

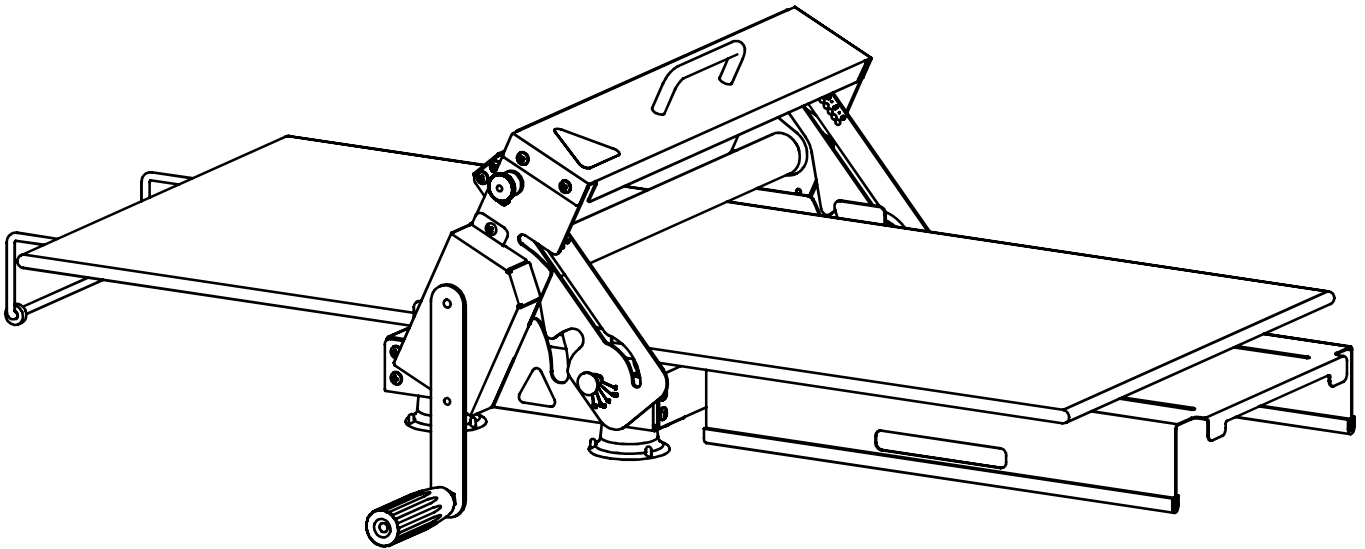


WASHABLE AND COMPACT DOUGH SHEETER

Model Name : **RS201**

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.

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SAFETY PRECAUTIONS


Please Always Follow

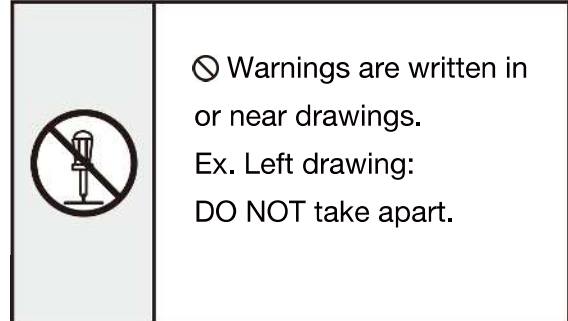
The content below consists of important safety instructions to prevent harm or damage to yourself or others. Please be sure to follow instructions.

●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.



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.

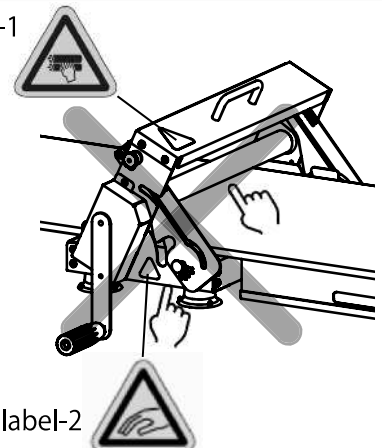


- DO NOT allow children to use it alone, or use it within the reach of young children.
There is a risk of injury.
- Be sure to leave the handle off when not in use.
- DO NOT put the plastic bag over your head or cover your face.
There is a risk of suffocation.



- DO NOT put your fingers in the roller section when operating the handle. (warning label-1)
- DO NOT put your fingers in the gaps between the folded parts. (warning label-2)
- Be careful not to let your hair get caught in it.
There is a risk of injury.

Warnig label-1



Warnig label-2

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 handle.
- When carrying, please hold the carrying handle.
If you hold or press down on any part other than the carrying handle, 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.



- When the product is folded and placed vertically (with the handle on top), be careful not to tip over or fall.
- Do not place the gearbox on the bottom, as it is unstable and dangerous.

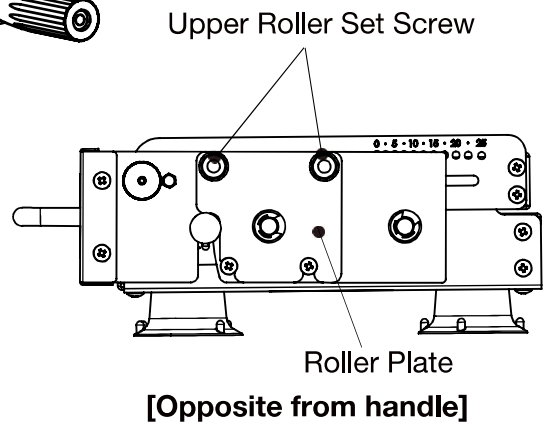
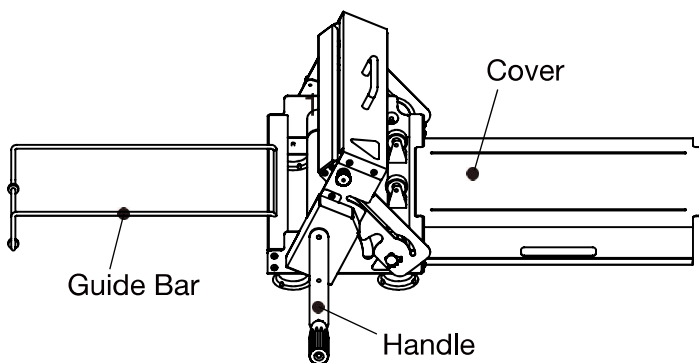
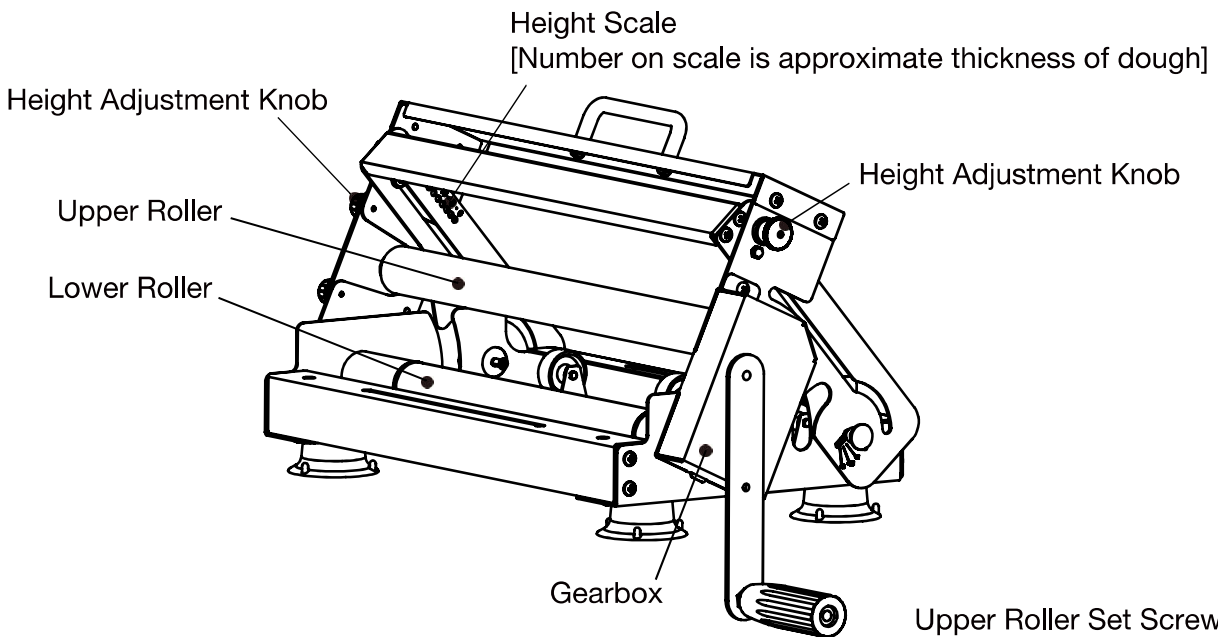
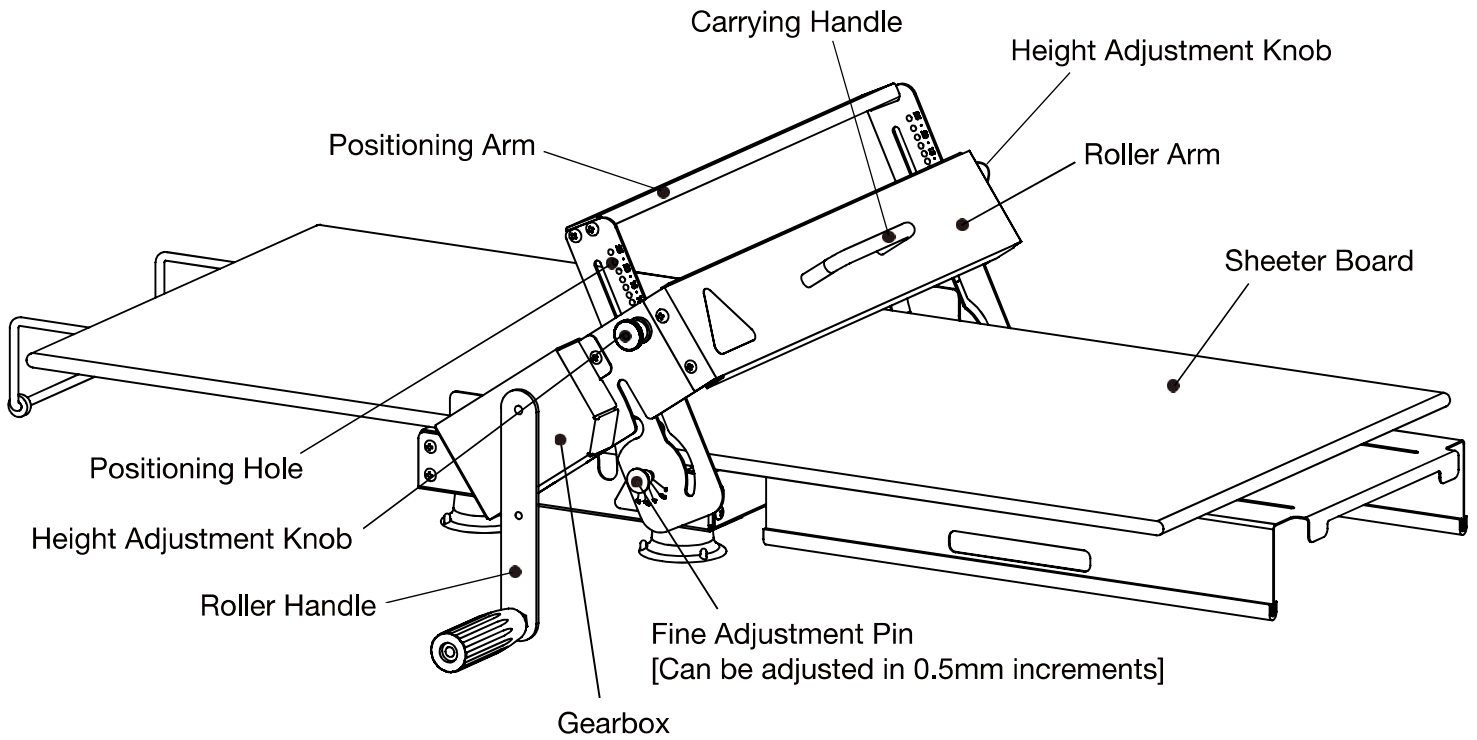
SPECIFICATION

The main specifications of this product are as below:

Name / Model name	WASHABLE AND COMPACT DOUGH SHEETER / RS201
Dimensions (When stored)	W 300mm X D 470mm X H 110mm
Dimensions (Assembled)	W 1,030mm X D 580mm X H 270mm
Work space	approx. W 1,500mm x D 600mm
Machine Weight	approx. 7kg
Roller Measurement	Diameter 32mm × Length 400mm
Roller Intervals	0~27mm Can be adjusted in 2.5mm increments. Final thickness can be finely adjusted in 0.5mm increments.
Country of origin	Japan

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

PARTS BREAKDOWN



SETUP

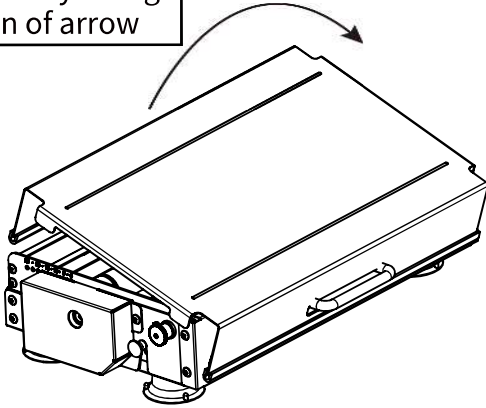
1 Place on a stable surface.

The machine may move when placed on an unstable surface.

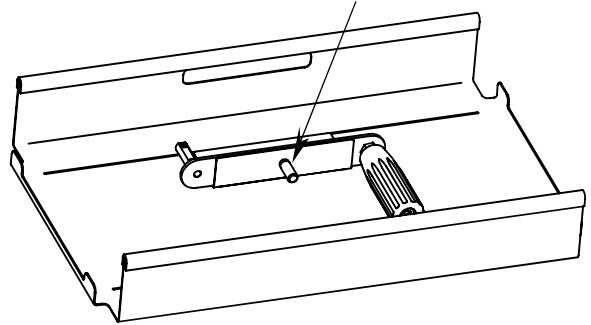
(Please use a commercial Anti-slipping mat if the machine moves while in use.)

2 Remove Cover, Handle, and Guide Bar.

Remove the Cover by lifting it in the direction of arrow



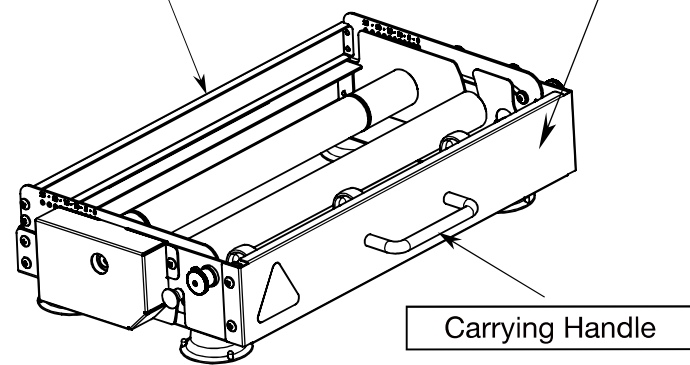
Loosen knurled screw and detach the handle.



3 Raise Positioning Arm to the highest position.

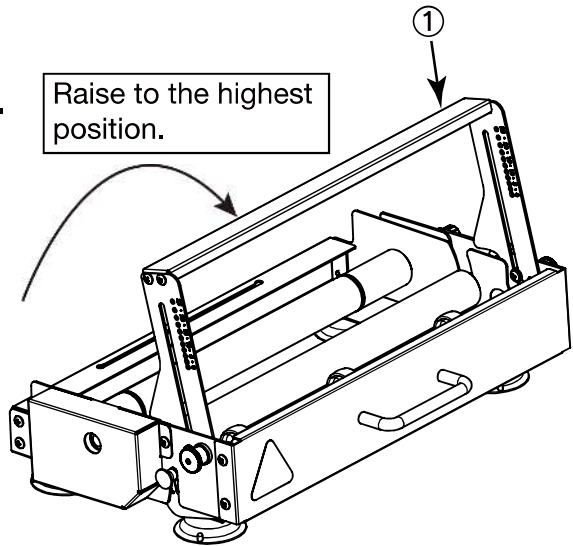
Positioning Arm

Roller Arm



Carrying Handle

Raise to the highest position.

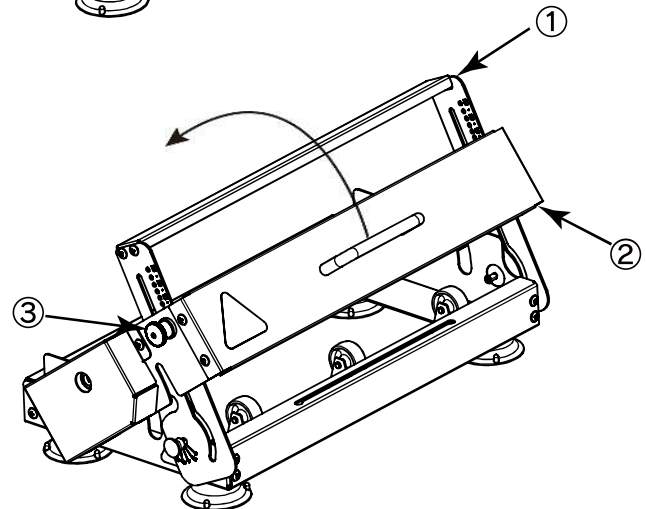


4 Lift the handle to raise Roller Arm.

Roller Arm ② will not move if the Positioning Arm ① is not in the highest position.

Raise Roller Arm.

Height Adjustment Knobs ③ will go into Positioning Hole and fasten Roller Arm.

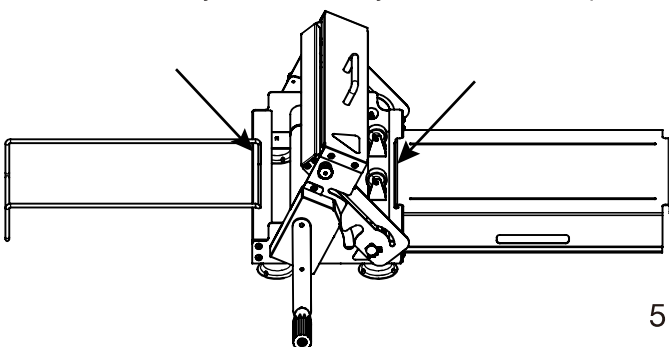


5 Attach Cover and Guide Bar.

Attach Handle.

Ensure the Handle is fully inserted.

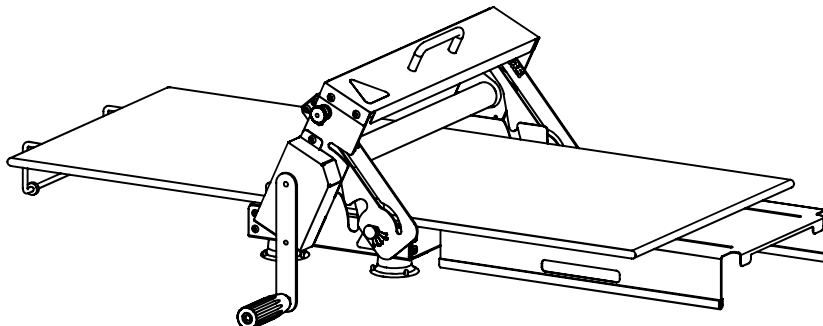
If not inserted fully, Handle may detach while operating and cause injury.



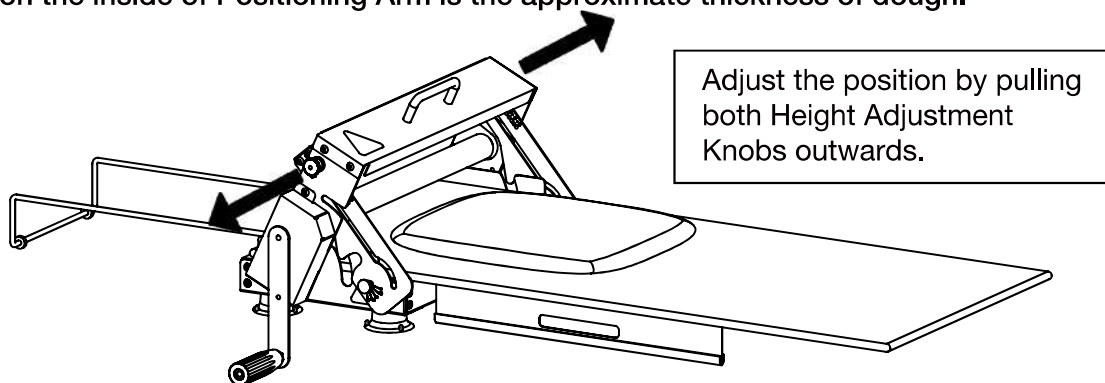
This product is for tabletop use. Place it in the front side of the table by turning the handle to avoid hitting the table.

HOW TO USE

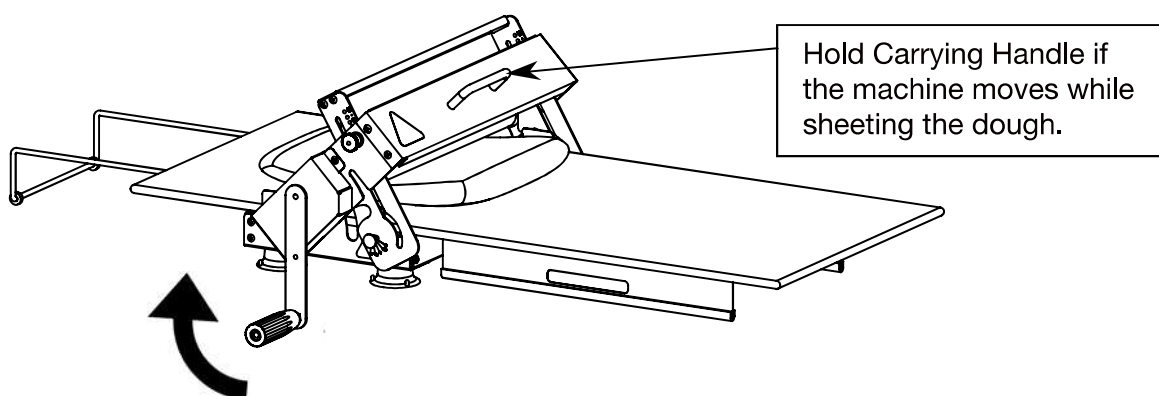
- 1 Adjust the Roller Arm to the highest position while pulling both Knobs. Insert Sheeter Board between Upper and Lower Roller.**



- 2 Place dough on Sheeter Board. Lower the Upper Roller until it touches the dough. Adjust both left and right Height Adjustment Knobs to same height. The number on the inside of Positioning Arm is the approximate thickness of dough.**



- 3 Turn the handle while lightly pressing down on Sheeter Board in the direction of the feed. Gradually lower the Upper Roller after each feed. The machine will jam when attempting to feed too much dough at one time.**

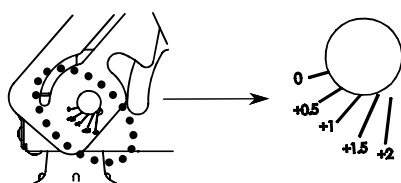


- 4 Move both sides of Fine Adjustment Pin to adjust final dough thickness.**

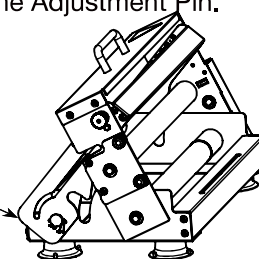
Pull Fine Adjustment Pin outward to finely adjust thickness.

Upper Roller height will increase 0.5 → 1 → 1.5 → 2mm increments by adjusting the Fine Adjustment Pin. Place both sides of Fine Adjustment Pin to same height.

0.5mm
increment



Positioning Plate



MAINTENANCE

● Cleaning

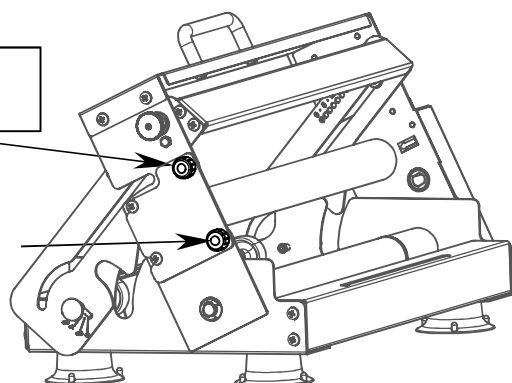
1. Wipe with wet cloth and dish soap.
2. Rinse dish soap off with wet cloth.
3. Wipe water off with dry cloth and leave to dry.

● Remove Upper Roller to clean.

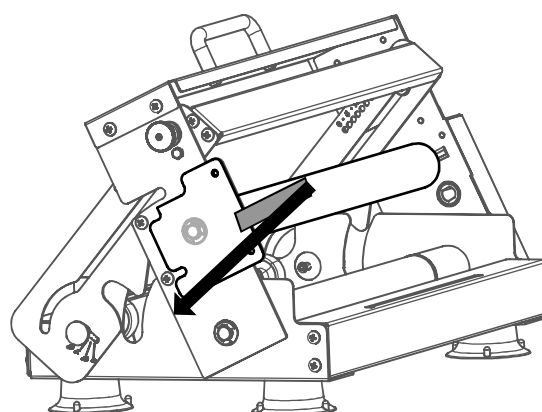
1. How to remove Upper Roller

1. Raise Roller Arm to highest position.
2. Loosen 2 screws on Upper Roller.
3. Remove Upper Roller while lifting up Roller Plate.

Loosen
2 screws



Remove Upper Roller while
lifting up Roller Plate.

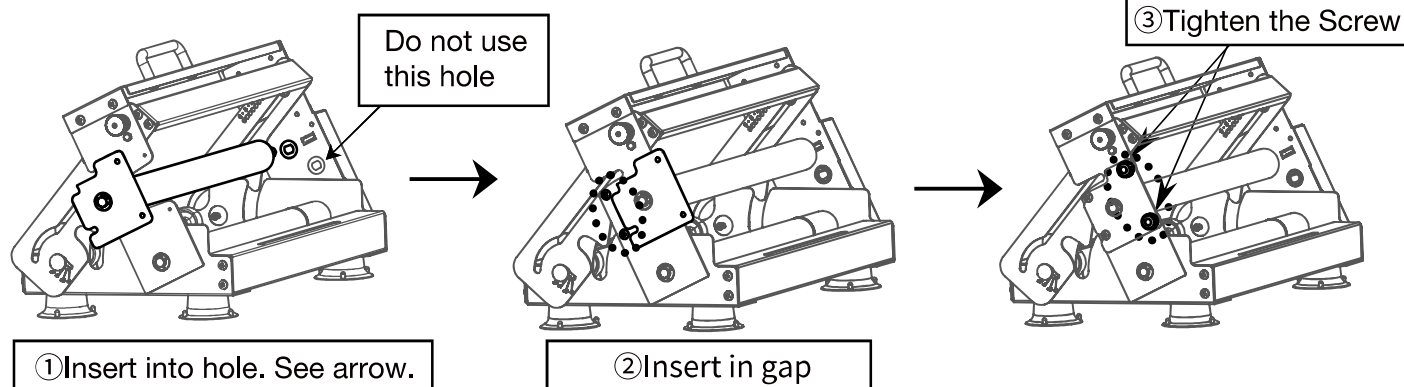


2. How to clean Upper Roller

1. Wash sufficiently with sponge soaked in dish soap. Rinse with warm water.
 2. Wipe water off with dry cloth and leave to dry.
 3. Use only dish soap to wash.
- ※Do not use any types of bleach and acidic detergent as it may lead to a risk of damaging the coating on the surface of the Roller and corroding as a whole.

3. How to attach Upper Roller

1. Insert Upper Roller into left hole.
2. Insert the 2 U gaps of Roller Plate into pins.
3. Screw in the 2 Set Screws.



*Lower Roller cannot be removed.

DISASSEMBLING AND STORAGE

Be sure to set both sides of Fine Adjustment Pin to 0.

Disassembly is reverse order of the set up process 3~5.

Store Handle and Guide Bar in machine.

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.

Date of purchase

Month	/	Date	/	Year
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Serial number

SER #

WHEN TO DISPOSE

DO NOT disassemble the product.

Dispose the product properly according to your local regulations.

MEMO

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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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