## robot & coupe®





R 2 Dicing

R 2 Ultra Dicing

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### **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.
- <u>NOTICE</u>: 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 ROBOT-COUPE Authorized Service Agency if something appears to be wrong.

### **OPERATING INSTRUCTIONS**



### MANUAL DE INSTRUCCIÓN

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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**NOTICE D'INSTRUCTION** 

## SUMMARY

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  - ASSEMBLY
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### OPERATING INSTRUCTIONS

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- Attachments

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- Bowl locking bushings

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WIRING DIAGRAM (page 27)

### ROBOT COUPE U.S.A., 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 U.S.A. INC LIMITED WARRANTY:

- 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 U.S.A., 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 U.S.A., 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 U.S.A., INC..

### **IMPORTANT WARNING**



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### CONNECTION

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### **HANDLING**

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### INTRODUCTION TO YOUR NEW R 2 Dicing • R 2 Ultra Dicing

The R 2 Dicing / R 2 Ultra Dicing 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 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 are 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.

### $\Lambda$

### WARNING

This appliance must be plugged into a grounded socket (risk of electrocution).

### • CONTROL PANEL

### R 2 Dicing / R 2 Ultra Dicing

Red knob = Off switch

Green knob = On switch

Black knob = Pulse control

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.



### **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-center 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.



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 the rear of the machine.





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

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

4a) If you have chosen to dice, position the dicing grid in the continuous feed attachment.

The grid can be positionned in only one way. The blades should be visible trough the feed lead opening.





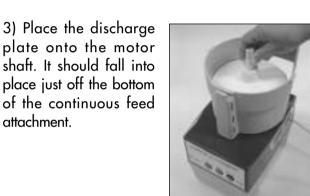
4b) Next place the appropriate dicing plate onto the discharge plate and screw the butterfly nut tight on the motor shaft.

To dice carrots or hard vegetables, we advise you to use the small cylindrical opening.



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.



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

attachment.

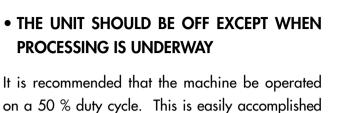


4) Place the cutting plate of your choice onto the discharge plate. It may be necessary to rotate the plate until it drops fully onto the discharge plate.

Follow step 5.



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.



since the preparation time (cleaning, coring, peeling, and loading) takes longer than the

**OPERATING** 

**INSTRUCTIONS** 



USES	Max. processing quantity (in pounds)	Processing time (in mn)
СНОР		
• MEAT		
Hamburgers / steak tartare	2	3
Sausagemeat / tomatoes	2	3
Terrine / pâté	2	4
• FISH		
Brandade	2	5
Terrines	2	5
• VEGETABLES		
Garlic / parsley /onion / shallots	3/4	3
Soup / purées	2	4
• FRUIT		
Compotes /purées	2	4
EMULSIFY		
Mayonnaise / ailloli / remoulade sauce	2 1/4	3
Hollandaise / béarnaise	2 1/4	5
Snail or salmon butter	2 1/4	4
KNEAD	•	•
Shortcrust pastry / shortbread	2	4
Flaky pastry	2	4
Pizza dough	2	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, 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 highprecision 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 pusher on 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		
5/64" - 1/8"	lemon / carrot / mushroom / zucchini / onion / leek / bell	•	potato / cucumber /
5/32" - 3/16"	eggplant / beet root / carrot bell pepper /radish / lettuce /		
1/4"	eggplant / beet root / carrot bell pepper /radish / lettuce /	/ mushroor	n / cucumber /
RIPPLE CUT	T 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 / celeria	c / zucchin	i / potato
<sup>5</sup> /16" x <sup>5</sup> /16"	celeriac / potato		
DICE			
5/16" x 5/16"	potato / carrot / zucchini / b	eet root / to	urnip
3/8" x 3/8"	potato / carrot / zucchini / beet root / turnip		
<sup>7</sup> /16" x <sup>7</sup> /16"	potato / carrot / zucchini / b	eet root / to	urnip

### **CLEANING**



### WARNING

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

### MOTOR BASE

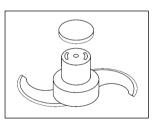
Never immerse the motor base in water. Clean using a damp cloth or sponge.

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

First unplug the unit. 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 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 sanitizing 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 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.

Inpect the area on the outside of the bowl around the handle and the outside of the continous feed bowl around the interlock pin to ensure they are clean. Use a brush on these areas if necessary.

### A

### 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**

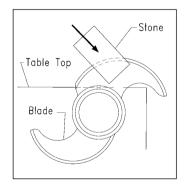
### MOTOR SEAL

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 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.

### **SHARPENING THE BLADE**



The blade will require sharpening on a periodic basis 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 shar-

pened professionally if you prefer.

### - 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.

- Turn the blade over, and rub the stone flat against the underside of the blade to remove the feather edge formed at step 5.
- Repeat the procedure for the other blade.
- Wash the blade before use.

### • BOWL LOCKING BUSHINGS (R2 Ultra Dicing)

If these bushings wear out, the bowl will no longer be securely attached to the motor base.

Replacement bushings can be ordered: part number R289.

### **SAFETY**

### The R 2 Dicing/R 2 Ultra Dicing 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.



### 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 overloaded. If this happens, press the **Off** button and allow the machine to cool completely before restarting.

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### 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.



WIRING DIAGRAM

DATOS TÉCNICOS

DONNÉES TECHNIQUES

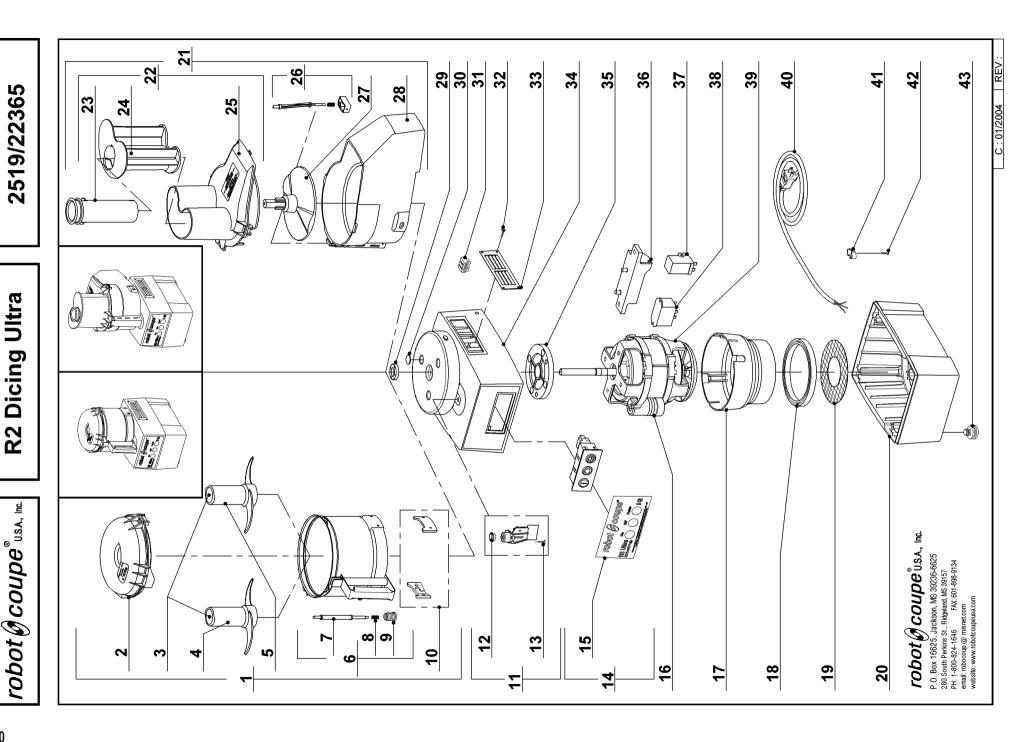
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# robot & coupe U.S.A., Inc.

### R 2 Dicing

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230 2004 CORPULETON / OFF SWITCH ASSEMBLY 407 902 FRONT PLATE 33 212 CAPACITOR ASSEMBLY 101 881 VENTILATION BAFFLE 101 099 ABSORBER 104 124 BASE 27 259 VEGTABLE SUCER ASSEMBLY 104 124 BASE 105 66 FOUND 1991ERR 101 861 VEGTABLE SUCER ASSEMBLY 101 862 MOUND 1991ERR 101 863 VEGTABLE SUCER BOWL 101 864 VEGTABLE SUCER BOWL 101 865 SUINGER PLATE 101 866 SUINGER PLATE 101 867 SUINGER PLATE 101 868 SU	o :	500 527	SEAL RING
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101 884 VENTILATION BAFFLE 101 889 ABSORBER 103 89 ABSORBER 104 124 BASE 27 259 VEGETABLE SLICER ASSEMBLY 101 865 ROUND PUSHER 101 865 ROUND PUSHER 101 865 COUND PUSHER 101 886 SLINGER PLATE 101 886 SLINGER POORT 29 00 814 TEMINAL BLOCK 200 814 TEMINAL BLOCK 200 815 ARVENT 39 208 MOTOR SUPPORT ASSEMBLY 101 882 ADAPTATION SPACER 501 682 MAINTELAY 30 31 60 MOTOR 501 682 MOTOR 501 682 MOTOR 502 683 STARTING RELAY 503 685 SOREW 39 x 19 101 082 FOOT	13	39 212	CAPACITOR ASSEMBLY
101 099 ABSORBER 101 181 VEWITLATION SCREEN 101 182 VEGTABLE SLICER ASSEMBLY 101 861 VEGTABLE SLICER ASSEMBLY 101 861 VEGTABLE EUSHER 101 861 VEGTABLE EUSHER 101 866 VEGTABLE EUSHER 101 866 VEGTABLE SLICER BOWL 101 866 VEGTABLE SLICER BOWL 101 868 VEGTABLE SLICER BOWL 101 868 VEGTABLE SLICER BOWL 101 886 VEGTABLE SLICER BOWL 101 886 VEGTABLE SLICER BOWL 101 886 VEGTABLE SLICER BOWL 101 882 ADMOTOR SUPPORT ASSEMBLY 101 882 ADMOTOR SUPPORT ASSEMBLY 101 882 ADMOTOR SUPPORT 102 806 STATING RELAY 103 810 MOTOR 104 106 STATING RELAY 105 80 STATING RELAY 106 80 STATING RELAY 107 80 STATING RELAY 108 80 FOWER CORD 101 108 STATING SPACER 109 108 S	41	101 884	VENTILATION BAFFLE
101 881 VENTILATION SOREEN 104 124 BASE 17 259 VESETABLE SLICER ASSEMBLY 39 216 ASSEMBLY LID + PUSHERS ASSEMBLY 101 865 ROUND PUSHER 101 861 VEGETABLE SLICER LID 39 214 COMPLETY SAFETY ROD 101 866 SLINGER PLATE 101 866 SLINGER PLATE 101 868 SLINGER PLATE 101 868 VEGETABLE SLICER BOWL 501 011 MOTOR SEAL 101 103 BAT VEWIT 13 208 MOTOR SUMPORT ASSEMBLY 101 098 AR VEWIT 13 208 MOTOR SUMPORT ASSEMBLY 101 098 AR VEWIT 13 208 MOTOR SUMPORT ASSEMBLY 101 098 AR VEWIT 10	15	101 099	ABSORBER
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39 216 ASSEMBLY LID + PUSHERS ASSEMBLY 101 863 VEGETABLE SUICER LID 39 214 COMPUPER'S AFETY ROD 101 866 SUINGER PLATE 101 866 SUINGER PLATE 101 101 866 VEGETABLE SUICER BOWL 601 010 MOTOR SEAL 101 101 802 VEORY SAEMBLY 101 803 AIR VENT 39 201 AIR VENT 39 213 RELAY SUPPORT ASSEMBLY 101 882 ADAPTATION SPACER 39 213 RELAY SUPPORT 501 662 MAIN RELAY 501 662 MAIN RELAY 502 662 SCREW 39 X19 101 1082 FOOT	2 %	27 259	BASE VEGETABI E SLICER ASSEMBI Y
101 865 ROUND PUSHER 101 883 VEGETABLE PUSHER 101 884 COMPLETY SAFETY ROD 101 886 SUNCEETY SAFETY ROD 101 886 VEGETABLE SLICER BOWL 501 010 MOTOR SEAL 101 103 BOLT COVER 500 015 RIVET 101 098 AIR VENT 39 208 MOTOR SUPPORT ASSEMBLY 101 882 ADAPTATION SPACER 39 21 RELAY SUPPORT 501 683 STARTING RELAY 501 683 STARTING RELAY 501 682 MAIN RELAY 501 683 SCREW 3.9 x19 101 1082 FOOT	9	39 216	ASSEMBLY LID + PUSHERS ASSEMBLY
101 863 VEGETABLE PUSHER 101 861 VEGETABLE SLICER LID 39 21 VEGETABLE SLICER LID 101 866 SLINGER PLY AEE 101 886 VEGETABLE SLICER BOWL 501 01 MOTOR SEAL 101 038 MOTOR SLIPCOK 200 015 RIVET 101 038 MOTOR SUPPORT ASSEMBLY 101 882 ADAPTATION SPACER 39 218 MOTOR SUPPORT 501 683 MAIN RELAY 501 682 MAIN RELAY 501 682 MOTOR 507 328 POWER CORD 101 106 SCREW 3.9 x19 101 082 FOOT	20	101 865	ROUND PUSHER
39 214 OWDLETY SAFETY ROD 101 866 SLINGER FLATE 101 886 VEGETABLE SLICER BOWL 501 010 MOTOR SEAL 101 038 TERMINAL BLOCK 200 015 TERMINAL BLOCK 200 015 AIR VENT 39 208 MOTOR SUPPORT ASSEMBLY 101 038 ADAPTATION SPACER 39 213 RELAY SUPPORT 501 682 STARTING RELAY 501 682 MAIN RELAY 501 682 MAIN RELAY 501 682 MAIN RELAY 501 682 MAIN RELAY 501 682 SCREW 3.9 x 19 101 108 POWER CORD	21	101 863	VEGETABLE PUSHER
101 866 SUNGER PLATE 101 886 VEGETABLE SLICER BOWL 501 010 MOTOR SEAL 101 103 BOLT COVER 500 694 TERMINAL BLOCK 200 015 RIVET 101 098 AIR VENT 39 208 MOTOR SUPPORT ASSEMBLY 101 882 ADAPTATION SPACER 39 213 RELAY SUPPORT 501 682 MAIN RELAY 501 682 MAIN RELAY 501 682 MOTOR 101 106 POWER CORD 101 106 POWER CORD CLIP 203 056 SCREW 3.9 x 19 101 082 FOOT	3 %	39 214	VEGETABLE SCIOCA LID
101 886 VEGETABLE SLICER BOWL 501 010 MOTOR SEAL 101 103 BOLT COVER 500 684 TERMINAL BLOCK 200 015 RIVET 101 098 AIR VENT 39 208 MOTOR SUPPORT ASSEMBLY 101 882 ADAPTATION SPACER 39 213 RELAY SUPPORT 501 683 STARTING RELAY 501 682 MAIN RELAY 501 328 POWER CORD CLIP 203 056 SCREW 3,9 x19 101 082 FOOT	24	101 866	SLINGER PLATE
501 010 MOTOR SEAL 101 103 BOLT COVER 200 694 TERMINAL BLOCK 200 016 RIVET 39 208 MOTOR SUPPORT ASSEMBLY 101 882 ADAPTATION SPACER 39 213 RELAY SUPPORT 501 683 MAIN RELAY 30 108 MOTOR 507 328 POWER CORD 101 106 POWER CORD CLIP 203 056 SCREW 3.9 x19 101 082 FOOT	25	101 886	VEGETABLE SLICER BOWL
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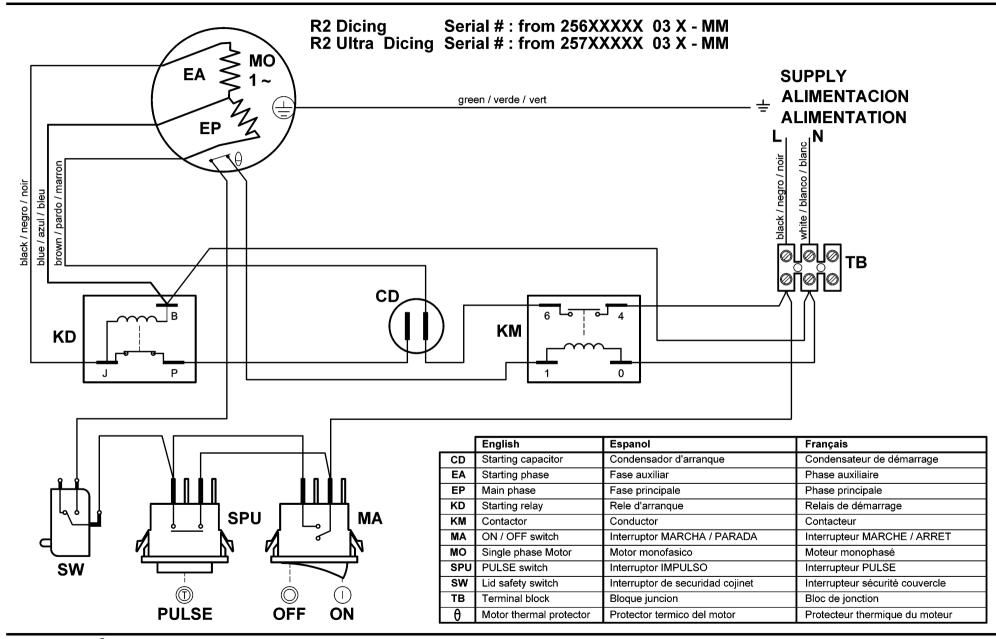
# **R2 Dicing Ultra**

## 2519/22365

Index	Pièce / Part	Description
1	27 261	CUTTER ASSEMBLY
2	106 458	CUTTER LID
ო	101 888	BLADE CAP
4	27 262	FINE SERRATED BLADE
2	27 263	SMOOTH BLADE
9 1	104 077	BOWL ASSEMBLY
\	112 221	PLASTIC SAFELY RUD
x	100 964	
01	29 184	LOCKING PLATE ASSEMBLY
11	39 217	MICROSWITCH ASSEMBLY
12	500 527	SEAL RING
13	200 004	SCREW 3,5 x15,9
41	39 211	COMPLETE ON / OFF SWITCH ASSEMBLY
15	407 903	FRONT PLATE
16	39 212	CAPACITOR ASSEMBLY
17	101 884	VENTILATION BAFFLE
18	101 099	ABSORBER
19		VENTILATION SCREEN
50		BASE
21	27 259	VEGETABLE SLICER ASSEMBLY
7 8		ASSEMBLY LID + PUSHENG ASSEMBLY
2 2	101 865	KOOND POSHER VEGETARI E DISHED
47		VECETABLE TOURIEN
C7 %	101 861	VEGETABLE SLICER LID
07		COMPLET 1 SAFET 1 NOD
/ 00		
8 6	101 886	VEGETABLE SLICER BOWL
8, 6		MOTOR SEAL BOLT CAVEB
3 %		BOLL COVER HEBMINAL BLOCK
5 6	200 694	
2 8	200 013	
3 5	101 098	AIR VENI
34	39 210	MOTOR SUPPORT ASSEMBLY
ري د م	101 882	ADAPTATION SPACER DEI AV STIDDADT
37		STARTING RELAX
38		MAIN REI AY
39	303 160	MOTOR
40	507 328	POWER CORD
41	101 106	POWER CORD CLIP
42	203 056	SCREW 3,9 x19
43	101 082	FOOT
		C: 01/2004   REV:

**ESQUEMA CONEXIONES** 

SCHEMA ELECTRIQUE



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C: 12/03





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