

# robot coupe®



**AUTOMATIC JUICE EXTRACTOR**

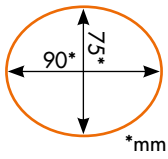
**C 40**



**COMMERCIAL KITCHENS AND PATISSERIES**

# ▶ C 40 AUTOMATIC JUICE EXTRACTOR

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.**

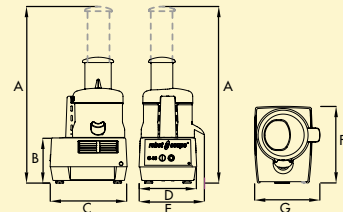


CE Mark

	Characteristics				Weight (kg)	
	Motor	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Net	Gross
<b>C 40</b>	230 V*/1 50 Hz	1500	500	4.3	9.2	10.4

\*Other voltages available

Dimensions (in mm)						
A	B	C	D	E	F	G
645	165	280	210	239	280	239



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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

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**DISTRIBUTEUR**

**STANDARDS:**

Machines in compliance with :

- The following European directives and related national legislation: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 10/2011/EU, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- The following European harmonized standards and standards setting out health and safety rules: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000: IP 55, IP 34.

