



**Why our Dough Sheeter?**

- ✓ Help you to 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

# Dough Sheeter RS101



comes with a  
**storage tote bag**

**Compact than RS201**

used in  
**microbakeries and at home**

**11**  
thickness adjustment  
Thickness adjustment range  
0~17.5 mm

**~ 300g**  
Recommended amount of the dough rolled out at a time

<b>Product Specification</b>		<b>Weight</b>	<b>4.5 kg (Main Body)</b>
<b>Size of the body ;</b> when used	<b>W830×D490×H200 (mm)</b>	<b>Materials ;</b>	<b>Stainless</b>
when stored	<b>W140×D375×H200 (mm)</b>	<b>Body</b>	<b>Aluminium</b>
		<b>Roller</b>	
<b>Required worktable size</b>	<b>W1100×D500 (mm)</b>	<b>JAN code</b>	<b>4571311825126</b>



# Sheeter Board for RS101

## SB-03

300 mm



Material : High rigidity plastic (PP)  
Weight : 0.5 kg  
Thickness : 10 mm

Comes with a storage tote bag!



Recommend for making...



croissant



pie



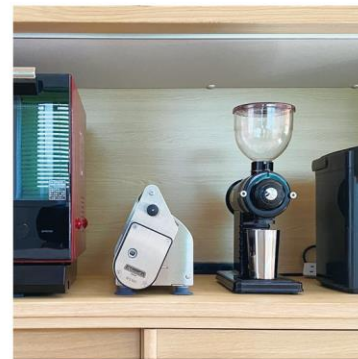
cookie

and more!

## After use



1. Take apart and wipe with wet cloth.



2. Put away in the tote bag or in your kitchen



## Overseas shipping is available !

• Please ask your local customs office about import duty with HS code ;

**RS101: 843810**

• Please send us an inquiry with your shipping country!



## Payment methods

✓ Credit card

✓ Debit card

✓ PayPal

Visa  
Master  
Diners  
Amex  
JCB

## See more details!



Website



Instagram



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



**Japan Kneader Co., Ltd.**