

R2Dice

"The Inventor & World Leader in Food Processors"

Commercial Food Processor

Combination Cutter-Mixer & Continuous Feed Vegetable Prepwith Dicing Capability.



Prepare 850 servings in 3 hours or less!

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

Bowl attachment designed for vertical cutting and mixing: **mix**, **chop**, **puree**, **and blend**.



Conforms to

UL NSF
Std 763 Std 8

Certified to

CAN/CSA
Std C22.2 No. 155
ET LISTED 999998

Also, available with Clear Bowl (R2 CLR Dice) or Stainless Steel Bowl (R2Dice Ultra)

- Powerful direct drive, fan-cooled
 2 HP Motor.
- 3 Qt. "stock pot" shaped cutter bowl with handle, sabitier "S" blade, and see-thru lid with introduction port which allows user to add ingredients while machine is processing.
- Continuous feed vegetable prep attachment with two deep feed openings. One for larger produce and one for smaller, more delicate produce.
- Attachments easily removed for optimum sanitation.
- Standard model includes 2 stainless steel processing discs and 10mm dicing kit.
- "On-Off" and pulse switches for more user control.
- Accommodates a large selection of 21 different processing discs and 3 size dicing kits to choose from for a large variety of cuts and sizes.
- Space saving unit base uses 15 3/4" x 8 3/4" of counter space.
- 3 Year motor warranty.
- 1 year parts and labor warranty.

Robot Coupe U.S.A., Inc.

P.O. Box 16625

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1-800-824-1646 • (601) 898-8411

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Specifications

STANDARD MODEL: Includes motor base unit, continuous feed attachment, discharge plate, one 5/32" (4mm) slicing disc, one 5/64" (2mm) medium grating disc, one 10mm Dicing Kit and 3 Qt. bowl with handle including stainless steel smooth edge "S" blade.

ELECTRICAL REQUIREMENTS: 120V, 60HZ, 13 Amps.

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

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

WEIGHT: 35 lbs. approximate shipping weight.

Available Discs

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)

<u>Julienne</u>

27079 - Fine pulping disc

27764 - Pulping disc

<u>Pulping</u>

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)

Dicing Kits 27264 - 8 x 8mm 27265 - 10 x 10mm 27290 - 12 x 12mm

Graters

27588 - 1/16" (1.5mm) 27577 -5/64" (2mm)

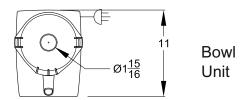
27511 - 1/8" (3mm) 27046 - 1/4" (6mm)

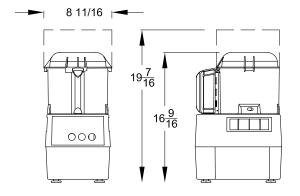
27632 - 11/32" (9mm)

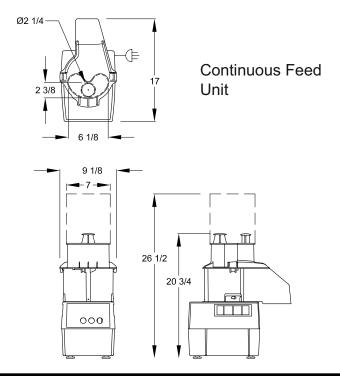
27078 - Hard Cheese Grate

OPTIONAL EQUIPMENT: 19 additional processing discs, 2 size dicing kits, and free standing multiple slot disc rack.

STANDARDS: ETL electrical & sanitation, cETL (Canada)







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