

"Inventor & World Leader in Food Processors"

## R2Dice

Commercial Food Processor

# The NEW R2DICE from Robot Coupe



## Prepare 850 servings in 3 hours or less!

Vegetable prep attachment specially designed for quality, continuous feed **dicing**, **slicing**, **shredding**, **grating** and **julienne**. Accommodates 21 different processing plates and 3 different size dicing kits.

Bowl attachment designed for vertical cutting and mixing: mix, chop, purée, blend, mix and knead doughs.



- 3 quart "stock pot" shaped, cutter bowl with handle and "S" blade.
- Direct drive, fan-cooled 2
  H.P. motor.
- Attachments easily removed for cleaning.
- Continuous feed vegetable prep attachment with two deep feed openings.
- See-thru lid.
- Comes with 2 stainless steel processing plates as standard plus 10mm dicing kit.
- "On-off" & pulse switches.
- 3 year motor warranty.
- 1 year parts and labor warranty.

#### Robot Coupe U.S.A., Inc.

P.O. Box 16625 Jackson, MS 39236-6625 1-800-824-1646 • (601) 898-8411 FAX: (601) 898-9134 www.robotcoupeusa.com

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SPECIFICATIONS ON REVERSE SIDE



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## R2Dice

#### **Commercial Food Processor**

### **Specifications**

STANDARD MODEL: Includes motor base unit with "on-off" pulse switch, 3 quart cutter bowl with handle and stainless steel "S" blade, continuous feed unit with discharge plate, one medium 5/4" grating assembly, one 5/32" slicing plate and 10mm dicing kit.

ELECTRICAL: 120V, 60 cycle, 13 Amps.

MOTOR: 2 H.P., capacitor-type, fan-cooled, single phase, 1725 R.P.M.

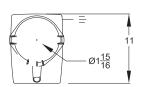
**SWITCHING:** "on-off" and pulse push type switch, that will not operate with bowl or cover

off.

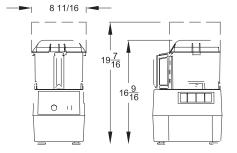
**BOWL CAPACITY:** 3 Quarts.

**WEIGHT:** 35 lbs. net, 37 lbs. approximate shipping weight.

**OPTIONAL EQUIPMENT:** 21 additional processing plates and 2 additional dicing kits. Free standing plate rack R255 holds 9 processing plates.



**BOWL UNIT** 



#### PROCESSING PLATES:

#### **Slicing Plates**

**R210** - 5/64" (2mm) **R211** - 5/32" (4mm) **R270** - 1/4" (6.5mm) **R291** - 1/32" (1mm)

**R292** - 1/8" (3mm) **R293** - 3/16" (5mm)

**Waved Slicing Plate** 

**R212** - 1/16" (1.5mm)

#### **Grating Plates**

**R271** - 1/64" (0.5mm) Hard Cheese

R208 - 1/16" (1.5mm) Fine

**R209** - 5/64" (2mm) Medium

**R281** - 5/32" (4mm) Medium Coarse

R280 - 1/4" (6.5mm) Coarse

R215 - 5/16" (8mm) Extra Coarse

**Pulping Plates** 

R294 - 1/64" (.7mm) Pulping

**R295** - 1/32" (1mm) Pulping

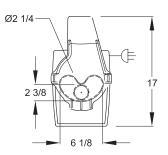
#### **Julienne Plates**

**R213** - 1/4" (6.5mm) **R214** - 5/64" (2mm) **R288** - 5/32" (4mm)

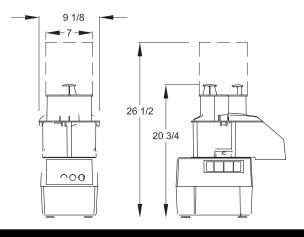
#### **Dicing Kits**

27264 - 8mm Dicing Kit 27265 - 10mm Dicing Kit 27266 - 12mm Dicing Kit

**R296** - 5/64" × 5/32" (2×4mm) **R297** - 5/64" × 1/4" (2×6mm) **R298** - 5/16" × 5/16" (8×8mm)



#### CONTINUOUS **FEED UNIT**



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