

robot coupe[®]

 **C80 • C120 • C200**
AUTOMATIC SIEVES



RESTAURANTS - CATERERS - CONFECTIONERS - FISHMONGERS

AUTOMATIC SIEVES

- Multi-purpose machine : fruitpulp, vegetable mousse, sauce, bisque and fish soup are among the most common preparations.
- All parts are stainless steel made to ensure higher reliability and easy cleaning.
- The machine uses centrifugal action to produce high output, high quality end products, out weighing more traditional methods such as food mills, strainers etc.
- Continuous feeding for ease of use and time saving.
- All parts are easy dismantled and dish washer proof.
- One piece tool with removable paddles easy to assemble.
- The paddles are made from rubber to prevent any grinding of pips, fruit stones, bones or shells, giving products bitter free and with a longer shelf life.
- Magnetic safety system will not allow access to the sieve while operating.
- Each model is delivered with a standard 1 mm sieve. There are 2 additional sieves available for specific uses i.e. 0.5 mm for very fine sieving (sauce etc.) and 3 mm for fruits with large stones, or when texture is required in the end product.

C 80

- Table-top model
- Space saving
- Easy to move
- Single phase model 370 W
- Hourly output : from 40 to 60 kg depending on type of preparation
- Non-stop processing time : 30 minutes maximum



C 120

- Higher hourly output from 100 to 120 kg depending on type of preparation
- Machine equipped with stainless steel feet
- Available in single or three phase 900 W

C 200

- Heavy duty model equipped a 1800 W motor for :
 - harder products such as blackcurrants processing
 - longer non-stop processing time
 - intensive use
- Available in three phase or with a speed variation from 100 to 1800 rpm
- Hourly output : form 120 to 150 kg depending on type of preparation.



When it comes to straining soups, bisques or sauces, extracting fruit pulps or separating fibres from vegetables, the automatic sieves make light work of these tasks. They are built to give successful results everytime. In the chart below you will find some common uses. Of course many other food preparations can be obtained.

USES	JUICE OUTPUT	USE ADVICE	HOURLY OUTPUT C 80	HOURLY OUTPUT C120/C 200	END PRODUCT
FRUITPULPS					
STRAWBERRIES RASPBERRIES BLACKBERRIES	90% 90% 90%	PROCESS RIPE FRUITS	60 kg/h	150 kg/h	WITH THE FRUITPULP YOU CAN MAKE :
REDCURRANTS BLACKCURRANTS	75% 75%	TO BE BLANCHED FOR MAX OUTPUT	40 kg/h	100 kg/h	
BILBERRIES TOMATOES MIRABELLE PLUMS CHERRIES PLUMS PEACHES APRICOTS	90% 90% 80% 80% 80% 80%	TO BE WASHED BEFORE FEEDING INTO THE MACHINE	60 kg/h	150 kg/h	- Icecream - Sorbets - Coulis - fruitpurees - Jams - Fruit-jelly - Jelly
MELON LEMON ORANGE	90% 80% 80%	PEELED	40 kg/h	100 kg/h	
GRAPES	80%	USE RIPE PICKED GRAPES	40 kg/h	100 kg/h	- Jams - Fruit-jelly - Jelly
APPLES COCONUT PINEAPPLE	85% 85% 90%	GRIND BEFORE PROCESSING	40 kg/h 60 kg/h	100 kg/h 150 kg/h	
APPLE PUREE	90%	COOKED	40 kg/h	100 kg/h	
VEGETABLE MOUSSE					
ASPARAGUS CARROTS CELERIAC CUCUMBERS LEEKs BELL PEPPER	80% 90% 90% 95% 80% 95%	THOROUGH COOKING BEFORE SIEVING	40 kg/h 60 kg/h	100 kg/h 150 kg/h	- Mousseline - Mousse de légumes
SOUPS					
FISH SHELLFISH	75% to 90%	GRIND BEFORE PROCESSING	60 l/h	*150 l/h and more	- Bisques - Veloutés - Soupe
SAUCES			60 l/h	*150 l/h and more	

* If C 120 and C 200 are integrated in automatic feeding and evacuating process of the product, the performances of the machines can be increased considerably.

These indications are given for your guidance and may vary according to the quality and the consistency of the product.

RECIPE : Raspberry Mousse

- 1) Ingredients : ● 600 g raspberry ● 7 gelatin leaves ● 250 g whipped egg white
● 500 g whipped cream ● 50 g raspberry extract

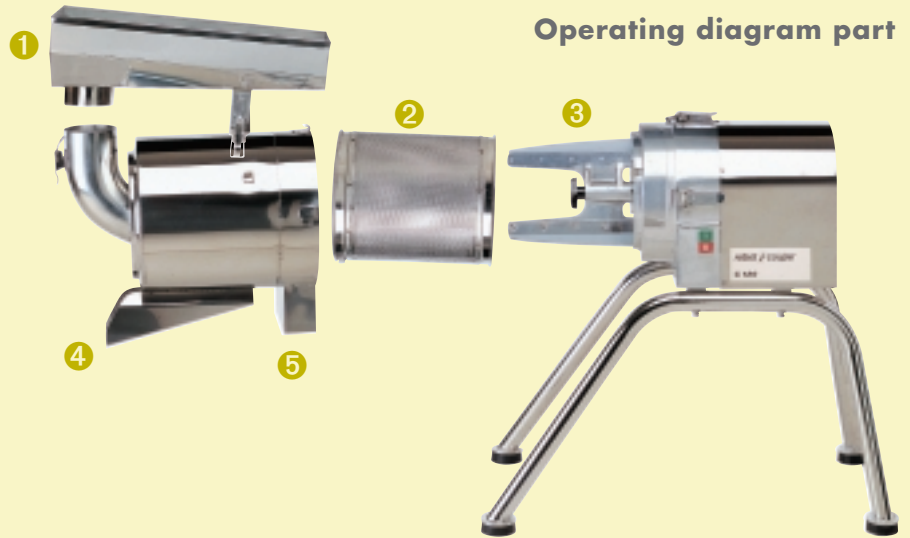
2) Preparation :

- Pass the raspberries through the machine to extract the pulp.
- Heat 250 g of the pulp, then add the soaked gelatin leaves and mix thoroughly.
- Remove from heat, add the remaining pulp and allow to cool.
- Mix half of the cooked pulp with the whipped egg white and the other half with the whipped cream.
- Fold together the 2 halves of the preparation.
- Then add the raspberry extract.
- Pour in a half-spherical mould and allow to coll.
- Allow to set before turning out, decorate with whipped cream and langue de chat.



TECHNICAL SPECIFICATIONS

- ① TRAY
Continuous feeding of washed products, no need to stone or peel.
- ② PERFORATED BASKET
Products fall inside the basket where they are sieved.
- ③ PADDLES
Paddle assembly rotating at 1500 rpm to extract maximum pulp and juice.
- ④ END PRODUCT EJECTION CHUTE
From this chute is collected the ready to use pulp, bitter free as no pips, stone or bones... have been ground.
- ⑤ WASTE EJECTION CHUTE
I.E skins, pips, stones, tails, bones, shells, fibres...



Operating diagram part

Dimensions in mm

A	540	A	860
B	610	B	1030
C	360	C	400

Weight

C 80	Net weight	21 Kg	Gross weight	25 Kg
C 120	Net weight	40 Kg	Gross weight	56 Kg
C 200	Net weight	41 Kg	Gross weight	57 Kg
C 200 V.V.	Net weight	53 Kg	Gross weight	70 Kg

electrical data

Motor	Speed (rpm)	Power (watts)	Intensity (Amp)
C 80	230 V single phase 50 Hz	1500	370 W 5,7 A
	115 V single phase 60 Hz	1800	370 W 12 A
C 120	230x400V three phase 50 Hz	1500	900 W 230 V 3,6 A 400 V 2,1 A
	230 V single phase 50 Hz	1500	900 W 5,5 A
	115 V single phase 60 Hz	1800	900 W 12 A
	C 200	230x400 V three phase 50 Hz	1500
C 200 VARIABLE SPEED	230 V single phase 50 Hz	1500 to 1800	1800 W 11 A

STANDARDS : MACHINES IN COMPLIANCE WITH: • The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 90/128/EEC. • The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1992), EN 12852.

INDEXES OF PROTECTION: • IP 55 for the switches. • IP 34 for the machines.

RECIPE : Sauce Américaine

1) Ingredients:

- Shellfish (crustaceans) as desired: live lobster, edible crab
- Oil
- 50 g butter
- 1 clove of garlic
- 12 shallots
- 1 carrot
- 4 tomatoes
- 1 glass of dry white wine
- 100 ml fumet (concentrated stock)
- 100 ml cognac
- 100 ml Madeira wine
- Spices, salt, pepper

2) Preparation:

- Stun the shellfish and cut them into pieces. Put the coral and the creamy parts to one side. Sauté the pieces of shellfish in oil just until they are well-coloured and then remove them from the frying pan.
- Melt 50 g of butter and allow it to turn a golden colour, then add the garlic, the chopped shallots and the carrot cut into thin round slices. Braise these vegetable, then add the shellfish followed by the tomatoes, white wine, fumet and seasoning.



- Cook for 30 minutes.
- Then add the coral. Stir in the cognac and Madeira wine and cook for another 30 minutes.
- Crush the shells of the shellfish in a cutter-mixer and then slowly pour the preparation into your sieve-juicer. Process to obtain a smooth, creamy sauce.

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