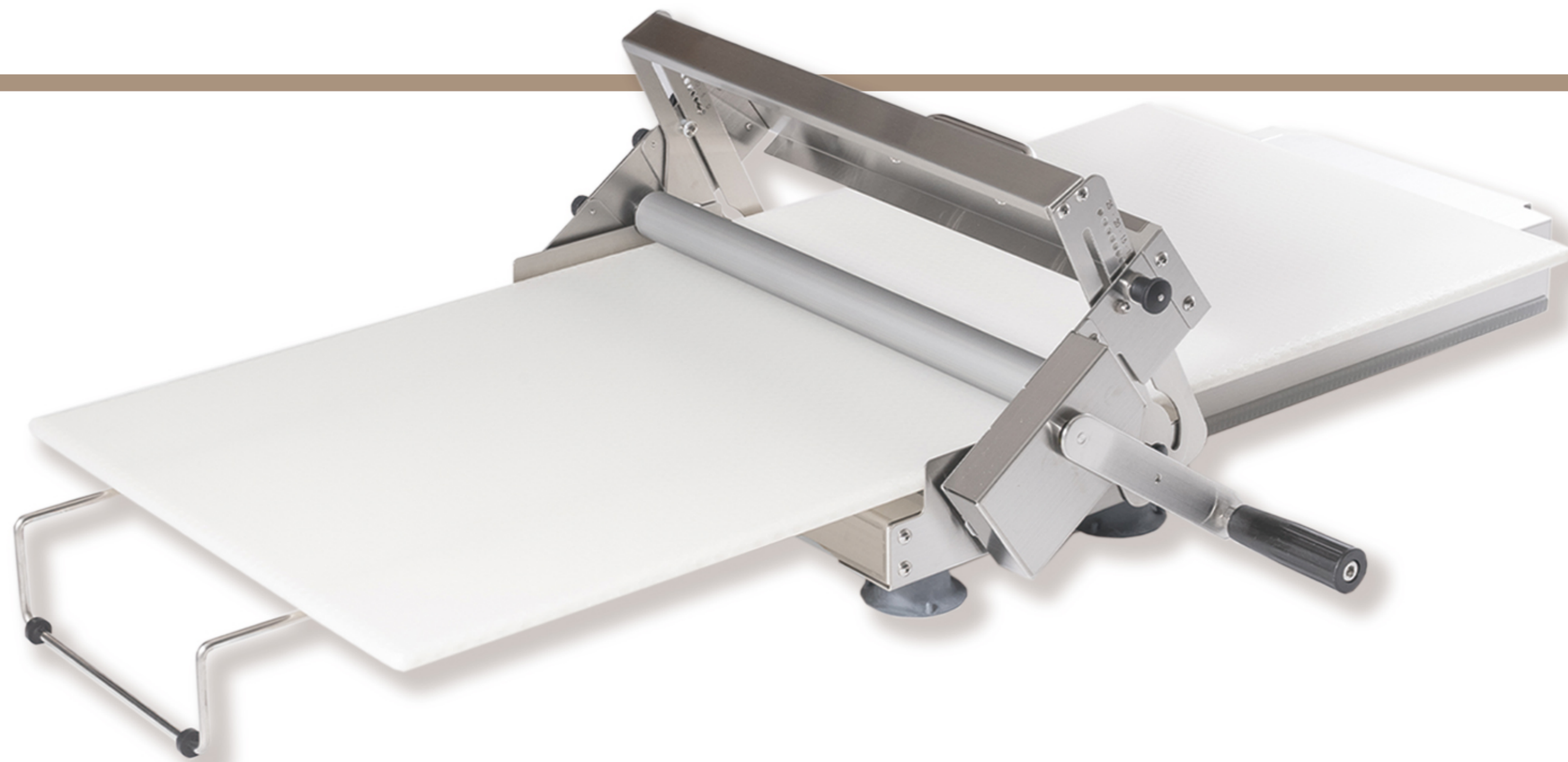
Recommended amount of the dough: ~1000g

Material: Polypropylene

Recommended for making puff pastry, pie, cookie, pasta



Folded RS201



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

Our Dough Sheeter RS201 does not require electricity.
It can be placed on any flat surface in your kitchen, no need for a power plug nearby.
The roller is detachable and easy to clean after use.

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!



Japan Kneader Co., Ltd.

3001-3 Kuzuhara, Fujisawa-shi Kanagawa, 252-0822 Japan