



"The Inventor & World Leader in Food Processors"

"Series D"

R301 Dice & R301U Dice

Commercial Food Processor

Combination Continuous Feed Vegetable Prep and Vertical Cutter Mixer



Prepare Sauces and Pate' in Bowl Unit



R301 Dice



R301U Dice

Vegetable prep attachment designed for quality continuous feed slicing, dicing, shredding, grating, french fry, and julienne cuts. Accommodates 21 different processing discs and 2 french fry kits and 3 dicing kits. Bowl attachment designed for vertical cutting and mixing functions: Mix, chop, puree, and blend.

- 2 H.P. single phase motor with magnetic safety switch. Push button "On-Off" and "Pulse" switches.
- New motor base and vegetable prep attachment designed to be more user friendly, better sanitation and made from new material that is more resistant to chemical agents for a longer life span.
- 3.5 Qt. gray ABS plastic bowl for R301 Dice, stainless steel cutter bowl for R301U Dice and lid design with:
 - ergonomic handle for easier handling.
 - 10% increased liquid capacity due to higher hub.
 - new safety system improves the life span of lid and safety rod.
- New integrated ventilation system position for better sanitation.
- Great disc selection to accommodate most veg prep applications. Two French Fry and Dicing Kits to choose from.
- Attachments easily removed for assured sanitation.
- Unit base uses 13 1/16" x 11 15/16" of counter space.
- Packed with two processing discs and one dicing kit: 27577- 5/64" grating disc, 27566 - 5/32" slicing disc, and 27114 - 10mm dicing kit as standard.
- 1 year parts and labor warranty.



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SPECIFICATIONS ON REVERSE SIDE

Specifications

R301 DICE STANDARD MODEL: includes motor base unit with gray ABS plastic cutter bowl, stainless steel "S" blade, continuous feed attachment, one 5/32" (4mm) slicing disc, one 5/64" (2mm) medium grating disc, one 10mm dicing kit and discharge plate.

(R301U Dice comes with stainless steel bowl instead of gray ABS plastic)

ELECTRICAL REQUIREMENTS: 120V, 60Hz, 13 Amps, single phase. Contact your local electrician for local code requirements.

SWITCHING: Control panel with push-type on / off and pulse buttons.

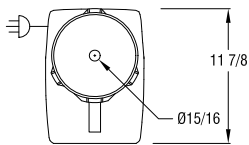
MOTOR: 2 HP, 1725 RPM, direct-drive, fan-cooled.

WEIGHT:

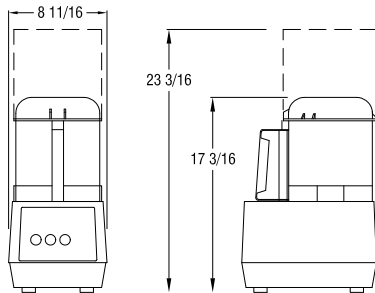
R301 Dice: 38 lbs. net, 40 lbs. approximate shipping weight.

R301U Dice: 40 lbs. net, 42 lbs. approximate shipping weight.

OPTIONAL EQUIPMENT: 19 additional processing discs, 2 french fry kits and 2 dicing kits.



Cutter Bowl



Available Disc Selection

Slicing Discs

- 27051 - 1/32" (1mm)
- 27555 - 5/64" (2mm)
- 27086 - 1/8" (3mm)
- 27566 - 5/32" (4mm)
- 27087 - 3/16" (5mm)
- 27786 - 1/4" (6mm)

Ripple Cut Slicers

- 27621 - 5/64" (2mm)

Graters

- 27588 - 1/16" (1.5mm)
- 27577 - 5/64" (2mm)
- 27511 - 1/8" (3mm)
- 27046 - 1/4" (6mm)
- 27632 - 11/32" (9mm)
- 27764 - Hard Cheese Grate

Pulping

- 27079 - Fine Pulping
- 27764 - Pulping

Julienne

- 27599 - 5/64" (2x2mm)
- 27080 - 5/64" x 5/32" (2x4mm)
- 27081 - 5/64"x1/4" (2x6mm)
- 27047 - 5/32" (4x4mm)
- 27610 - 1/4" (6x6mm)
- 27048 - 5/16" (8x8mm)

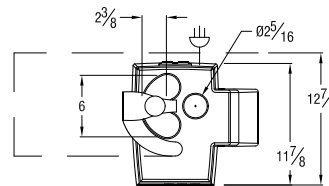
French Fry Kits

- 27116 - 8x8 mm (5/16")
- 27117 - 10x10mm (3/8")

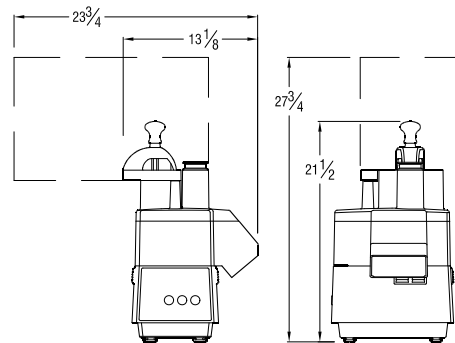
Dicing Kits

- 27113 - 8x8 mm (5/16")
- 27114 - 10x10mm (3/8")
- 27298 - 12x12mm (3/8")

STANDARDS: ETL electrical & sanitation, cETL (Canada)



Veg Prep



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