

The Laminator

5° dough precision

Dear customers:

Welcome to a magical world of **stretching dough**. A perfect dough goes with the best sheetter. So you're another dough lover to join our **bakehouse**. Our product is designed to make your baking experience easier, speedier, and more enjoyable.

Therefore, thank you for choosing **The Laminator** – a product designed to make a real difference in your baking journey. Our **Team**.

We believe **The Laminator** can become the life-changing tool in your kitchen or bakery. Enjoy your baking journeys and welcome to the feeling of satisfaction, success!

With best regards, Our Team

Please recommend The Laminator to friend – good things are meant to be shared!

Unboxing

Upon opening the box, please handle the product with great care, as it is handcrafted. If that is so, it's your cue to take your place for the first use. Use the tools provided to the items out to unwrap your Laminator. Be sure to consult the user manual included in the box to ensure that all bolts are fast and read the first two pages of the manual.

Tip for new users:

Before using, make sure to **fix Laminator level** from one side to another, ensure that it's **0 < 2** mm up off the bench counter. Use our knob on the left to adjust from higher to lower – ideally, preferably **0 < 2**. Turn your Laminator on by adjusting the knob or tightener **prior** in mind.

Remember: first take and only then use **tightener** knob to adjust in first gear. Use gentle steps, operate carefully and gradually increase the speed of the Laminator.

Please always handle the table as it's delicate with unprocessed care to gain gain experience.