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- **R 301 Dice**
- **R 301 Dice Ultra**

Robot Coupe U.S.A., Inc.

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We reserve the right to alter at any time without notice the technical specifications of this appliance.
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks or personal injury, 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. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

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 tools are very sharp e.g. blades, discs... etc..
- Store manuals, tools and spare parts in a safe place available to the users of the machine

INSTALLATION

- This machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise the motor can overheat. All four feet must be in place.

CONNECTION

- Always check that your power supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The unit must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.
- Always check that the motor shaft rotates in counter clockwise direction before the blades are installed.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.
- Wear cut-proof gloves when handling the blades.

USE

- **The machine must not be modified in any way from its original configuration.**
- **Never tamper with, or defeat the purpose of the locking and safety systems.**
- **Do not put nonfood objects in the bowl.**
- **Do not leave the machine running unattended.**
- **The machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.**
- **Should the machine malfunction or should any part be damaged, it must not be operated until it is repaired by a qualified technician using only genuine Robot Coupe repair parts.**
- **Failure to follow these operating instructions or attempts to operate the machine outside its design limits may create a hazardous condition that could damage the machine and/or injure users. Special attention should be given to the use of the operation controls and safety features.**
- **The unit is equipped with a thermal overload circuit-breaker. If the unit overheats due to an overload condition, it will automatically shut off. After cooling a few minutes the thermal overload circuit-breaker may be reset. Press the reset button located on the bottom left front of the unit.**
- **Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).**
- **Maximum fill level is ¾ full, less if the product is very dense or sticky.**

CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never immerse the motor base in water.
- For parts made from aluminum, use metal safe detergents intended for aluminum.
- Caustic detergents used in automatic dishwashers quickly degrade plastic parts. Hand wash plastic parts if possible.
- Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Do not open the motor housing. There are no user serviceable components inside the electrical housing. Refer control component repairs to qualified technicians.
- Replace seals every 3 to 6 months. Lubricate with food safe grease.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents, e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged or if the appliance fails to work properly or has been damaged in any way.
- If the machine malfunctions in any way discard any food being processed and refer service to qualified maintenance technicians.

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ROBOT COUPE U.S.A., INC. ONE YEAR LIMITED COMMERCIAL WARRANTY

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

This LIMITED COMMERCIAL 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. All parts or accessories replaced under warranty must be returned to the Service Agency. The warranty for work done or parts replaced under warranty expires at the end of the original warranty period.

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 list that item.

All Robot Coupe Products are considered commercial use only.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

- 1** - Damage caused by abuse, misuse, dropping, or other similar incidental damage caused by or as result of failure to follow installation, assembly, operating, cleaning, user maintenance or storage instructions, including failure to verify and correct rotation of three phase motors.
- 2** - Labor to sharpen and/or parts to replace knife assemblies or blades which have become dull, chipped, or worn due to normal use.
- 3** - Material or labor to renew or repair scratched, stained, chipped, dented, or discolored surfaces, blades, knives, attachments, or accessories.
- 4** - Transportation charges to or from an authorized service agency for repairs of a machine designated as "CARRY IN SERVICE" (Table Top Models).
- 5** - Labor charges to install or test attachments or accessories (i.e. bowls, cutting plates, blades, attachments) which are replaced for any reason.
- 6** - Charges to change Direction-of-Rotation of Three Phase electric motors (INSTALLER IS RESPONSIBLE). All Robot Coupe products must operate counter-clock-wise.
- 7** - SHIPPING DAMAGE IS NOT COVERED BY WARRANTY. Visible and hidden damages are the responsibility or the freight carrier. The consignee must file a damage claim promptly against the carrier, or upon discovery in the case of hidden damage.
- 8** - Any ROBOT COUPE COMMERCIAL PRODUCT used in an Industrial application.

Commercial equipment use is defined as but not limited to the preparation of food substance within the confines of a restaurant/facility, that is sold and consumed within said restaurant/facility.

Industrial equipment use is defined as but not limited to the manufacturing of food substance in large batch quantities. The processed food is then packaged and sold off site and or to a distributor for resale off site.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION

All Robot Coupe equipment should be operated in an ambient room temperature of 60 degrees (F) or higher.

Robot Coupe U.S.A., Inc., Robot Coupe S.A., or any of their affiliates, distributors, officers, directors, agents, employees or insurers will not be obligated for consequential or other damages, losses, or expenses in connection with or by reason of the use of or the inability to use the machine for any purpose.

THIS 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, U.S.A., Inc.

IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks or personal injury, 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. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

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- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. blades, discs... etc..
- Store manuals, tools and spare parts in a safe place available to the users of the machine

INSTALLATION

- This machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise the motor can overheat. All four feet must be in place.

CONNECTION

- Always check that your power supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The unit must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.
- Always check that the motor shaft rotates in counter clockwise direction before the blades are installed.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.
- Wear cut-proof gloves when handling the blades.

USE

- **The machine must not be modified in any way from its original configuration.**
- **Never tamper with, or defeat the purpose of the locking and safety systems.**
- **Do not put nonfood objects in the bowl.**
- **Do not leave the machine running unattended.**
- **The machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.**
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- **Maximum fill level is ¾ full, less if the product is very dense or sticky.**

CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never immerse the motor base in water.
- For parts made from aluminum, use metal safe detergents intended for aluminum.
- Caustic detergents used in automatic dishwashers quickly degrade plastic parts. Hand wash plastic parts if possible.
- Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Do not open the motor housing. There are no user serviceable components inside the electrical housing. Refer control component repairs to qualified technicians.
- Replace seals every 3 to 6 months. Lubricate with food safe grease.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents, e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged or if the appliance fails to work properly or has been damaged in any way.
- If the machine malfunctions in any way discard any food being processed and refer service to qualified maintenance technicians.

INTRODUCTION TO YOUR NEW R 301 Dice • R 301 Dice Ultra CUTTER BOWL / VEGETABLE PREPARATION ATTACHMENT

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

All users should read the manual before operating the machine.

Before connecting, check that your power supply corresponds to that indicated on the machine's identification 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.

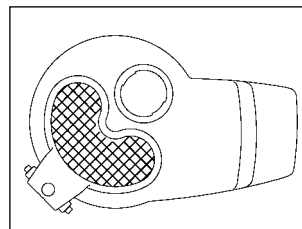
Position the dicing grid in the vegetable preparation bowl.

• 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.**

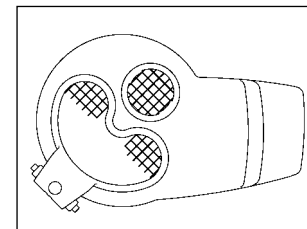
• Position 1 : Using the large hopper.

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).

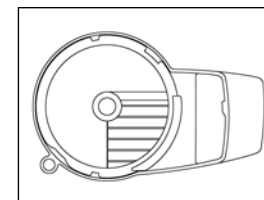


Next fit the appropriate slicing disc and screw the slicer on the motor shaft with the butterfly nut.



• 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 pre-cut 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
Béarnaise / Hollandaise	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
Ice	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



$\frac{3}{64}$	carrot / cabbage / cucumber / onion / potato / leek
$\frac{5}{64} - \frac{1}{8}$	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper
$\frac{5}{32} - \frac{3}{16}$	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
$\frac{1}{4}$	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato

RIPPLE CUT SLICERS



$\frac{5}{64}$	beet root / potato
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GRATERS



$\frac{3}{16}$	celeriac / cheese	$\frac{3}{8}$ cabbage / cheese
$\frac{5}{64}$	carrot / celeriac / cheese	Hardcheese
$\frac{1}{8}$	carrot	$\frac{3}{8}$ Extrafine 0.7mm
$\frac{1}{4}$	cabbage / cheese	$\frac{5}{64}$ Radish

JULIENNE



$\frac{5}{64} \times \frac{5}{64}$	carrot / celeriac / potato
$\frac{5}{64} \times \frac{5}{32}$	carrot / beet root / zucchini / potato
$\frac{5}{64} \times \frac{1}{4}$	carrot / beet root / zucchini / potato
$\frac{5}{32} \times \frac{5}{32}$	eggplant / beet root / zucchini / potato
$\frac{1}{4} \times \frac{1}{4}$	eggplant / beet root / celeriac / zucchini / potato
$\frac{5}{16} \times \frac{5}{16}$	céleriace / potato

DICE



$\frac{5}{16} \times \frac{5}{16}$	potato / carrot / zucchini / beet root / turnip
$\frac{3}{8} \times \frac{3}{8}$	potato / carrot / zucchini / beet root / turnip
$\frac{15}{32} \times \frac{15}{32}$	potato / carrot / zucchini / beet root / turnip

FRENCH FRIES



$\frac{5}{16} \times \frac{5}{16}$	potato
$\frac{3}{8} \times \frac{3}{8}$	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.



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.

• 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.

• 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

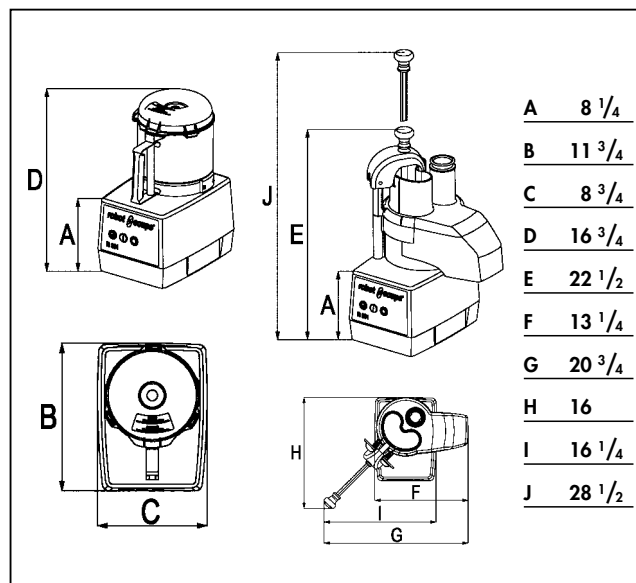
The bowl locking washer is located below the bowl and holds the bowl in place. If it becomes worn, it needs to be replaced.

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



WARNING

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

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.

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.

SERVICE

See warranty first then;

Should your unit require service, check with your distributor to see where local service is available.

If not or if you wish your unit to be serviced at the factory, call for return instructions and ship the unit prepaid to our factory address.

PH : 1-800-824-1646

Robot-Coupe USA, Inc

Service Department Repair

264 South Perkins Street

Ridgeland, MS 39157

For service in Canada contact the Robot-Coupe
USA factory for repair instructions.

robot @ coupe®

TECHNICAL DATA

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

ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

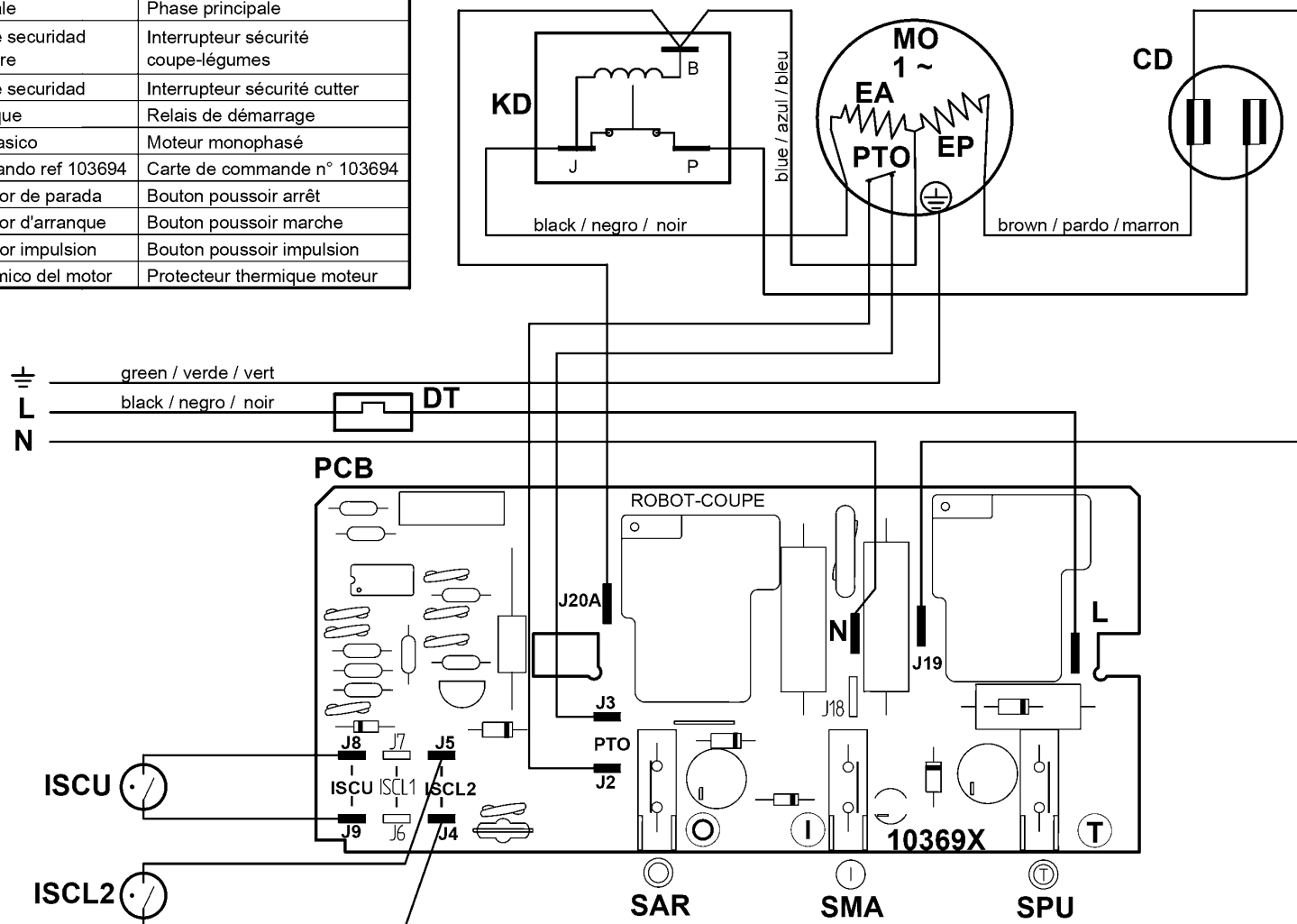
SCHEMA ELECTRIQUE

	English	Espagnol	Français
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
DT	Circuit breaker 15 A	Disyuntor 15 A	Coupe-circuit 15 A
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	Cutter bowl safety switch	Interruptor de seguridad	Interrupteur sécurité cutter
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
PTO	Motor thermal protector	Protector termico del motor	Protecteur thermique moteur

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

SUPPLY
ALIMENTACION
ALIMENTATION

⏏ green / verde / vert
L black / negro / noir
N





robot coupe[®]

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Ref.: **450 210** - 24/05/2021 - USA