

# robot coupe®



## AUTOMATIC SIEVES

C 80 • C 120 • C 200



RESTAURANTS - CATERERS - CONFECTIONERS - FISHMONGERS



## C 80

- Table-top model.
- Space saving. Easy to move.
- Power 650 W.
- Hourly output : from 40 to 60 kg depending on type of preparation
- Non-stop processing time : 30 minutes maximum



## C 120 - C 200 - C 200 V.V.

### 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

- Special industry three phase model with 1,800 W motor for:
  - intensive use
  - harder products such as blackcurrants processing
- Hourly output : form 120 to 150 kg depending on type of preparation.



### C 200 V.V.

- Single phase model with a speed variation from 100 to 150 rpm to obtain an adequate end-texture.



## Operating diagram

### TRAY

Continous feeding of washed products, no need to stone or peel.



### PERFORATED BASKET

Products fall inside the basket where they are sieved.



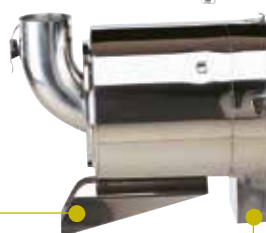
### PADDLES

Paddle assembly rotating at 1,500 rpm to extract maximum pulp and juice.



### END PRODUCT EJECTION CHUTE

The ready to use pulp is ejected here and is free of pips, stones, skin, fibres and bones.



### WASTE EJECTION CHUTE

I.E skins, pips, stones, tails, bones, shells, fibres...



# AUTOMATIC SIEVES



## The Product Benefits:

### • Versatility:

The machine produces juice, fruit purees, vegetable mousses, sauce bases, bisques and fish soups.

### • Simple and Sturdy:

All parts are made of stainless steel to ensure easy cleaning and durability.

Continuous feed hopper for ease of use and time saving.

All parts in contact with food are easily removed and are dishwasher safe.



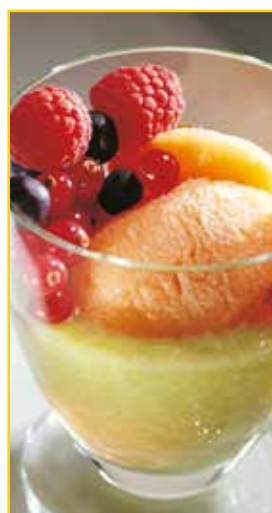
## Target:

Restaurants, caterers, confectioners, fishmongers



## In brief:

Strain soups, bisques or sauces, extract fruit pulp or separate fibres from vegetables.



Uses/Output	Use	Hourly		End product
		C 80	C120/C200	
<b>FRUITPULPS</b>				
STRAWBERRIES / 90%	Process ripe fruits	60 kg/h	150 kg/h	With the fruitpulp you can make: <ul style="list-style-type: none"> <li>• Icecream</li> <li>• Sorbets</li> <li>• Creams</li> <li>• Fruitpurees</li> <li>• Jams</li> <li>• Fruit-jelly</li> <li>• Jelly</li> </ul>
RASPBERRIES / 90%				
BLACKBERRIES / 90%	To be blanched for max output	40 kg/h	100 kg/h	
REDCURRANTS / 75%				
BLACKCURRANTS / 75%				
BILBERRIES / 90%	To be washed before feeding into the machine	60 kg/h	150 kg/h	
TOMATOES / 90%				
MIRABELLE PLUMS / 80%				
CHERRIES / 80%				
PLUMS / 80%				
PEACHES / 80%				
APRICOTS / 80%	Peeled	40 kg/h	100 kg/h	
MELON / 90%				
LEMON / 80%	Use ripe picked grapes	40 kg/h	100 kg/h	
ORANGE / 80%				
GRAPES / 80%				
APPLES / 85%	Grind before processing	40 kg/h	100 kg/h	
COCONUT / 85%				
PINEAPPLE / 90%				
APPLE PUREE / 90%	Cooked	40 kg/h	100 kg/h	
<b>VEGETABLE MOUSSE</b>				
ASPARAGUS / 80%	Thorough cooking before sieving	40 kg/h	100 kg/h	<ul style="list-style-type: none"> <li>• Vegetables purees</li> <li>• Vegetables mousses</li> </ul>
CARROTS / 90%				
CELERIAC / 90%				
CUCUMBERS / 95%				
LEEKs / 80%				
BELL PEPPER / 95%	60 kg/h	150 kg/h		
<b>OLIVES</b>	Cutter grind before processing	40 kg/h	100 kg/h	• Tapenade
<b>SOUPS</b>				
FISH / 75%	Grind before processing	60 l/h	*150 l/h and more	<ul style="list-style-type: none"> <li>• Bisque</li> <li>• Cream soups, Soups</li> </ul>
SHELLFISH / a 90%				
SAUCES				

## RECIPES: Sauce Américaine

### 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

### 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 vegetables, 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.



CE Mark

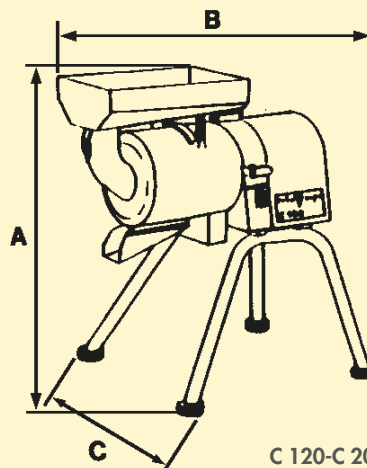
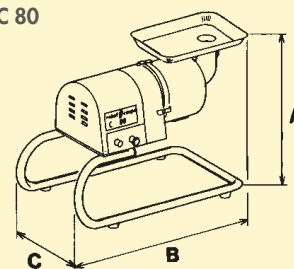
### Electrical data

	Speed (rpm)	Power (watts)	Intensity (Amp)	Voltage
<b>C 80</b>	1,500	650	5.7	230V/50/1
<b>C 120</b>	1,500	900	230 V - 3.6 400 V - 2.1	230-400V/50/3
<b>C 200</b>	1,500	1,800	230 V - 7.5 400 V - 4.3	230-400V/50/3
<b>C 200 V.V.</b>	Variable speed 100 to 1,800	1,800	11	230V/50/1

### Dimensions (in mm)

	Dimensions (in mm)			Weight (kg)	
	A	B	C	Net	Gross
<b>C 80</b>	540	610	360	21 kg	25 kg
<b>C 120</b>	860	1,030	400	40 kg	56 kg
<b>C 200</b>				41 kg	57 kg
<b>C 200 V.V.</b>				53 kg	70 kg

C 80



C 120-C 200-C 200 V.V.

**robot coupe®**

**HEAD OFFICE, FRENCH,  
EXPORT AND MARKETING DEPARTMENT:**

Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26  
email: international@robot-coupe.com

**Robot Coupe Australia:** Tel.: (02) 9478 0300 - Fax: (02) 9460 7972  
New Zealand: Tel.: 0800 716161 - Fax: 0800 716162  
email: orders@robotcoupe.com.au

**Robot Coupe U.K. LTD:** Tel.: 020 8232 1800 - Fax: 020 8568 4966  
2, Fleming Way, Isleworth, Middlesex TW7 6EU  
email: sales@robotcoupe.co.uk

**Robot Coupe U.S.A.:** Tel.: 1-800-824-1646 - Fax: 601-898-9134  
email: info@robotcoupeusa.com - website: www.robotcoupeusa.com

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

**DISTRIBUTOR**

### STANDARDS:

Machines in compliance with:



- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, CE n° 1935/2004, UE n° 10/2011.
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678, EN 12852.