

# robot coupe®

 **AUTOMATIC SIEVES**  
C 40

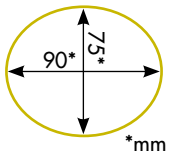
**NEW**



**COMMERCIAL KITCHENS AND PATISSERIES**

## ▶ C 40 AUTOMATIC SIEVE

Ideal for making delicious coulis, as well as all the fruit and vegetable juices you need to prepare appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes and much, much more besides...



90 x 75 mm **large-capacity feed tube** for faster throughput - tomatoes can now be left whole.



**Coulis arm** designed to cater for soft-fleshed fruit and vegetables such as raspberries, blackcurrants and tomatoes.



**Stainless-steel basket featuring inbuilt ejector paddles** with a curved profile for more efficient sweeping of the bowl base.



**Long side spout** so that the coulis can be collected in a large container.



Large and small cones **for maximum juice extraction, whatever the size of the citrus fruit.**



CE Mark

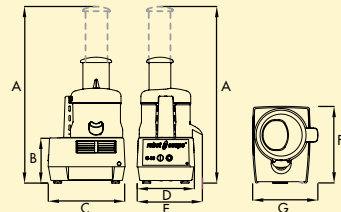
### Characteristics

	Motor	Speed (rpm)	Power (Watts)	Intensity (Amp.)
<b>C 40</b>	230V* / 1 / 50 Hz	1500	500	4.3

\*Other voltages available

### Dimensions (in mm)

	A	B	C	D	E	F	G
<b>C 40</b>	645	165	280	210	239	280	239



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### DISTRIBUTEUR

STANDARDS: Machines in compliance with :

- The following European directives and related national legislation: 2006/42/EC, 2006/95/EEC, 2004/108/EC, 89/109/EEC, 2002/72/EEC, «RoHS» 2002/95/EC, «WEEE» 2002/96/EC.
- The following European harmonized standards and standards setting out health and safety rules: EN 12100 - 1 and 2 - 2003, EN 60204 - 1, 2006, EN 12852, IP 55, IP 34.

