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## robot coupe R 2 Dice Combination Processor



## Specifications

- Product Name: Robot Coupe R 2 Dice
- Model: R 2 Ultra Dice
- Manufacture Date: 21/09/2020
- Website: [www.robotcoupeusa.com](http://www.robotcoupeusa.com)

## Product Usage Instructions

- **Unpacking:**

When unpacking the Robot Coupe R 2 Dice, ensure all components are present and in good condition. Keep the original packaging for carrier inspection if needed.

- **Installation:**

Follow the installation instructions provided in the manual to set up the machine correctly and securely.

- **Connection:**

Connect the machine to a suitable power source following the specified voltage requirements.

- **Handling:**

Handle the machine with care to prevent any damage during use or transportation.

- **Use:**

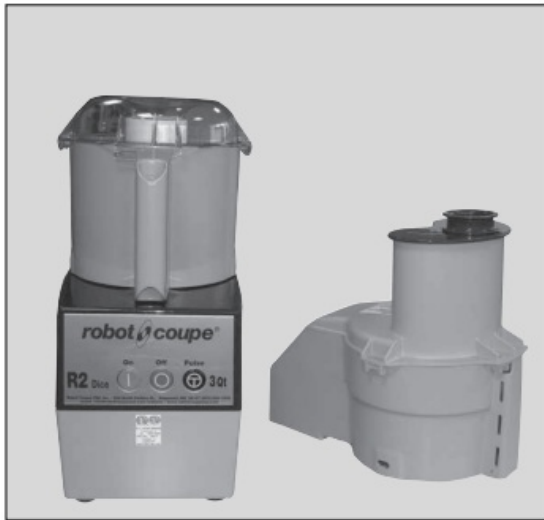
Follow the operating instructions provided in the manual for efficient and safe use of the Robot Coupe R 2 Dice.

- **Cleaning:**

Regularly clean the machine after each use according to the cleaning instructions to maintain hygiene and performance.

- **Maintenance:**

Perform routine maintenance tasks as outlined in the manual to ensure the longevity of the product.



**R 2 Dice**

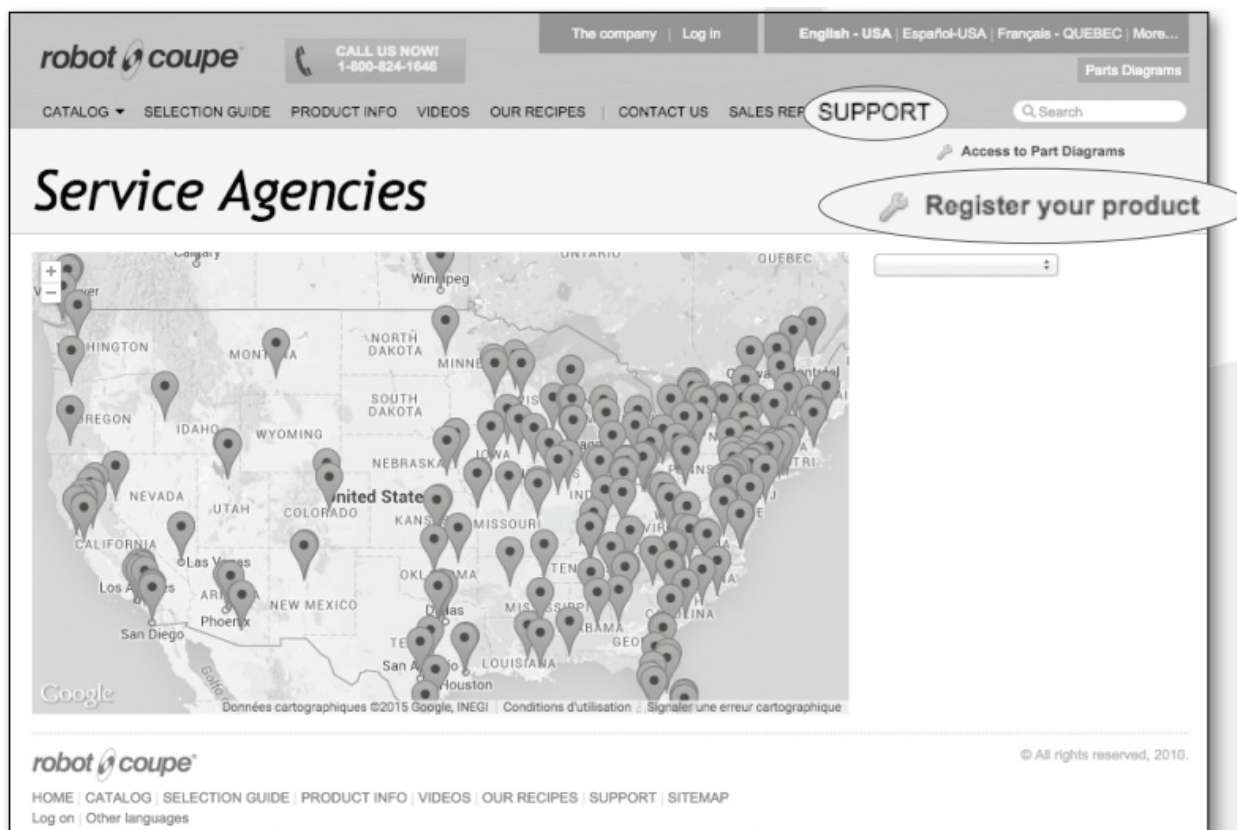


**R 2 Ultra Dice**

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

- 264 South Perkins, Ridgeland, MS 39157
- Phone: 800/824-1646
  - 601/898-8411
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- website: [www.robot-coupe.com](http://www.robot-coupe.com)

[www.robotcoupeusa.com](http://www.robotcoupeusa.com)



## Register your product online..

- 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. © All rights reserved for all countries by: ROBOT-COUPÉ S.N.C.

## IMPORTANT WARNING

**WARNING:** To limit accidents such as electric shocks or personal injury, and 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 a Ground Fault Circuit Interrupter (GFCI) protection device.
- Always check that the motor shaft rotates in counter counterclockwise 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 non-food 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 vapours.
- 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 for 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).
- The maximum fill level is ? 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 aluminium, use etal-safe detergents intended for aluminium.
- 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 2 Dice R 2 Ultra Dice**

- The R 2 Dice / R 2 Ultra Dice is a versatile machine designed to meet your professional needs. It can perform several tasks, as well as save much time and labour.
- This food processor consists of a bowl assembly and a vegetable preparation attachment. The 3-quart bowl is used for chopping, grinding, pureeing, blending, mixing, and kneading ingredients used in most recipes.
- A wide range of cutting plates is available for use with the vegetable preparation attachment. Cutting plates are available for slicing, waved slicing, grating, pulping, julienne and dicing.
- 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 a grounded socket (risk of electrocution).

## **CONTROL PANEL R 2 Dice / R 2 Ultra Dice**

- Red knob = Off switch
- Green knob = On switch
- Black knob = Pulse control

## **ASSEMBLY**

## BOWL ATTACHMENT

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



2. Then, turn it back to the right(counterclockwise), locking it onto the motor base tabs.



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.

## **VEGETABLE PREPARATION ATTACHMENT**

The vegetable preparation attachment consists of two main 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 at **WA R N I N G** the rear of the machine.



2. Turn the attachment to the right until it locks onto the motor base tabs.



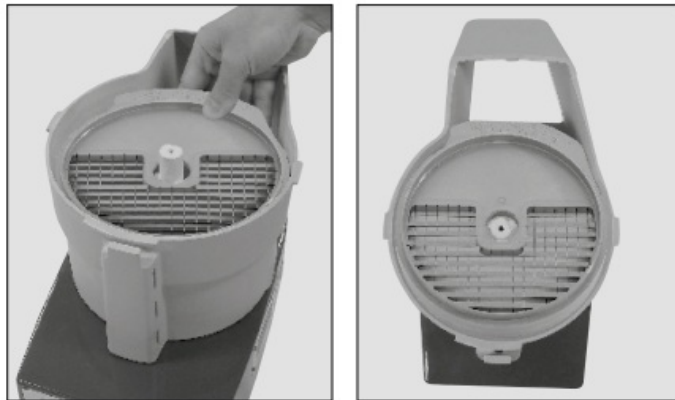
3. Place the discharge plate onto the motor shaft. It should fall into place just off the bottom of the continuous feed attachment.



### **USING A REGULAR PLATE:**

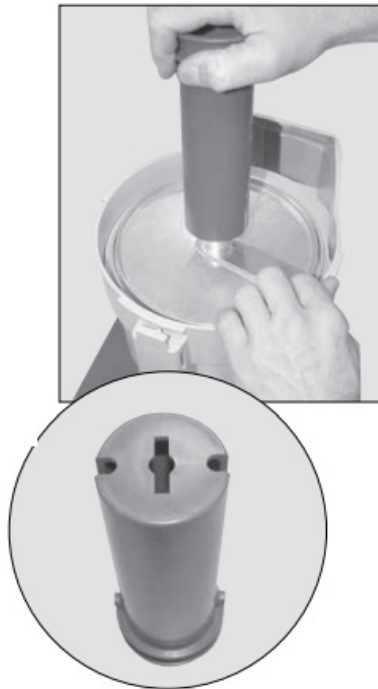
4. Place the cutting plate of your choice onto the discharge plate. It may be necessary to rotate the plate until it drops fully onto the discharge plate.

Follow step 5.



### **USING A DICING ASSEMBLY :**

- 4a) If you have chosen to dice, position the dicing grid in the continuous feed attachment. The grid can be positioned in only one way. The blades should be visible through the feed lead opening.
- 4b) Next, place the appropriate dicing plate onto the discharge plate and screw the butterfly nut tight on the motor shaft.



- To dice carrots or hard vegetables, we advise you to use the small cylindrical opening. Use the slot in the bottom of the carrots pusher to unscrew the butterfly screw.
5. Place the continuous feed lead onto the continuous feed attachment, and rotate it back to the right until it locks onto the bowl tabs.



## 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.

### BOWL ATTACHMENT

- The cutter bowl is used for grinding, kneading, pureeing, blending, mixing, and

emulsifying. Before placing the product into 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 has the right consistency.

USES	Max processing quantity (in pounds)	Processing time (in mn)
<b>CHOP</b>		
• MEAT		
Hamburgers / steak tartare	2	3
Sausage meat / tomatoes	2	3
Terrine / pâté	2	4
• FISH		
Brandade	2	5
Terrines	2	5
• VEGETABLES		
Garlic / parsley / onion / shallots	¾	3
Soup / purées	2	4
• FRUIT		
Compotes / purées	2	4
<b>EMULSIFY</b>		
Mayonnaise / aïoli / remoulade sauce	2 ¼	3
Hollandaise / Béarnaise	2 ¼	5
Snail or salmon butter	2 ¼	4
<b>KNEAD</b>		
Shortcrust pastry / shortbread	2	4
Flaky pastry	2	4
Pizza dough	2	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, pulping and dicing.

### 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 inside the large pusher for long or hard 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

- Fill the hopper with the foodstuff. Apply the pressure to the food with a constant and moderate pressure.
- Press the On button to start the motor. To get the best quality cut, maintain a moderate pressure on the pusher until the full hopper is processed.

## HOW TO USE THE CYLINDRICAL SMALL OPENING

Remove the small pusher from the large pusher. Fill the small opening with the foodstuff and follow the same procedure as above.

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		
DICE			
5/16" x 5/16"	potato / carrot / zucchini / beet root / turnip		
3/8" x 3/8"	potato / carrot / zucchini / beet root / turnip		
7/16" x 7/16"	potato / carrot / zucchini / beet root / turnip		

## CLEANING

## WARNING

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

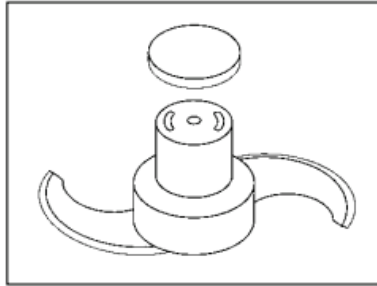
## MOTOR BASE

- Never immerse the motor base in water. Clean using a damp cloth or sponge.
- Cleaning of the motor base assembly must be done with care.
- First, unplug the unit. 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 and in the ventilation openings.

- 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 sanitising solution.
- Dry the machine with a soft cloth, removing all liquids from seal areas.

## **ATTACHMENTS :**

### **CLEANING THE BLADE ASSEMBLY**



There is a removable cap attached to the top of the S-blade assembly. This cap should be removed before cleaning the blade assembly.

**Caution:** The blades are sharp. Wear cut-resistant gloves when handling the blade.

The blade cap may be removed by carefully pulling the cap up away from the blade. It may be helpful to pull slightly to the side. The cap is held in place by small plastic clips that snap into the body of the blade assembly. If the cap is difficult to remove, you can use a small diameter rod or screwdriver inserted through the bottom side of the blade assembly to knock out the cap using a quick, sharp impact. Again, use caution when handling the blade.

### **Autoclave:**

- The blade assembly will withstand cleaning in an autoclave system with temperatures less than 210 degrees C. However, it will reduce the life of the blade as compared to the following cleaning instructions.
- Remove all attachments before cleaning. The bowl and continuous feed assemblies should be cleaned per the following instructions or as required by local health department regulations.
- The bowl, blade, lid, continuous feed bowl, continuous feed lead, pushers, and plates

are dishwasher safe. All of the attachments listed above can be washed in a dish machine or a 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 sanitisation cycle. Allow the parts to air dry after sanitising 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 on the outside of the bowl around the handle and the outside of the continuous feed bowl around the interlock pin to ensure they are clean. Use a brush on these areas if necessary.

## **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**

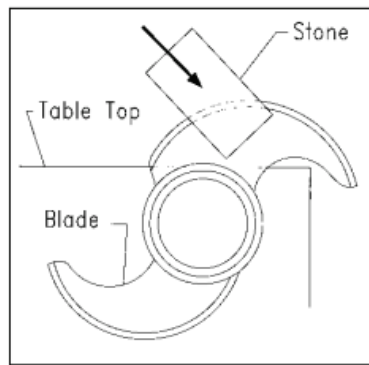
### **MOTOR SEAL**

- An examination should be made periodically to ensure 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 at least once every three to six months. It is recommended that the seal be replaced by an authorised 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.

## **SHARPENING THE BLADE**



The blade will require sharpening periodically, depending on use. The use of a dull blade will sometimes give unsatisfactory results. Follow the directions shown to sharpen the blade, or have the blades sharpened professionally if you prefer.

- Put on your cut-resistant glove.s
- Use a Robot Coupe stone or any good sharpening stone.
- Hold or clamp the blade flat on the edge or corner of a sturdy table.
- With the other hand, hold the stone at a 3a 0-degree angle against the top bevel of one blade.
- Pull the stone into the blade edge, moving from hub to tip, several strokes, until the blade is sharp.
- Put on your cut-resistant gloves
- Use a Robot Coupe stone or any good sharpening stone.
- Hold or clamp the blade flat on the edge or corner of a sturdy table.
- With the other hand, hold the stone at a 30-degree angle against the top bevel of one blade.
- Pull the stone into the blade edge, moving from hub to tip, several strokes, until the blade is sharp.

## **BLADES, PLATES AND GRIDS**

- The blades on the slicing and julienne plates and the grids on the grating plates are all subject to wear and should be changed as required to ensure high-quality cutting.

## **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.

## SAFETY

- The R 2 Dice/R 2 Ultra Dice are fitted with an interlock system.
- When you open the bowl lid, the motor stops.
- When you open the continuous feed lead, the motor stops.
- 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 overloaded. If this happens, press the Off button and allow the machine to cool completely before restarting.

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

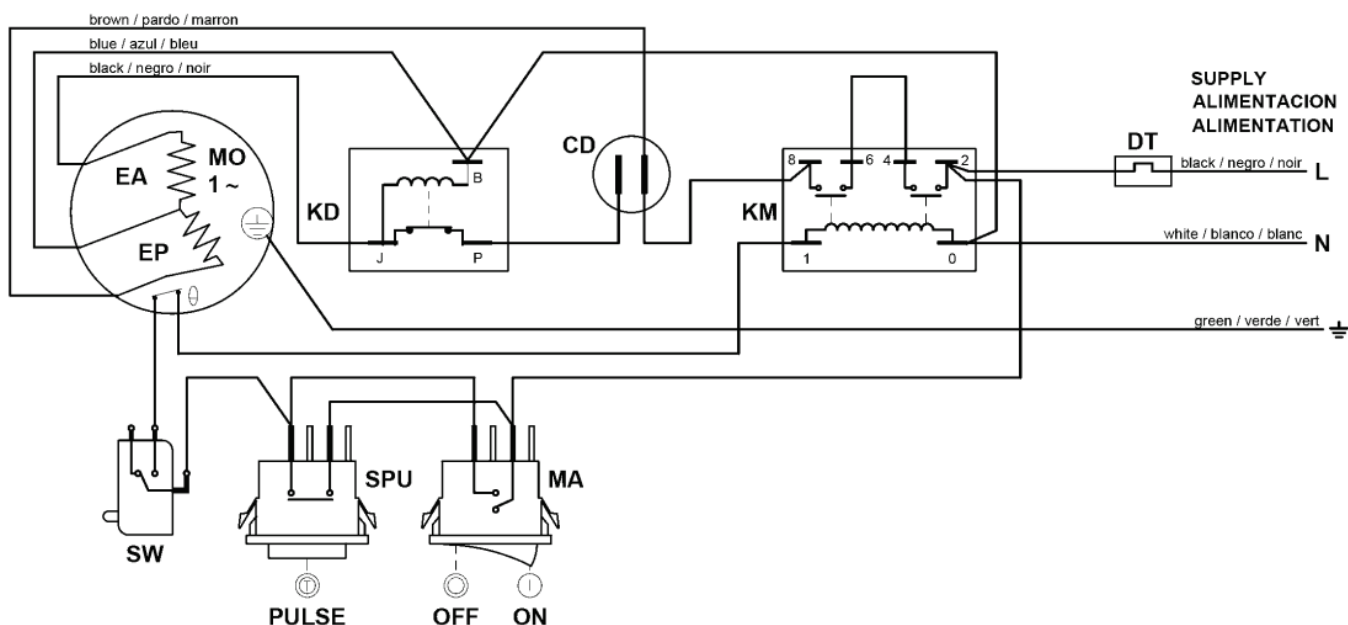
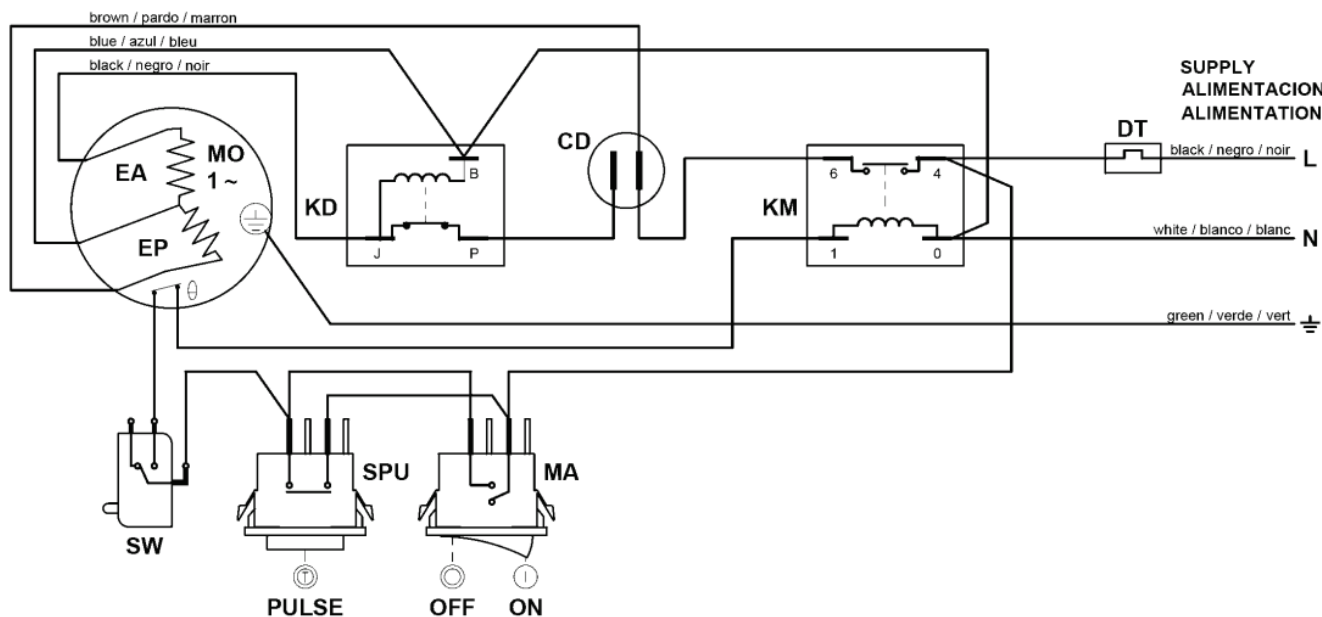
## REMEMBER

- Never try to override or defeat the purpose of the locking and safety systems.
- Never put non-food 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 the 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.
- P: 1-[800-824-1646](tel: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.

- Serial # : from 256XXXXX 03 X – MM
- R2 Ultra Dice Serial # : from 257XXXXX 03 X- MM
- ! Relay KM with a single contact: type Omron G7L-1A or Hongfa HF116F-1/120AF – IH



English	
CD	Starting capacitor
DT	Circuit breaker 12 A
EA	Starting phase
EP	Main phase
KD	Starting relay
KM	Main relay
MA	ON / OFF switch
MO	Single phase Motor
SPU	PULSE switch
SW	Lid safety switch
⊖	Motor thermal protector

## **ROBOT COUPE U.S.A., INCONE-YEARAR 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/workmanship, and includes labour for replacement of defective parts, provided repairs are performed by an authorised 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 lists that item.
- All Robot Coupe Products are considered for 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 a 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. Labour 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 labour to renew or repair scratched, stained, chipped, dented, or discoloured surfaces, blades, knives, attachments, or accessories.
4. Transportation charges to or from an authorised service agency for repairs of a machine designated as "CARRY IN SERVICE" (Table Top Models).
5. Labour 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 the direction of three-phase electric motors (INSTALLER IS RESPONSIBLE). All Robot Coupe products must operate counterclockwise.
7. SHIPPING DAMAGE IS NOT COVERED BY WARRANTY. Visible and hidden damages are the responsibility of 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 substances 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 substances 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 INSTEAD OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS FOR A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY ROBOT COUPE, U.S.A., Inc.



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

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- website: [www.robot-coupe.com](http://www.robot-coupe.com)

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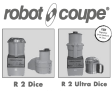


## FAQs

Q: What should I do if the machine is not functioning properly?

A: If you encounter any issues with the machine, refer service to qualified personnel to avoid any further damage.

## Documents / Resources

	<a href="#">robot coupe R 2 Dice Combination Processor [pdf]</a> Instruction Manual R 2 Dice Combination Processor, R 2 Dice, Combination Processor, Processor
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## References

- [User Manual](#)

◆ Combination Processor, Processor, R 2 Dice, R 2 Dice Combination Processor, Robot-

■ Robot-coupe coupe

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