

robot coupe®



- R 301 Dice
- R 301 Dice Ultra

Robot-coupe USA. Inc.

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ROBOT COUPE USA. INC. LIMITED WARRANTY

YOUR NEW ROBOT COUPE PRODUCT IS WARRANTED TO THE ORIGINAL PURCHASER FOR A PERIOD OF ONE YEAR FROM THE DATE OF PURCHASE.

This LIMITED WARRANTY is against defects in the material and/or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency (see attached list).

The Customer must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN.

Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip which lists that item.

All parts or accessories replaced under warranty must be returned to the Service Agency.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT COUPE USA. INC. LIMITED WARRANTY:

1 - Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

2 - Labor to sharpen and/or replacements for blades that have become blunt, chipped or worn after a normal or excessive period of use.

3 - Materials or labor to replace or repair scratched, stained, chipped, pitted, dented or discolored surfaces, blades, knives, attachments or accessories.

4 - Any alteration, addition, or repair that has not been carried out by the company or an approved service agency.

5 - Transportation of the appliance to or from an approved service agency.

6 - Labor charges to install or test new attachments or accessories (i.e., bowls, plates, blades, attachments), which have been replaced for any reason.

7 - The cost of changing direction-of-rotation of three-phase electric motors (Installer is responsible).

8 - SHIPPING DAMAGES. Visible and/or hidden damage is the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of hidden defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT COUPE USA. INC. nor its affiliated companies or any of its distributors, directors, agents, employees, or insurers will be liable for indirect damage, losses, or expenses linked to the appliance or the inability to use it.

The ROBOT COUPE USA. INC. warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by ROBOT COUPE USA. INC.

IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING**-some of the parts are very sharp e. g. blades, plates ... etc.

INSTALLATION

- We recommend that you install your machine on a stable solid base at a comfortable working height.

CONNECTION

- Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

HANDLING

- Always wear cut-resistant gloves when handling the cutting plates or the cutter blade.

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 6) and make sure that all the attachments are correctly positioned.

USE

- Do not open the feed lead / attachment until the motor has come to a complete stop.
- Never tamper with, or defeat the purpose of the locking and safety systems.
- Do not put nonfood objects in the bowl or vegetable prep openings.
- Always use the food pushers to push the product into the vegetable preparation attachment openings.
- Do not leave the machine running unattended.

CLEANING

- Always unplug your machine before cleaning.
- Always clean the machine and attachments at the end of each use.
- Never place the motor unit in water.

- For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.
- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...).

Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and maintenance.

MAINTENANCE

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.
- **NOTICE:** Never operate the appliance if the power cord or plug has been damaged.
- If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
- Contact your local Authorized Service Agency if something appears to be wrong.

INTRODUCTION TO YOUR NEW R 301 Dice • R 301 Dice Ultra

The R 301 Dice / R 301 Dice Ultra is a versatile machine designed to meet your professional needs. It can perform a number of tasks, as well as save much in time and labor.

This food processor consists of a bowl assembly and vegetable preparation attachment. The 3.7 quart bowl is used for chopping, grinding, pureeing, blending, mixing, and kneading of ingredients required in most every recipe.

A wide range of cutting plates are available for use with the vegetable preparation attachment. Cutting plates are available for slicing, waved slicing, grating, pulping, and julienne.

A citrus juicer accessory is also available.

Its numerous functions will open the door to a whole new culinary world.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can be easily assembled or removed.

All users should read this operation manual before operating the machine.

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNECTIONS

Before plugging in, check that your power supply corresponds to that indicated on the machine's serial number plate.



WARNING

This appliance must be plugged into an earthed socket (risk of electrocution).

• CONTROL PANEL

R 301 Dice / R 301 Dice Ultra

Red knob	=	Off switch
Green knob	=	On switch
Black knob	=	Pulse control
1 speed 1 725 rpm.		

ASSEMBLY

• CUTTER BOWL ATTACHMENT

1) With the motor base facing you, place the bowl onto the motor base with the magnetic bar/handle toward the front. Turn the bowl just off-center and to the left as you lower it onto the base.



2) Then, turn it back to the right. The magnet bar/handle should come to a stop at the front of the motor base. The bowl, when properly assembled should be just off and level with the top surface of the motor base.

3) Place the blade onto the motor shaft. Rotate the blade until it drops into place. The bottom blade should be level with and just off the bottom of the bowl.



4) Note the plastic tab on the bowl lid. Place the lid on the bowl with the tab turned to the front and slightly to the left of the bowl handle; then, turn the lid back to the right until it comes to a stop with the tab over the bowl handle.

The device is now ready for use.

• CITRUS-JUICER ATTACHMENT

1) and 2) Operate the same way for the bowl attachment.

3) Place the basket on the specific bowl delivered with the citrus juicer attachments and rotate until it clicks. You will notice that the magnet of the basket is directly above the magnetic bar / handle.



4) Place the cone onto the motor shaft and it should drop into place just off the surface of the basket.

5) Push the on button, and with a firm grip on the fruit, press it down onto the cone. When the juice has been extracted, press the off button.

• VEGETABLE PREPARATION ATTACHMENT

The vegetable preparation attachment consists of two detachable parts : the continuous feed attachment and the continuous feed lead.

1) With the motor base facing you, fit the continuous feed attachment onto the motor base; the exit chute should be on your right. When first placed onto the motor base, the attachment will be off-center to the left.



2) Turn the attachment back to the right until it comes to a stop, and is aligned with the top of the motor base.



3) Place the white discharge plate onto the motor shaft. It should fall into place just off the bottom of the continuous feed attachment.

4) Place the cutting plate of your choice onto the discharge plate. It may be necessary to rotate the plate until it drops fully onto the discharge plate.



If you have chosen the dicing combination :
i.e. a grid and a specific slicing disc.

Only the specific 8 mm, 10 mm and 12 mm discs can be fitted with a dicing grid.

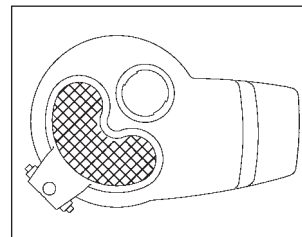
Position the dicing grid in the vegetable preparation bowl.

• INSTALLING THE DICING GRID:

The grid must be positioned according to the feeding hopper used. **Failure to do so, can lead to jamming and motor damage.**

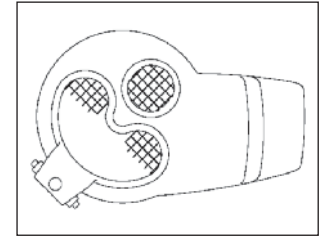
• Position 1 : Using the large hopper.

In this case, the dicing grid should be positioned so that its blades are vertically aligned with the hopper. (You must be able to see the grid blades when looking into the hopper.)



• Position 2 : Using the cylindrical hopper.

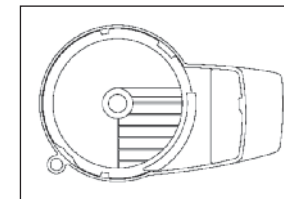
In this case, the grid must be positioned so that the blades are vertically aligned with the tube. (You must be able to see the grid blades when looking into the tube).



Next fit the appropriate slicing disc and screw the slicer on the motor shaft with the butterfly nut.

INSTALLING THE FRENCH FRY GRID :

Specially designed slicing plates and matching grids have been developed for making French fries. Two sizes are available: 8x8 and 10x10.



With the discharge plate in place on the motor shaft, place the French fry grid into the continuous feed attachment with the vertical blades aligned toward the discharge chute. **If the grid is not in the correct position, jamming and motor damage may occur.**

Place the matching slicing plate onto the discharge plate. You may need to rotate the plate a bit until it drops into place on the discharge plate. Tighten the plate-securing knob by turning it clockwise.



5) Place the continuous feed lead onto the continuous feed attachment, and rotate it back to the right until it is aligned with the continuous feed attachment.



OPERATING INSTRUCTIONS

• THE UNIT SHOULD BE OFF EXCEPT WHEN PROCESSING IS UNDERWAY

It is recommended that the machine be operated on a 50% duty cycle. This is easily accomplished since the preparation time (cleaning, coring, peeling, and loading) takes longer than the processing time. This will yield the longest life for your machine.

• CUTTER BOWL ATTACHMENT

The cutter bowl is used for grinding, kneading, pureeing, blending, mixing, and emulsifying. Before placing the product in the bowl some products such as meats and cheeses should be precut into 1-2 inch portions. When filling the bowl, allow space above the product for circulation.

There are two ways to run your machine : chopping, using a quick start/stop action with the pulse button or running continuously for a fine chop or puree. To obtain a uniform chop of products such as meats and cheeses, begin with a uniformly portioned product. Pulse the machine until the desired result is reached. Then, if a puree or fine chop is desired, press the on button, and allow the machine to run until the product is the right consistency.

USES	Max. processing quantity (in pounds)	Processing time (in mn)
CHOP		
• MEAT		
Hamburgers / steak tartare	1 ¾	3
Sausage meat / tomatoes	2 ¼	3
Terrine / pâté	2 ¼	4
• FISH		
Brandade	2 ¼	5
Terrines	2 ¼	5
• VEGETABLES		
Garlic / parsley / onion / shallots	½ / 1	3
Soup / purées	2 ¼	4
• FRUIT		
Compotes / purées	2 ¼	4

EMULSIFY

Mayonnaise / aïoli / remoulade sauce	2 ¼	3
Hollandaise / béarnaise	2 ¼	5
Snail or salmon butter	2 ¼	4

KNEAD

Shortcrust pastry / shortbread	4 ½	4
Flaky pastry	4 ½	4
Pizza dough	4 ½	4

GRIND

Dried fruit	1	4
Parsley	1	4
Breadcrumbs	1	4

• VEGETABLE PREPARATION ATTACHMENT

The vegetable preparation attachment is used for slicing, grating, waved slicing, julienne, and pulping.

The vegetable preparation attachment consists of two feed openings :

- one large feed opening for cutting vegetables such as cabbage, celeriac, etc.
- a cylindrical feed opening for long vegetables and high-precision cutting.

For optimum cutting, use this section as a guide.

Do not attempt to run frozen products through the cutting plates.

Do not put anything other than food products into the feed openings.

Do not remove attachments while the motor is running.

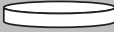



Do not apply excess pressure to the food pushers : This can cause damage to the motor and other parts.

HOW TO USE THE LARGE FEED OPENING

Raise the pusher handle, and fill the opening with the product. If the opening is overfilled the machine will not operate. Lower the pusher, and press the on button. The pusher must be in the feed opening for the machine to operate. Apply steady but moderate pressure to the pusher until the pusher has come to a stop. **If the discharge plate is not in the machine, the product will not come out from the exit chute.**

HOW TO USE THE CYLINDRICAL SMALL OPENING

Remove the small pusher from the feed opening. Fill the opening with product. Hold the pusher in one hand, and press the on button with the other. Apply steady but moderate pressure with the pusher until the pusher stops. **If the discharge plate is not in the machine, the product will not come out from the exit chute.**

SLICERS		
3/64	carrot / cabbage / cucumber / onion / potato / leek	
5/64 - 1/8	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper	
5/32 - 3/16	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato	
1/4	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek	
RIPPLE CUT SLICER		
5/64	beet root / potato	
GRATERS		
1/16	celeriac / cheese	3/8 cabbage / cheese
5/64	carrot / celeriac / cheese	Hard cheese
1/8	carrot	1/32 Extra fine 0.7mm
1/4	cabbage / cheese	3/64 Pulping 1 mm
JULIENNE		
5/64 x 5/64	carrot / celeriac / potato	
5/64 x 5/32	carrot / beet root / zucchini / potato	
5/64 x 1/4	carrot / beet root / zucchini / potato	
5/32 x 5/32	eggplant / beet root / zucchini / potato	
1/4 x 1/4	eggplant / beet root / celeriac / zucchini / potato	
5/16 x 5/16	celeriac / potato	

ACCESSORIES

- A **coarse serrated blade** is available as an option and is mainly intended for kneading and grinding.



- A **fine serrated blade** is available mainly for use in chopping parsley. The blade edge is longer lasting than the smooth blade but cannot be sharpened.

We advise you to use this blade mainly to chop parsley.

- The **citrus-juicer** extracts the juice of oranges, lemons, grapefruits and others. It is composed of a grey basket, an orange cone and a bowl.



• ATTACHMENTS :

Remove all attachments before cleaning. The bowl and continuous feed attachments should be cleaned per the following instructions or as required by local health department regulations.

The bowl, blade, lid, continuous feed attachment, continuous feed lead, pushers, and plates are dishwasher safe. All of the attachments listed above can be washed in a dish machine or three-tank system pot sink. Pre-rinse the attachments before washing to remove any bulk food on the parts. A stiff bristle brush or power sprayer faucet attachment is effective in knocking the food out of the crevices as a pre-rinse procedure. The washer should have an industry standard wash, rinse, and sanitization cycle. Allow the parts to air dry after sanitizing and before reassembly.

NOTE : The high temperatures of dish machines will tend to shorten the life of the plastic and rubber parts. Hand washing using a three-pot sink will provide for the longest life of these parts.

Wear cut-resistant gloves when cleaning the blade and plates.

Inspect the area on the outside of the bowl and feed attachment around the handle and magnetic rod to ensure they are clean. Use a brush on these areas if necessary.

MOTOR BASE : Cleaning of the motor base assembly must be done with care.

First unplug the unit. A sponging with a cloth lightly dampened (not dripping) in a mild detergent is acceptable, making sure the water is not permitted to penetrate the shaft seal or around the switches. Clean around the shaft seal with a small brush, taking care to remove all food. Do not forget to clean the motor shaft. Rinse the motor base first using a cloth lightly dampened (not dripping) with water, then with a sanitizing solution. Dry the machine with a soft cloth removing all liquids from seal areas.

CLEANING

! WARNING

As a precaution, always unplug your appliance before cleaning it (risk of electric shock).

• MOTOR BASE

Never immerse the motor base in water. Clean using a damp cloth or sponge.

• BLADE AND CUTTING PLATES

Blades should be kept sharp. It is not necessary to have a razor edge. However, they will need sharpening periodically. Replacement of the dull blades or plates is recommended.



IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

MAINTENANCE

• MOTOR SEAL

An examination should be made periodically to assure that a seal against liquids is being maintained around the motor shaft. The seal can and should be replaced whenever wear or erosion is noted or minimally once every three to six months. It is recommended that the seal be replaced by an authorized repair agency.

• BLADE

Blades should be kept sharp. It is not necessary to have a razor edge. However, they will need sharpening periodically. Replacement of the dull blades or plates is recommended.

• BOWL LOCKING WASHER

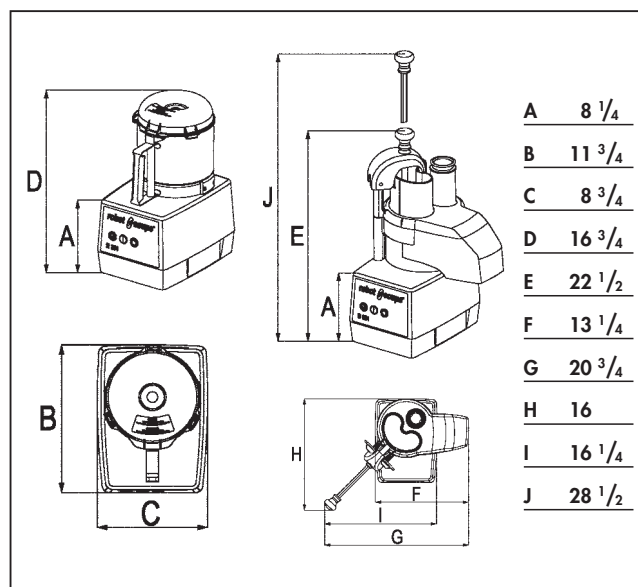
The bowl locking washer is located below the bowl and holds the bowl in place. If it becomes worn, it needs to be replaced.

TECHNICAL SPECIFICATIONS

• WEIGHT (Lbs)

	Net	Gross
R 301 Dice (without disc)	28.6	35.2
R 301 Dice Ultra (without disc)	31	37.5

• DIMENSIONS (in inches)



• WORKING HEIGHT

We recommend that you position the food processor on a stable worktop so that the upper edge of the large feed hopper is at a height of between 47 and 51 inches.

• NOISE LEVEL

The equivalent continuous sound level when the food processor is operating on no-load is less than 70 dB (A).

SAFETY

The R 301 Dice / R 301 Dice Ultra are fitted with a mechanical magnetic safety device and motor braking system.

When you open the bowl lid, the motor stops. To restart the machine, simply close the lid and press the green switch.

When you open the lever of the vegetable preparation attachment, the motor stops. When you close the lever, the machine restarts.



WARNING

The blades and cutting plates are extremely sharp. Handle with care.

To avoid splashing when running liquids in the bowl, allow the blades to come to a complete stop before opening the lid.

NOTE : The machines are equipped with a thermal protector which automatically stops the motor if the machine is left on for too long or overloaded. If this happens, allow the machine to cool completely before restarting.



REMEMBER

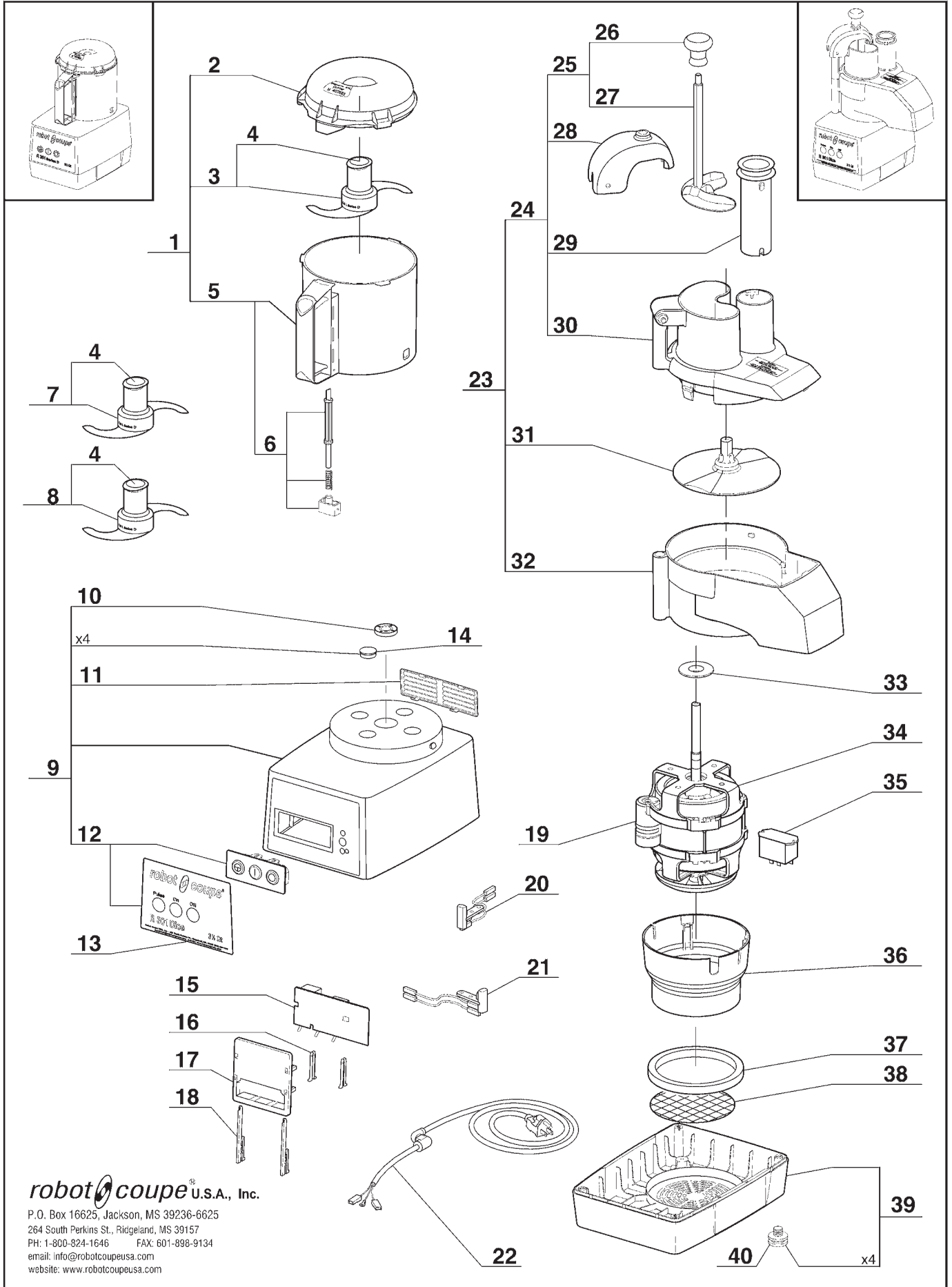
Never try to override or defeat the purpose of, the locking and safety systems.

Never put nonfood objects into the machine openings.

Only use the food pushers to force the food into the machine.

Do not overload the appliance.

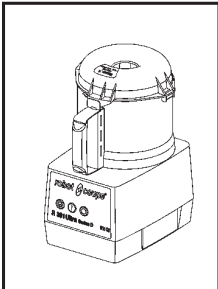
Never leave the machine running unattended.



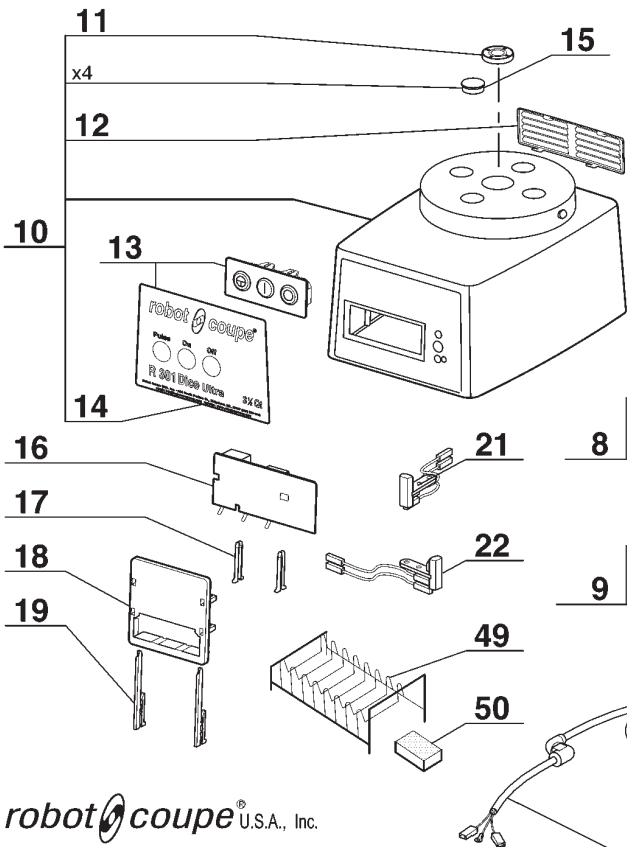
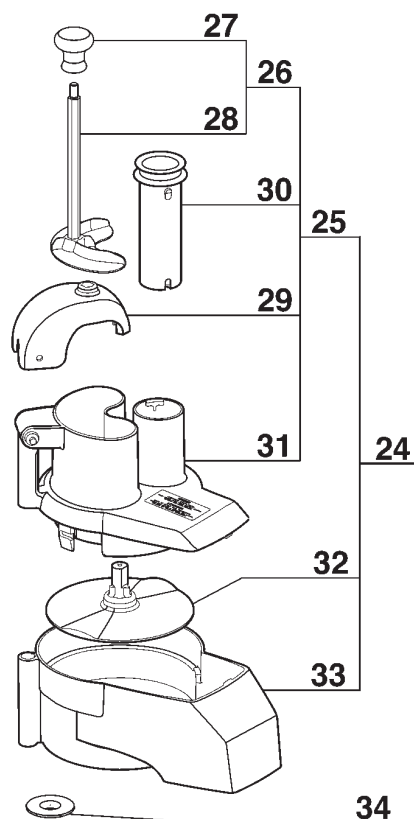
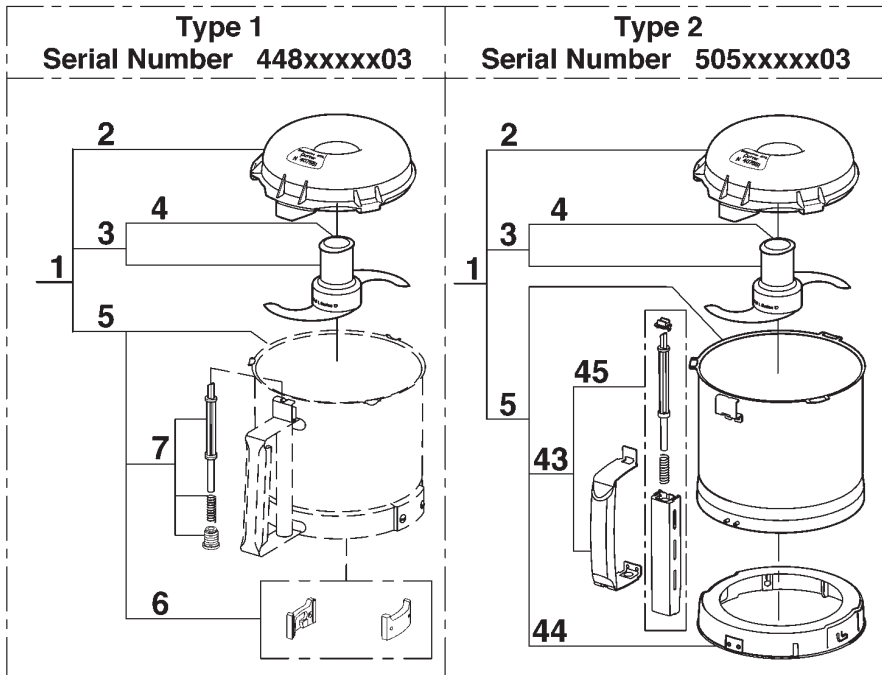
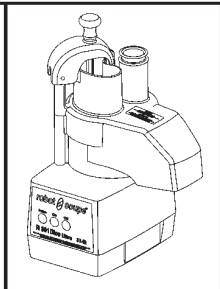
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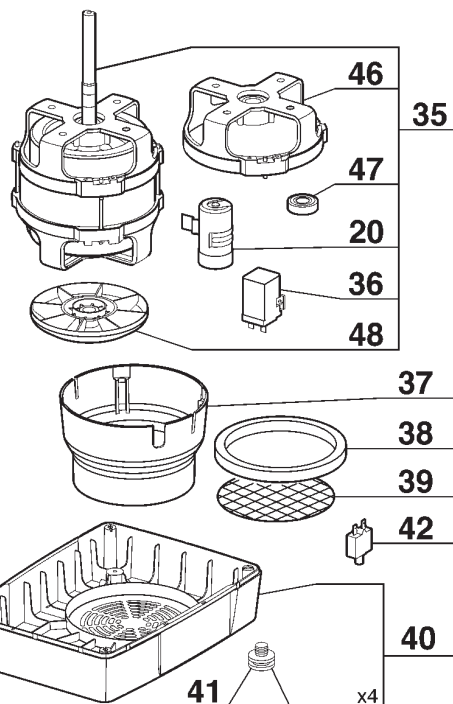
<i>Index</i>	<i>Pièce / Part</i>	<i>Description</i>	<i>Désignation</i>
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4	104 147	BLADE CAP	CAPUCHON COUTEAU
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14	104 070	BOLT COVER	CAPSULE CACHE VIS
15	103 692	CONTROL BOARD	CARTE DE COMMANDE
16	102 913	PANEL KEY	CLAVETTE PLASTRON
17	102 911	CONTROL BOARD SUPPORT	SUPPORT PLATINE
18	117 703	CONTROL BOARD KEY	CLAVETTE FIXE PLATINE
19	39 212	CAPACITOR ASSEMBLY	CONDENSATEUR
20	29 356	VEGETABLE SLICER SAFETY SWITCH	INTERRUPTEUR SECURITE COUPE LEGUMES
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23	27 301	VEGETABLE SLICER ATTACHMENT	ENSEMBLE COUPE-LEGUMES
24	39 473	VEGETABLE SLICER FEED LEAD ASSEMBLY	TETE COUPE-LEGUMES COMPLETE
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34	301 090	MOTOR	MOTEUR
35	501 682	MAIN RELAY	RELAIS PRINCIPAL
36	101 884	VENTILATION BAFFLE	CONDUIT DE VENTILATION
37	101 099	ABSORBER	TAMPON AMORTISSEUR
38	103 761	VENTILATION SCREEN	GRILLE DE VENTILATION
39	39 201	BASE ASSEMBLY	ENSEMBLE SOCLE
40	101 082	FOOT	PIED



WARNING : Choose the spare parts in accordance with the bowl type. As the complete bowl or the cutter attachment are fully interchangeable, for all types choose respectively item 5 or 1.




ETL LISTED 9900098
 Conforms to
UL NSF/ANSI
Std 763 Std 8
 Certified to
CAN/CSA
Std C22.2 No.195



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5	39 759	CUTTER BOWL ASSEMBLY
6	29 081	LOCKING PLATES ASSEMBLY + SCREWS
7	39 228	SAFETY ROD ASSEMBLY
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45	39 751	SAFETY ROD ASSEMBLY
46	39 931	UPPER BALL-BEARING WITH BRACKET
47	39 932	LOWER BALL-BEARING
48	39 286	MOTOR FAN
49	R255	PLATE RACK
50	502 579	HONING STONE

R301 Dice - R301 Dice Ultra 120V/60Hz 13A Single phase

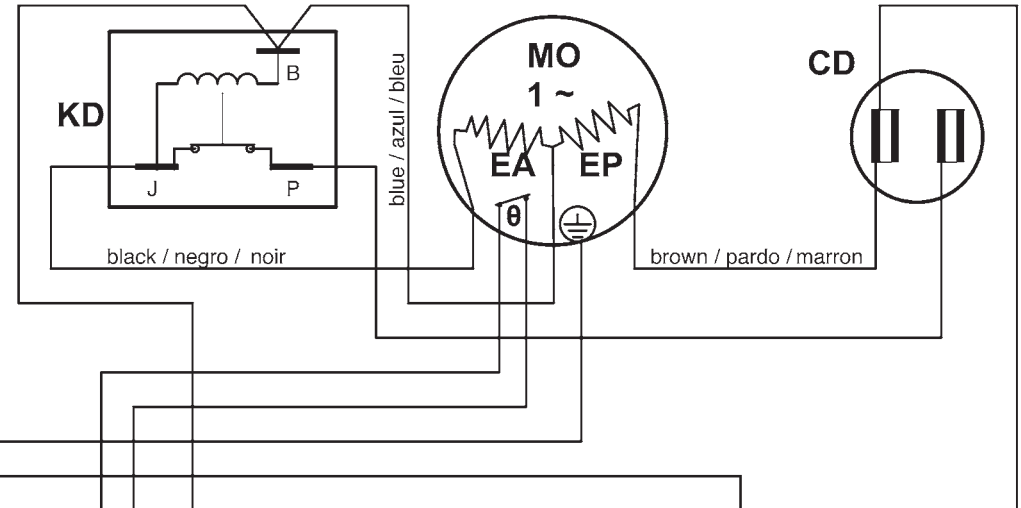
ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

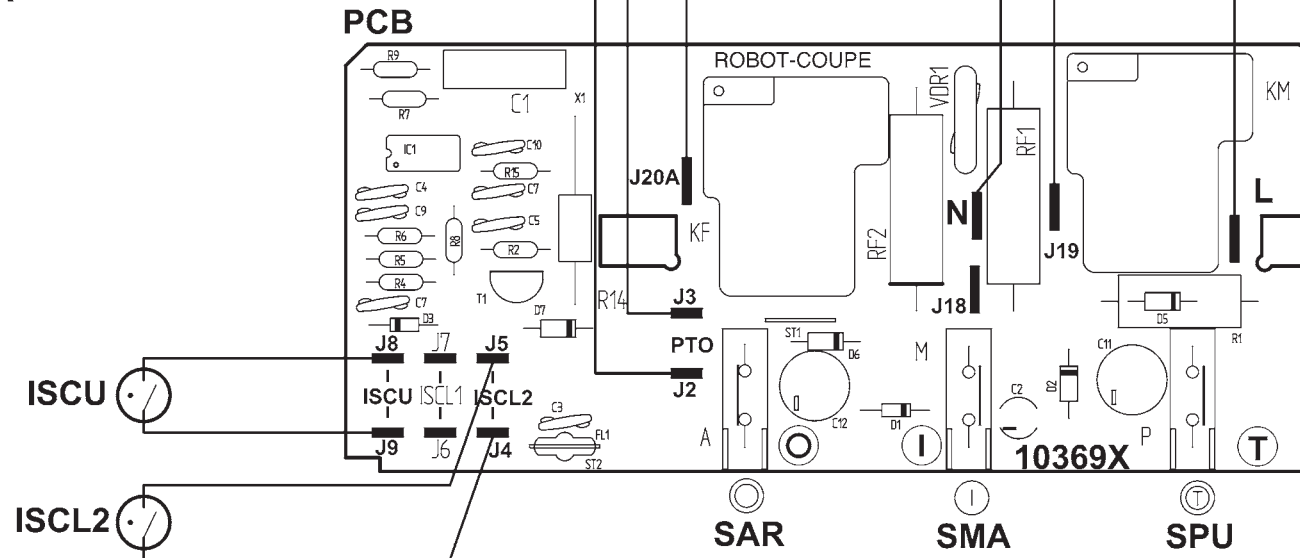
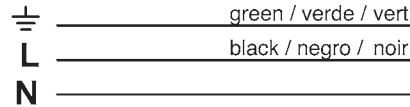
SCHEMA ELECTRIQUE

Serial # : R301 Dice : from 447XXXXX 03 Z - MM
 R301 Dice Ultra : from 448XXXXX 03 Z - MM

	English	Espagnol	Français
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principal	Phase principale
ISCL2	Vegetables slicer safety switch	Interruptor de seguridad corta-legumbre	Interrupteur sécurité coupe-légumes
ISCU	Safety switch	Interruptor de seguridad	Interrupteur sécurité
KD	Starting relay	Rele d'arranque	Relais de démarrage
MO	Single phase Motor	Motor monofasico	Moteur monophasé
PCB	Control Board # 103694	Tarjeta de mando ref 103694	Carte de commande n° 103694
SAR	Off switch	Boton pulsador de parada	Bouton poussoir arrêt
SMA	On switch	Boton pulsador d'arranque	Bouton poussoir marche
SPU	Pulse switch	Boton pulsador impulsión	Bouton poussoir impulsión
θ	Motor thermal protector	Protector termico del motor	Protecteur thermique moteur



SUPPLY
ALIMENTACION
ALIMENTATION





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