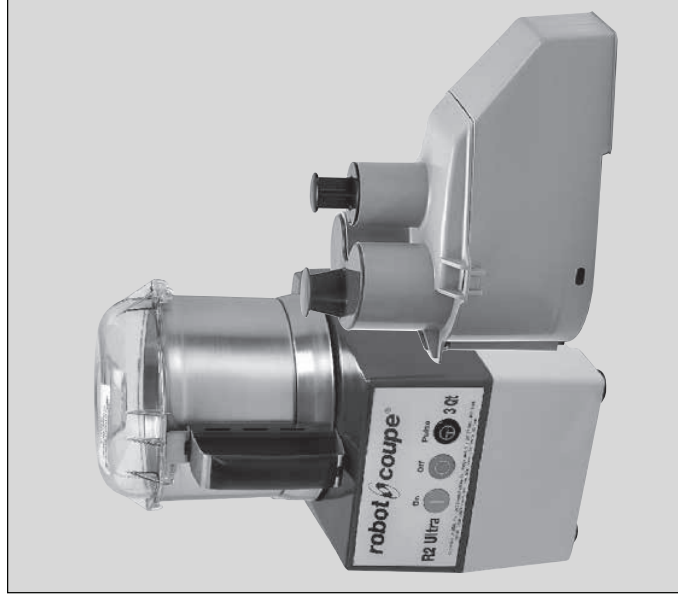
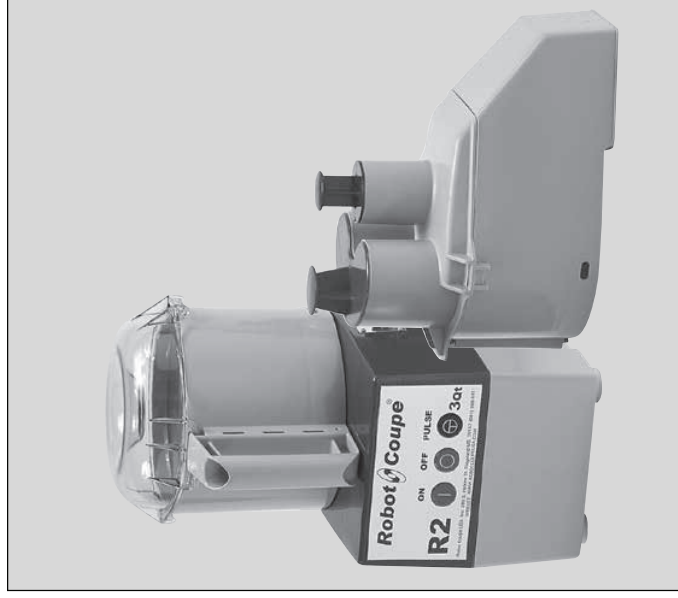


robot *coupe*®



R 2 N Ultra



R 2 N



R 2 N CLR

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

264 South Perkins, Ridgeland, MS 39157 - Phone : 800/824-1646 • 601/898-8411 • Fax: 601/898-9134
email: info@robotcoupeusa.com - website: www.robotcoupeusa.com



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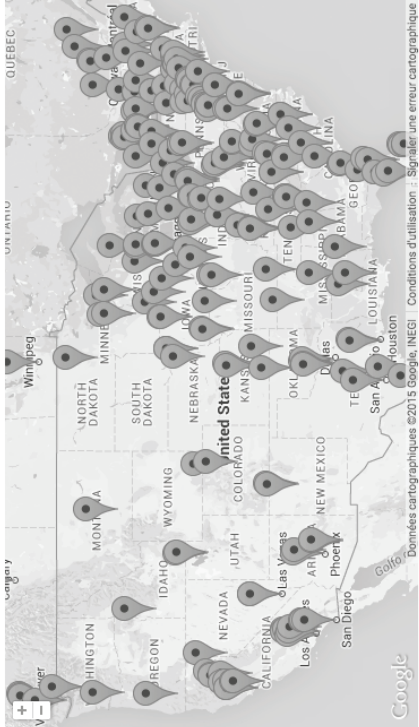
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We reserve the right to alter at any time without notice the technical specifications of this appliance.
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SUMMARY

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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:

1 - 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



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. 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 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.
- **NOTICE:** 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-COUPÉ** Authorized Service Agency if something appears to be wrong.

INTRODUCTION TO YOUR NEW R 2 N • R 2 N Ultra • R 2 N CLR

The R 2 N / R 2 N Ultra / R 2 N CLR 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 and julienne.

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 N / R 2 N Ultra / R 2 N CLR

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-center and to the left as you lower it onto the 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.

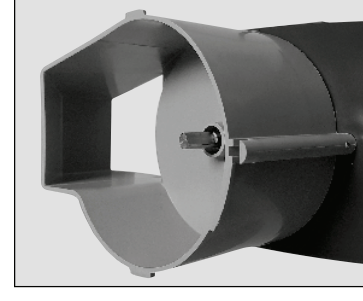
The device is now ready for use.

• VEGETABLE PREPARATION ATTACHMENT

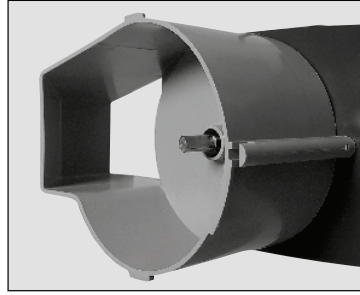
The vegetable preparation attachment consists of two main detachable parts: the continuous feed attachment and the continuous feed lead.



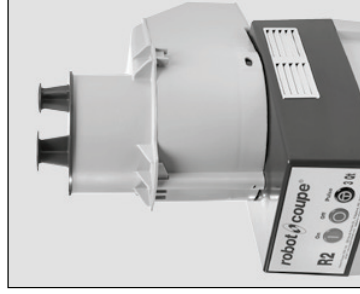
1) With the motor base facing you, fit the continuous feed attachment onto the motor base; the exit chute should be at the rear of the machine.



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



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



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



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

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 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 has the right consistency.

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.

USES	Max. processing quantity (in pounds)	Processing time (in mn)
CHOP		
• 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
EMULSIFY		
Mayonnaise / Aïoli / remoulade sauce	2 ¼	3
Hollandaise / Béarnaise	2 ¼	5
Snail or salmon butter	2 ¼	4
KNEAD		
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 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 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 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 / 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 / leek / potato / leek / tomato
1/4"	eggplant / beetroot / carrot / mushroom / cucumber / bell pepper / radish / leek / potato / leek
RIPPLE CUT SLICER	
5/64"	beetroot / potato
GRATERS	
1/16"	celeriac / cheese
5/64"	carrot / celeriac / cheese
1/8"	carrot
1/4"	cabbage/cheese
JULIENNE	
5/64"x5/64"	carrot / celeriac / potato
5/64"x5/32"	carrot / beetroot / zucchini / potato
5/64"x1/4"	carrot / beetroot / zucchini / potato
5/32"x5/32"	eggplant / beetroot / zucchini / potato
1/4"x1/4"	eggplant / beetroot / celeriac / zucchini / potato
5/16"x5/16"	celeriac / potato

CLEANING



WARNING

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

• MOTOR BASE

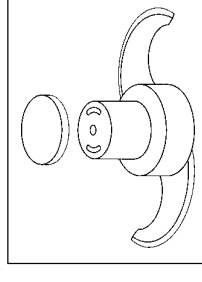
Never immerse the motor base in water. Clean using a damp cloth or sponge.

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.

Inspect the area 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

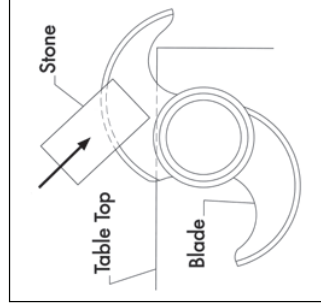
• MOTOR SEAL

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 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 sharpened 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.

• BLADES AND PLATES

The blades on the slicing and julienne 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 N / R 2 N Ultra / R 2 N CLR 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.



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 : 800/824-1646

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

Service Department Repair

264 South Perkins Street

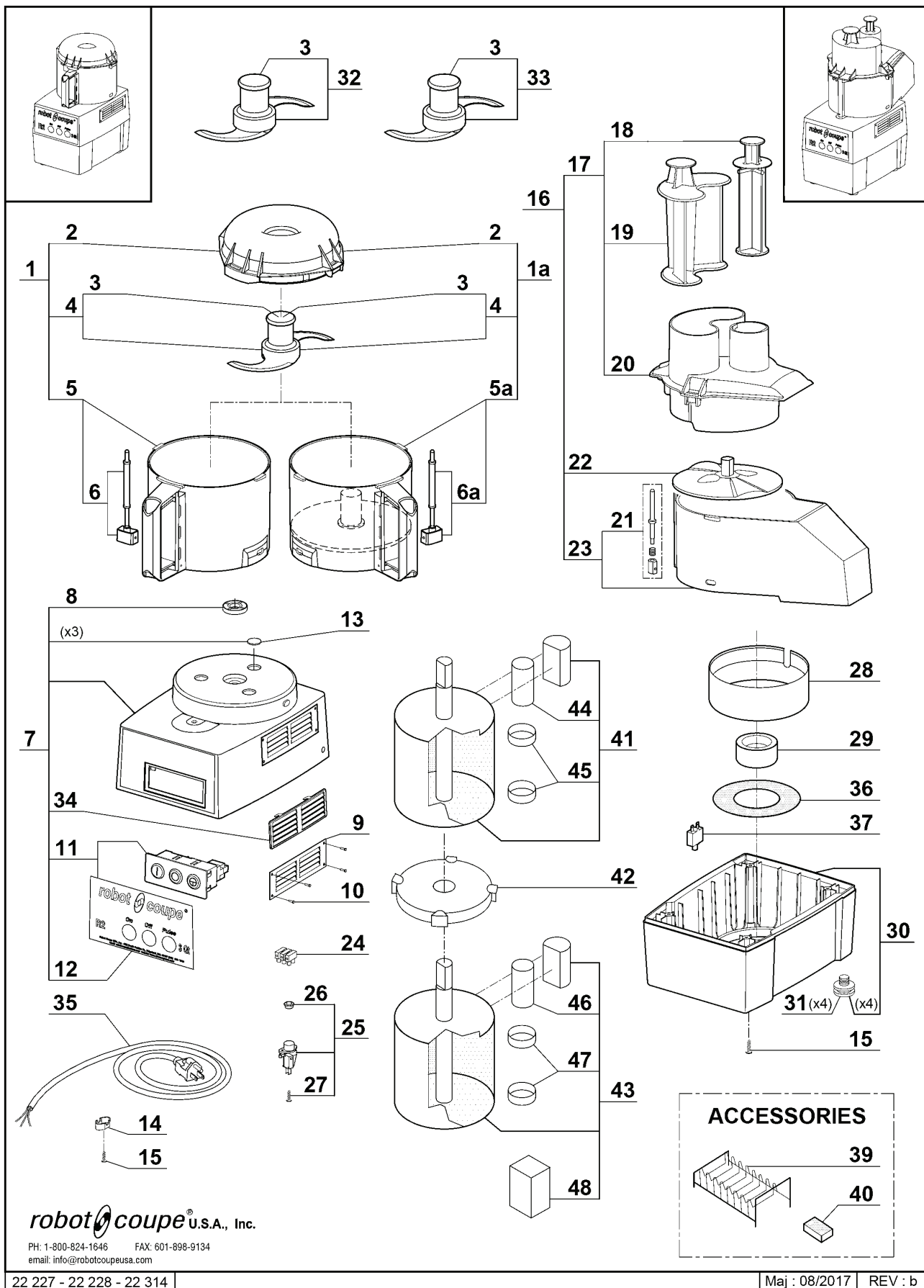
Ridgeland, MS 39157

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

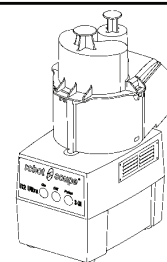
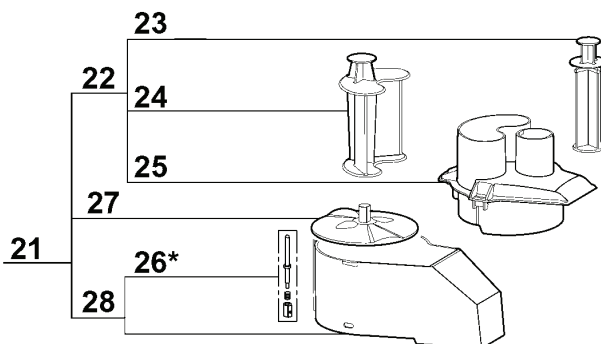
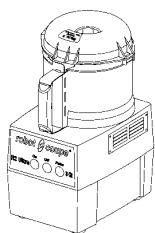
robotcoupe® U.S.A., Inc.

R 2 N
Serial number 246xxxxx xx

1-Speed, 120 Volt, 1 Phase
60Hz, 1 HP, 1725 RPM, 7 Amps



Index	Pièce / Part	Description	Désignation
1	27 239	GREY CUTTER ASSEMBLY	ACCESSOIRE CUTTER GRIS
1a	27 240	CLEAR CUTTER ASSEMBLY	ACCESSOIRE CUTTER CRISTAL
2	105 236	CUTTER LID	COUVERCLE CUTTER
3	117 058	BLADE CAP	CAPUCHON COUTEAU
4	27 055	SMOOTH BLADE	COUTEAU LISSE
5	112 204	GREY CUTTER BOWL	CUVE CUTTER GRISE
5a	112 203	CLEAR CUTTER BOWL	CUVE CUTTER CRISTAL
6	39 103	GREY COMPLETE SAFETY ROD	ENSEMBLE TIGE SECURITE GRISE
6a	39 077	CLEAR COMPLETE SAFETY ROD	ENSEMBLE TIGE SECURITE CRISTAL
7	39 108	MOTOR SUPPORT ASSEMBLY	ENSEMBLE SUPPORT MOTEUR
8	501 010	SHAFT SEAL	BAGUE D'ETANCHEITE
9	101 098	OLD VENT COVER	ANCIENNE GRILLE DE VENTILATION
10	200 015	RIVET	RIVET
11	39 106	CONTROLE PANEL ASSEMBLY	ENSEMBLE TABLEAU DE COMMANDE
12	407 669	FRONT PLATE	PLAQUE FRONTALE
13	101 103	BOLT COVER	CAPSULE CACHE VIS
14	101 106	POWER CORD CLIP	CAVALIER SERRE CABLE
15	200 005	SCREW 3,5 x 19	VIS 3,5 x 19
16	27 242	VEGETABLE SLICER ATTACHMENT	ACCESSOIRE COUPE-LEGUMES
17	39 104	LID + PUSHERS ASSEMBLY	ENSEMBLE COUVERCLE + POUSSOIRS
18	103 281	ROUND PUSHER	POUSOIR CAROTTES
19	103 280	VEGETABLE PUSHER	POUSOIR LEGUMES
20	118 592	VEGETABLE SLICER FEED LEAD ASSEMBLY	ENSEMBLE COUVERCLE COUPE-LEGUMES
21	29 858	COMPLETE SAFETY ROD	ENSEMBLE TIGE SECURITE
22	103 288	SLINGER PLATE	DISQUE EVACUATEUR
23	102 699	VEGETABLE SLICER BOWL	CUVE COUPE-LEGUMES
24	19 190	TERMINAL BLOCK	ENSEMBLE DOMINO
25	29 919	MICROSWITCH ASSEMBLY	ENSEMBLE MINIRUPTEUR
26	500 527	SEAL RING	CAPSULE D'ETANCHEITE
27	200 004	SCREW 3,5 x 15,9	VIS 3,5 x 15,9
28	101 096	VENTILATION BAFFLE	CONDUIT DE VENTILATION
29	101 095	ABSORBER	TAMPON AMORTISSEUR
30	104 124	BASE	SOCLE
31	39 928	FOOT (x4)	PIEDS (x4)
32	27 061	FINE SERRATED BLADE	COUTEAU DENTE
33	27 138	SERRATED BLADE	COUTEAU CRANTE
34	104 122	VENT COVER	GRILLE DE VENTILATION
35	R240	POWER CORD	CABLE D'ALIMENTATION
36	R277A	SCREEN KIT	GRILLE DE PROTECTION
37	R286	CIRCUIT BREAKER	COUPE CIRCUIT
39	R255	PLATE RACK	RANGE DISQUE
40	502 579	HONING STONE	PIERRE A AFFÛTER
41	R239	MOTOR AO SMITH	MOTEUR AO SMITH
42	R239D.3	ADAPTER PLATE FOR EMERSON MOTOR	PLAQUE D'ADAPTATION POUR MOTEUR EMERSON
43	R239D	MOTOR EMERSON	MOTEUR EMERSON
44	R222	CAPACITOR F/C MOTOR (R2N)	CONDENSATEUR F/C MOTEUR (R2N)
45	R237	BEARING 6203 AO SMITH MOTOR	ROULEMENT 6203 MOTEUR AO SMITH
46	R239D.2	CAPACITOR	CONDENSATEUR
47	RV30247	BEARING 6203 EMERSON MOTOR	ROULEMENT 6203 MOTEUR EMERSON
48	R239D.1	STARTING RELAY EMERSON MOTOR	RELAIS DE DEMARRAGE MOTEUR EMERSON



WARNING :

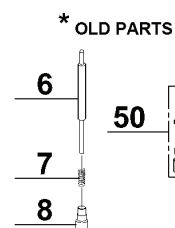
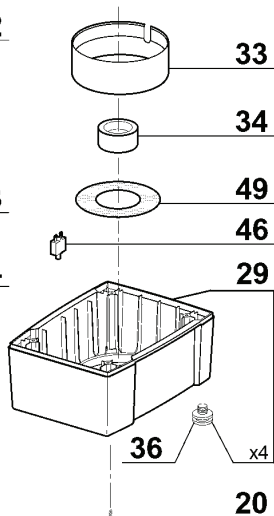
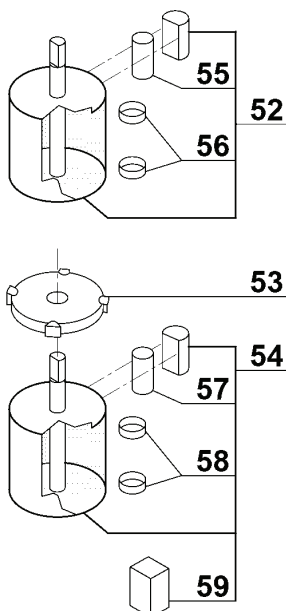
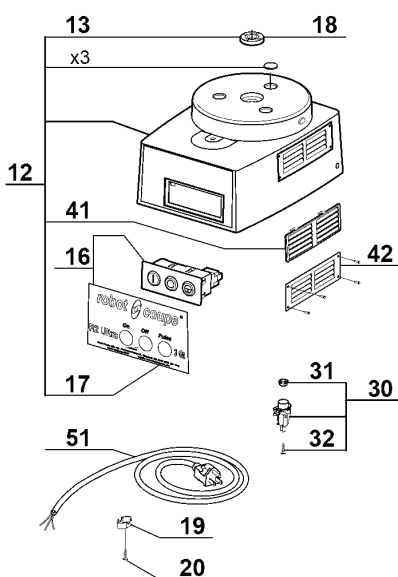
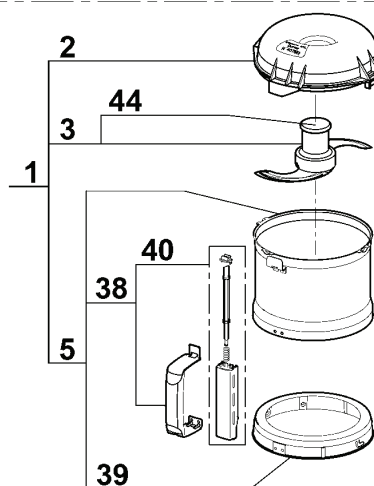
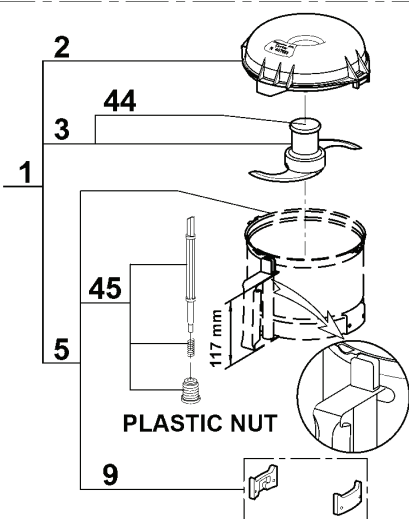
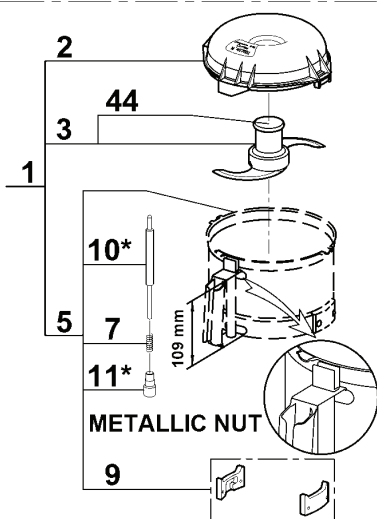
Select the spare parts in accordance with the bowl type.

As the complete bowl or the cutter attachment is fully interchangeable, for all types choose respectively item 5 or 1.

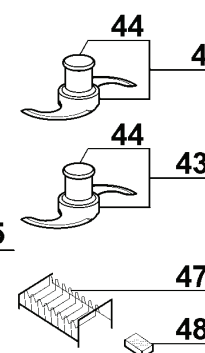
Type 1 H = 109mm 3QT

Type 2 H = 117mm 3QT

Type 3 3QT



ACCESSORIES

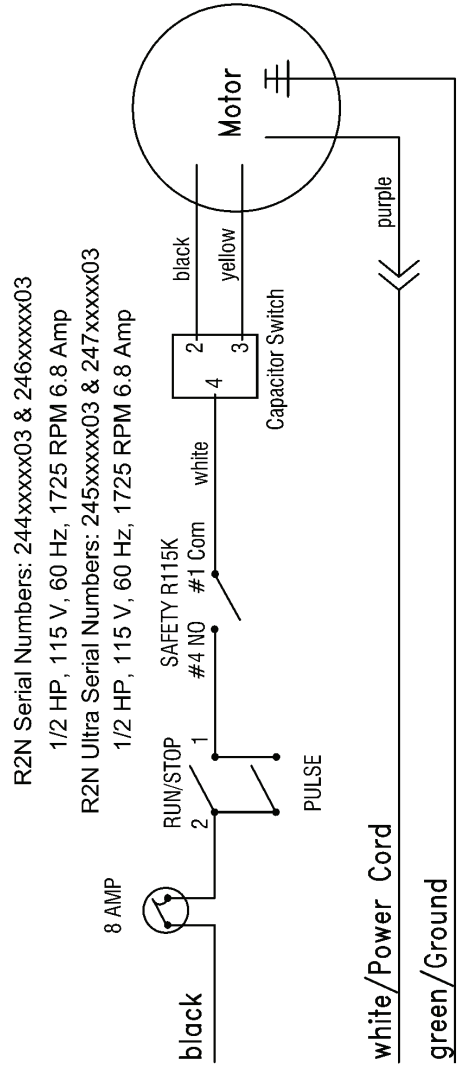


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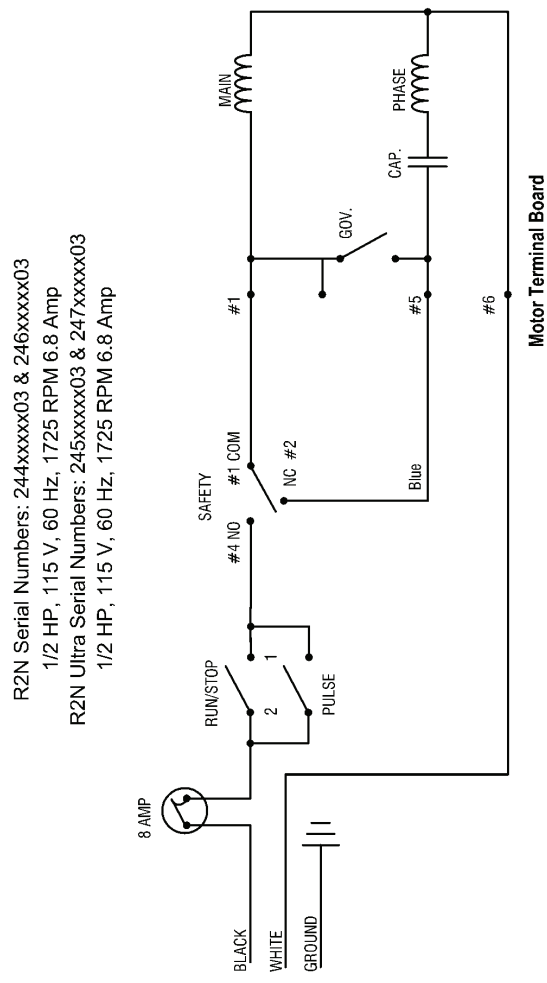
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Index	Pièce / Part	Description
1	27 243	CUTTER ATTACHMENT
2	105 236	CUTTER LID
3	27 055	STRAIGHT BLADE
4	27 061	FINE SERRATED BLADE
5	39 795	CUTTER BOWL ASSEMBLY
6	101 084	PLASTIC SAFETY ROD FOR BOWL 2.5 QT
7	100 964	SPRING
8	101 360	STAINLESS STEEL NUT FOR BOWL 2.5 QT
9	29 184	LOCKING PLATES ASSEMBLY
10	104 098	PLASTIC SAFETY ROD FOR BOWL H = 109m TYPE 1 3 QT
11	104 050	STAINLESS STEEL NUT FOR BOWL H = 109m TYPE 1 3 QT
12	39 109	MOTOR SUPPORT ASSEMBLY
13	501 010	SHAFT SEAL
16	39 107	CONTROL PANEL ASSEMBLY
17	407 670	FRONT PLATE
18	101 103	BOLT COVER
19	101 106	POWER CORD CLIP
20	200 005	SCREW 3,9 x 19
21	27 242	VEGETABLE SLICER ASSEMBLY
22	39 104	LID + PUSHERS ASSEMBLY
23	103 281	ROUND PUSHER
24	103 280	VEGETABLE PUSHER
25	118 592	VEGETABLE SLICER LID
26	29 858	GREY VEGETABLE SLICER BOWL SAFETY ROD ASSEMBLY
27	103 288	SLINGER PLATE
28	102 699	VEGETABLE SLICER BOWL ASSEMBLY
29	104 124	BASE
30	29 919	MICROSWITCH ASSEMBLY
31	500 527	SEAL RING
32	200 003	SCREW 3,5 x 12,7
33	101 096	VENTILATION BAFFLE
34	101 095	ABSORBER
35	39 865	BASE ASSEMBLY
36	39 928	FOOT ASSEMBLY (x4)
38	39 763	BOWL HANDLE ASSEMBLY
39	39 753	LOCKING WASHER ASSEMBLY
40	39 762	SAFETY ROD ASSEMBLY FOR BOWL TYPE 3
41	104 122	VENT COVER
42	101 098	VENT COVER + RIVETS
43	27 138	SERRATED BLADE
44	117 058	BLADE CAP
45	39 220	SAFETY ROD ASSEMBLY FOR BOWL H = 117m TYPE 2 3 QT
46	R286	CIRCUIT-BREAKER
47	R255	PLATE RACK
48	502 579	HONING STONE
49	R277A	SCREEN KIT
50	29 007	WHITE VEGETABLE SLICER BOWL SAFETY ROD ASSEMBLY
51	R240	POWER CORD
52	R239	MOTOR AO SMITH
53	R239D.3	ADAPTER PLATE FOR EMERSON MOTOR
54	R239D	MOTOR EMERSON
55	R222	CAPACITOR F/C MOTOR (R2N)
56	R237	BEARING 6203 AO SMITH MOTOR
57	R239D.2	CAPACITOR
58	RV30247	BEARING 6203 EMERSON MOTOR
59	R239D.1	STARTING RELAY EMERSON

Model R2N and R2N Ultra with Emerson motor R239D



Model R2N and R2N Ultra with A. O. Smith / Magnetek Motor R239





robot coupe®

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