

robot coupe®



C 40 A



DECLARATION OF CONFORMITY

Robot-Coupe SNC:

Declares that the machines identified by their type above, comply with:

- The essential requirements of the following European directives and with the corresponding national regulations:
 - Directive «Machinery» 2006/42/EC,
 - Directive «Low voltage» 2006/95/EC,
 - Directive «Electromagnetic compatibility» 2004/108/EC,
 - Regulation (EC) n°1935/2004 «Materials and articles intended to come into contact with food»,
 - Regulation (EU) n°10/2011 «Plastic materials and articles intended to come into contact with food»,
 - Directive «Reduction of Hazardous Substances (RoHS) 2002/95/EC,
 - Directive «WEEE» 2002/96/EC,
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements:
 - EN 12100 -1 & 2 - 2004: Safety of machinery – General principles for design,
 - EN 60204-1 -2006: Safety of machinery – Electrical equipment of machines,
 - EN 12852: Food Processors and Blenders,
 - EN 1678-1998: Vegetable Cutting Machines,
 - EN 454: Blender-Mixers,
 - EN 12853: Hand-held Blenders and Whisks (stick blenders),
 - EN 14655: Bread Slicers,
 - EN 13208: Vegetable Preparation Machines,
 - EN 13621: Salad Spinners,
 - EN 60529-2000: Degrees of protection,
 - IP 55 for the electrical controls,
 - IP 34 for the machines.

Signed in Montceau en Bourgogne on 19 February 2013

Alain NODET
Industrial Director

A handwritten signature in black ink, consisting of a stylized, cursive script that appears to read "Alain Nodet".

SUMMARY



WARRANTY



IMPORTANT WARNING



YOU HAVE JUST PURCHASED

A C 40 AUTOMATIC SIEVE



SWITCHING ON THE MACHINE



ASSEMBLY



ADVICE ON USING YOUR APPLIANCE



TECNICAL SPECIFICATIONS

- Weight
- Dimensions
- Working height
- Noise level
- Electrical data



SAFETY



TROUBLESHOOTING



STANDARDS



RECIPES



TECHNICAL DATA

- Exploded views
- Electrical and wiring diagrams

ROBOT-COUPE S.N.C., LIMITED WARRANTY

Your new ROBOT-COUPE appliance is warranted to the original buyer for a period of one year from the date of sale if you bought it from ROBOT-COUPE S.N.C.

If you bought your ROBOT-COUPE product from a distributor your product is covered by your distributor's warranty (Please check with your distributor terms and conditions of the warranty).

The ROBOT-COUPE S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPE S.N.C. 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 - Labour to sharpen and/ or replacements for blades which have become blunt, chipped or worn after a normal or excessive period of use.

3 - Materials or labour to replace or repair scratched, stained, chipped, pitted, dented or discoloured 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 - Labour charges to install or test new attachments or accessories (i.e., bowls, discs, blades, attachments) which have been arbitrarily replaced.

7 - The cost of changing direction-of-rotation of three-phase electric motors (Installer is responsible).

8 - SHIPPING DAMAGES. Visible and latent defects are the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of latent defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT-COUPE S.N.C. 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 S.N.C. 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 S.N.C. France.

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. Please read these instructions in their entirety and make sure that anyone else who may use the machine also reads them beforehand.

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 tools are very sharp e.g. blade, discs... etc.

INSTALLATION

- We recommend you to install your machine on a perfectly stable solid base.

CONNECTION

- Always check that your mains supply corresponds to that indicated on the rating plate on the motor unit and that it can take the amperage.
- The machine must be earthed.

HANDLING

- Always take care when handling the blades or discs - they are very sharp.

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 21) and make sure that all the attachments are correctly positioned.

USE

- Never try to override the locking and safety systems.
- Never introduce any object into the container where the food is being processed.
- Never push the ingredients down with your hand.
- Do not overload the appliance.
- Never switch the appliance on while it is empty.

CLEANING

- As a precaution, always unplugging your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never place the motor unit in water.
- For parts made of aluminum alloys, use cleaning fluids 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 hygiene.

MAINTENANCE

- Before opening the motor housing, it is absolutely vital to unplugging the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged in any way or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Department if something appears to be wrong.

YOU HAVE JUST PURCHASED A C 40 AUTOMATIC SIEVE

Stable and sturdy, the C 40 Automatic Sieve produces delicious fruit and vegetable juices - or coulis - in next to no time.

Fruit and vegetables, especially when they are raw, represent a valuable source of the vitamins, minerals and fibres our bodies need to stay healthy. Vegetables contain mainly mineral salts, while fruit are packed full of vitamins to boost our energy.

MINERAL SALTS

Not all foods contain the same mineral salts.

Some minerals, such as potassium, magnesium, sulphur and sodium chloride (salt) are so widespread that a varied diet will always ensure a sufficient intake. For some minerals, however, it is useful to know which are the best sources.

Calcium : fruit and green vegetables.

Phosphorus : pulses.

Potassium : fresh vegetables.

Iron : spinach, parsley.

Iode : all plants.

TABLE OF VITAMINS IN FRUIT

Vitamins	B1	C	A	D
Apricot	•	•	•	•
Pineapple	•	•	•	•
Blackcurrant	•	•		•
Cherry	•	•	•	•
Lemon	•	•	•	•
Strawberry	•	•		•
Raspberry	•	•		•
Redcurrant	•	•		•
Kiwi fruit	•	•	•	•
Melon	•	•		•
Blackberry	•	•	•	•
Orange	•	•	•	•
Grapefruit	•	•	•	•
Peach	•	•		•
Pear	•	•		•
Apple	•	•		•
Plum	•	•		•
Grape	•	•		•

TABLE OF VITAMINS IN VEGETABLES

Vitamines	B1/B6	A	E	K
Asparagus	•		•	
Carrot	•	•	•	
Celery		•	•	•
Celeriac	•			
Cabbage	•	•	•	•
Cucumber	•	•	•	
Courgette	•	•	•	
Watercress	•	•	•	
Chicory	•			
Spinach	•	•	•	•
Fennel	•		•	
Lettuce	•		•	•
Turnip	•			
Onion	•			
Parsley	•	•	•	
Pepper	•	•	•	
Tomato	•	•		

he appliance's simple design means that components which are most frequently handled for the purposes of cleaning or aftercare can be quickly taken apart and reassembled.

In order to make life even easier, this booklet contains step-by-step assembly instructions.

These instructions contain important information that will help users to derive maximum benefit from their investment in this automatic sieve.

We therefore recommend that you read these instructions through carefully before operating your appliance.

SWITCHING ON THE MACHINE

Before plugging in your appliance, make sure that your power supply corresponds to that shown on the identification plate.

The C 40 Automatic Sieve is supplied with a power cord with an integrated single-phase plug.

The appliance must never be operated if it has been damaged in any way.



WARNING

THIS APPLIANCE MUST BE PLUGGED INTO AN EARTHED SOCKET (RISK OF ELECTROCUTION).

ASSEMBLY

C 40 : YOUR 3 IN 1 APPLIANCE

1) Position the motor unit so that it is facing you.



2) Place the bowl on the motor unit and turn it from left to right until it locks into position.



• COULIS MAKER FUNCTION

3) Slide the juicer basket onto the motor shaft.



4) Slot the paddle into the juicer basket.

5) Place the lid on the bowl and turn it from left to right until it locks into place.



6) Place a container under the spout.

Press the green button.

7) Feed the fruit or vegetables into the machine, using the pusher

Switch the machine off by pressing the red button and wait until it has come to a complete standstill before opening the lid.

• CITRUS PRESS FUNCTION

3) Lower the citrus press basket into the bowl and turn it from left to right until it slots into place.



4) Choose the cone to match the size of your citrus fruit. The large cone should always be slotted over the small one.

5) Slide the cone onto the motor shaft.

6) Place a container under the spout. Position the fruit on the cone, pressing it down slightly.

7) Press the green button, then exert steady, gentle pressure on the fruit until all the juice has been extracted.



8) At the end of the juicing process, press the red button to switch the machine off and wait until it has come to a complete standstill before opening the lid.

• JUICER FUNCTION

3) Lower the juicer basket into the bowl. (Make sure you regularly empty the pulp that accumulates in the basket each time you use the machine).



4) Put the lid on the bowl and turn it from left to right until it locks into place.

5) Prepare your fruit and vegetables.

6) Place a container under the spout.

Switch the appliance on by pressing the green button.



7) Process the fruit or vegetable chunks, introducing small quantities at a time.

Help them down with the pusher.
Stop the machine by pressing the red button at the end of the operation.



ADVICE ON USING YOUR APPLIANCE

- Before operating your appliance for the first time, we recommend that you clean all the parts that will come into contact with foodstuffs.
- Before using your appliance for the first time, we recommend that you pour hot water through several times, possibly with two peeled lemons cut into chunks. Your appliance will then be ready for use.
- It is a good idea to switch the machine on and place a container under the spout before you start feeding the fruit or vegetables in.
- Never insert the foodstuffs too quickly.



WARNING

Make sure that you clean the fruit and vegetables thoroughly to remove all traces of any chemicals that may have been sprayed on them. Cut them into pieces that are sufficiently small for them to be fed easily through the feed tube.

- You must peel citrus fruits before inserting them into the feed tube.
- Peel thick-skinned fruit and vegetables (e.g. pineapple, banana) and remove all large pips (e.g. melon). You must always stone fruit such as peaches, apricots and cherries.
- Insert the chunks of fruit and vegetables into the feed tube in small quantities at a time.
- Help the fruit and vegetables to go down using the pusher. For optimum yield, **press gently** so that the fruit and vegetables remain in full contact with the grater.
- At the end of the operation, leave the appliance running a few seconds to finish extracting all the juice.
- If your **C 40 Automatic Sieve** starts to vibrate while it is operating, turn it off and empty the basket. Unevenly distributed residue can sometimes unbalance the machine. Restart the appliance. If the spout is blocked, switch the appliance off, rinse the bowl, then resume the operation.



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.



IMPORTANT

Never immerse the motor unit in water or other liquids and never spray it!

Never clean it with a hose.

If necessary, wipe the motor unit with a damp cloth.

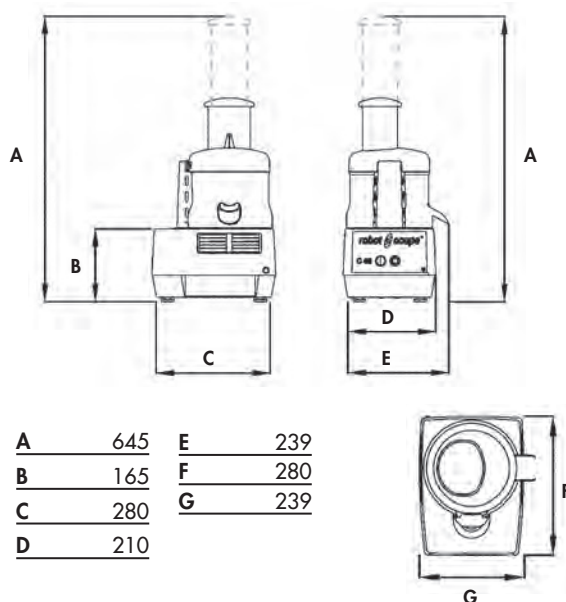
Always reassemble the appliance completely after cleaning.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
C 40 Automatic Sieve	9.2 kg	10.4 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

We advise you to install your C 40 Automatic Sieve on a stable worktop so that the top of the bowl is between 1.2 m and 1.3 m off the ground.

• NOISE LEVEL

The equivalent continuous acoustic pressure level when the C 40 Automatic Sieve is switched on but empty is below 70 dB (A).

• ELECTRICAL DATA

Motor	Speed (rpm)	Intensity (Amp.)
230 V / 50Hz	1,500	4,3
115 V / 60 Hz	1,800	8,0
220 V / 60 Hz	1,800	4,3

- Power shown on data plate.

SAFETY

The machine will not start unless the **bowl** and **lid** are correctly positioned. The motor will switch itself off whenever you open **the lid** or press **the red button**.

To switch the machine back on, simply lock **the lid** into position or press **the green button**.

These appliances are fitted with a **failsafe which automatically switches** the motor off to prevent it from overheating if it has been running for too long or has been overloaded.

In this case, wait for the appliance to cool down before switching it on again.

You must never operate the appliance **without the pusher** or **insert a solid object into the feed opening**.

Never remove the plug from the power socket by tugging on the power cord or with wet hands.



REMEMBER

Never try to override the locking and safety systems.

Never insert an object into the container where the food is being processed.

Do not overload the appliance.

To avoid all risk of injury and accidental damage, always introduce the fruit and vegetables using the pusher intended for that purpose.

Never do it with your hands or with any other type of utensil!



TROUBLESHOOTING

SYMPTOMS	CAUSES AND/OR REMEDIES
The appliance does not work	<ul style="list-style-type: none"> - Plug the power cord into a wall socket. - Switch the button off and on. - Begin by checking the fuses of your own power supply. - Check that the bowl and lid are correctly positioned.
It will only work if you press down hard with the pusher	<ul style="list-style-type: none"> - The juicer basket is too full and needs emptying.
The appliance vibrates	<ul style="list-style-type: none"> - The juicer basket is too full and needs emptying.

STANDARDS

Consult the declaration of compliance on page 2.

• RECIPE SYMBOLS:



Juicer function



Coulis maker function



Citrus press function

RECIPES

Fruit and vegetables can be combined in an infinite variety of ways to concoct colourful and totally natural beverages. Give your imagination free rein...

COULIS AND SAUCES

CLASSIC TOMATO COULIS

Ingredients (makes ½ litre coulis after reduction):

- 1 kg tomatoes
- 2 tablespoons olive oil
- 2 teaspoons sugar
- 2 garlic cloves
- thyme or fresh basil
- Salt & pepper



Wash the tomatoes, cut into chunks, then process in the coulis maker. Set aside.

Pour the olive oil into a large frying pan, add the tomato coulis, crushed garlic cloves, thyme or basil and sugar. Season to taste.

Allow to reduce for approximately 30 minutes over a low heat. Check the seasoning.

Delicious with fresh pasta, this coulis can also be used to spread over a pizza base, if you reduce it further.

Tip: make large quantities of this coulis in the tomato season and freeze it in batches.

GRILLED PEPPER AND OLIVE OIL COULIS

Ingredients (makes 30 cl):

- 1 red pepper
- 2 yellow peppers
- 2 tablespoons olive oil
- 1 garlic clove
- Salt & pepper



Preheat the oven with the grill setting. Wash and dry the peppers. Place them on a sheet of aluminium foil on the middle shelf in the oven. Turn regularly until they are browned all over, i.e. for approximately 45 minutes. Take the peppers out of the oven and allow to cool slightly.

Remove the stalks while the peppers are still hot (they will come away easily), cut the peppers into large chunks without deseeding or skinning them (unless the skin is charred) and process in the coulis maker. Add the olive oil, crushed garlic clove, season to taste and mix.

To be enjoyed hot, served with roast meat and fresh pasta, or cold, with salmon tartar, for instance.

STRAWBERRY AND DESSERT WINE SAUCE

Ingredients (makes 50 cl):

- 200 g strawberries
- 1 lemon
- 4 tablespoons honey
- 90 g sugar
- 50 cl "Côtes-du-rhône" wine*



Wash the lemon and carefully remove the zest. Bring the wine to the boil with the lemon zest and sugar. Reduce by half over a high heat, then leave to cool for approximately one hour. Wash and hull the strawberries, then process in the coulis maker. Combine the strawberry coulis with the honey and the wine reduction.

This sauce is delicious served with a fruit salad. For more flavour, macerate the fruit in the sauce for approximately one hour before serving.

* Alcohol abuse can seriously damage your health. Always drink in moderation.

DELICIOUS DESSERTS

WHITE CHOCOLATE AND PASSION FRUIT MOUSSE

Ingredients:

- 200 g white chocolate
- 5 passion fruit
- 4 eggs
- 125 g whipped cream
- 75 g sugar
- Mint leaves



Halve 4 of the passion fruit and scoop out the flesh with a teaspoon. Process in the coulis maker. Melt the white chocolate in a bain-marie. Remove from the heat, add 60 g passion fruit pulp and 4 egg yolks, and combine thoroughly. Fold in the whipped cream. Whisk the egg whites until they form stiff peaks and add 75 g sugar. Gently fold the egg whites into the mixture. Immediately spoon this mousse into small bowls and chill in the refrigerator for at least four hours.

Just before serving, divide the pulp of the remaining passion fruit between the bowls and decorate with mint leaves.

Decorating tip: sandwich the passion fruit pulp (with the seeds) between two layers of white chocolate mousse.

APPLE AND RASPBERRY MOUSSE

Ingredients:

- 200 g raspberries
- 1 apple
- 2 egg whites
- 80 g caster sugar
- 20 g butter
- Icing sugar



Preheat the oven to gas mark 6 (210 °C), leaving a baking sheet on the middle shelf.

Sort the raspberries. Wash the apple and cut into chunks. Process the raspberries in the coulis maker, followed by the apple. Add two tablespoons of sugar and set aside.

Generously butter 4 individual soufflé dishes and sprinkle with caster sugar. Place a tablespoonful of coulis in each one and set aside.

Whisk the egg whites to form stiff peaks, then gradually add the remaining sugar. Gently fold the egg whites into the remaining coulis. Pour this preparation into the dishes so that each is $\frac{2}{3}$ full. Slide a knife blade between the mixture and the edge of each dish so that the soufflés can rise properly.

Place the dishes on the hot baking sheet and bake for approximately 10 minutes, until the soufflés have risen well. Sprinkle with icing sugar and serve immediately.

GRILLED PINEAPPLE IN A TROPICAL SAUCE

Ingredients:

- 1 pineapple
- 1 small mango
- 2 kiwi fruit
- 6 sticks crystallized orange
- 4 tablespoons demerara sugar
- 1 teaspoon cinnamon
- 20 g butter
- Desiccated coconut
- Mint leaves



Preheat the oven with the grill setting. Peel the pineapple and cut into 2-cm thick slices. Cut the sticks of crystallized orange into thin shards.

Arrange the pineapple slices in a baking tray lined with buttered baking parchment. Brush with melted butter and scatter with the crystallized orange. Sprinkle with the demerara sugar and cinnamon and grill for approximately 5 minutes or until the sugar starts to caramelize. Peel the kiwi fruit. Stone and peel the mango and cut the flesh into chunks. Process the fruit in the coulis maker and add the cooking juices from the pineapple.

Arrange the pineapple slices on the plates and add the sauce. Sprinkle with desiccated coconut and decorate with mint leaves.

You can replace the crystallized orange with crystallized lemon.

SORBETS

MELON SORBET WITH KIWI COULIS

Ingredients:

- 1 large melon
- 5 cl Muscat wine*
- 30 g sugar
- 1 lime
- 4 kiwi fruit



Heat the sugar with 30 cl water in a saucepan. Remove from the heat as soon as it reaches boiling point and allow to cool.

Cut the melon in half, remove the pips and discard the skin. Cut the flesh into chunks that will fit through the feed tube and process in the juicer. Add the lime juice, Muscat and syrup. Pour the mixture into a sorbet maker and freeze for approximately 25 minutes.

During this time, peel the kiwi fruit, cut into chunks and process in the juicer or coulis maker. Just before serving, pour the kiwi coulis into the dishes and add two scoops of melon sorbet.

You can decorate this sorbet with red berries and mint leaves.

** Alcohol abuse can seriously damage your health. Always drink in moderation.*

JAM AND FRUIT JELLIES

CITRUS, APPLE AND CINNAMON JELLY

Ingredients:

- 1,5 kg Granny Smith apples
- 1 kg sugar
- 1 lemon
- 1 orange
- 1 teaspoon cinnamon



Wash the apples and cut into chunks (do not peel or core). Process half the apples in the juicer, empty the basket, then process the other half. Squeeze the orange and lemon with the citrus press and add their juice to that of the apples.

Weigh the juice and weigh out the same amount in sugar.

Place the juice in a preserving pan and sprinkle with 2 tablespoons of the sugar, stirring gently with a wooden spoon. Bring to the boil and continue boiling for 3 minutes, stirring constantly. Add the cinnamon and the rest of the sugar. Bring back to the boil and continue boiling for 3 minutes, stirring constantly. Pour immediately into sterilized jars.

To check that the jelly has reached setting point, pour a drop onto a very cold plate. The jelly should set.

MANGO AND RASPBERRY FRUIT JELLIES

Ingredients (makes approx. 60 fruit jellies):

- 2 mangoes
- 350 g raspberries
- 1 + 1 knobs butter
- 275 g + 275 g caster sugar



Peel and stone the mangoes, cut them into chunks, then process in the coulis maker. Weigh and set aside 300 g mango pulp.

Clean the basket, sort the raspberries and process in the coulis maker. Weigh and set aside 300 g raspberry coulis.

Pour the mango pulp into a thick-bottomed saucepan with 3 tablespoons water.

Sprinkle with 3 tablespoons of sugar, stirring gently with a wooden spoon.

Add 125 g sugar and a knob of butter and bring to boiling point, stirring constantly. Add a further 125 g sugar and cook the mixture until it reaches a temperature of 110 °C.

Immediately pour a 1/2 -cm thick layer of mango paste into a flat-bottomed tin and allow to set.

Meanwhile, make the raspberry mixture in the same way as the mango mixture, with 300 g raspberry coulis.

Immediately pour the raspberry mixture over the crystallized mango. Put in the refrigerator and allow to set for 24 hours.

Remove from the tin, sprinkle each side with sugar and cut into 3 x 3 cm squares. Separate the fruit jellies and allow to dry overnight.

FRUIT COCKTAILS

SUNSHINE JUICE

Ingredients:

- 1 large pineapple
- 2 oranges
- Sprigs fresh mint



Peel the pineapple and cut into chunks. Insert these into the juicer via the feed tube. Next, squeeze the orange in the citrus press. Combine the juices and decorate each glass with a sprig of mint.

MOUNT OLYMPUS

Ingredients:

- 1 large bunch green grapes
- 1 lemon
- 3 large slices pineapple



Wash the grapes and remove from bunch. Peel the pineapple and cut three large slices from it. Cut these into chunks. Introduce the fruit into the juicer via the feed tube. Squeeze the lemon.

Mix in a shaker and serve chilled.

AUTUMN LEAVES

Ingredients:

- 1/4 litre water
- 4 apricots
- 4 plums
- 2 Williams pears
- 1/2 teaspoon cinnamon
- 1/2 lemon



Wash and stone the apricots and plums. Cut the pears into small pieces and immediately sprinkle with lemon juice to prevent them from browning. Switch on the appliance and introduce first the fruit, then the water into the juicer via the feed tube. Pour the juice into a jug, add the cinnamon and stir. Serve with or without ice.

SAVOURY COCKTAILS

GAZPACHO

Ingredients:

- 500 g ripe tomatoes
- 1 cucumber
- 1 green pepper
- Salt and pepper
- 1 lemon



Roughly peel the cucumber. Clean and deseed the pepper. Introduce the vegetables into the juicer via the feed tube: the tomatoes first, followed by the cucumber then the pepper. Stir to achieve a creamy consistency. Decorate with lemon slices and serve with celery salt and pepper.

MEDIAEVAL

Ingredients:

- 300 g carrots
- 200 g radishes
- 1 dash olive oil
- 1 pinch salt



Top and tail the carrots and radishes. Cut the carrots into chunks. Process all the ingredients in the juicer. Add the salt and olive oil. Stir well before serving.

SPRINGTIME

Ingredients:

- 6 carrots
- 4 asparagus spears
- 3 celery sticks



Wash the carrots, asparagus and celery and cut into chunks. Process them in the juicer, beginning with the asparagus. A perfect drink for the month of May, rich in vitamins, iron, calcium, phosphorus and sodium.

SWEET & SAVOURY COCKTAILS

WELLBEING

Ingredients:

- 4 large carrots
- 4 green apples
- 1 lime



Cut the apples and carrots into chunks. Peel the lemon. Process them in the juicer, introducing them via the feed tube.

MELLOW

Ingredients:

- 4 tomatoes
- 1 lemon
- 1 Williams pear
- Salt & pepper



Wash and dry the pears and tomatoes. Cut into chunks. Switch the appliance on and gradually introduce the ingredients via the feed tube. Add the lemon juice. Stir well and season generously.

STRESSLESS

Ingredients:

- 1 pineapple
- 1 stick celery



Peel the pineapple and cut into dice. Wash the celery and cut into chunks. Process in the juicer, introducing the ingredients via the feed tube. Stir and serve immediately before any of the vitamins are lost. Perfect for curing headaches.

ALCOHOL-BASED COCKTAILS

PIÑA COLADA

Ingredients:

- 1 large pineapple
- 1 coconut
- Dark rum*



- Cognac*
- Cane sugar

Break the coconut and reserve the juice. Discard the shell and the dark rind and process the pieces of coconut in the juicer. Add a glass of water or coconut juice via the feed tube, in order to rinse the pulp and obtain coconut milk. Empty the basket. Peel the pineapple, cut into chunks and process in the juicer.

Fill a shaker $\frac{1}{3}$ full of crushed ice. Pour in $\frac{4}{10}$ pineapple juice, $\frac{3}{10}$ coconut milk, $\frac{2}{10}$ rum, $\frac{1}{10}$ cognac and add the cane sugar. Shake vigorously and serve.

SANTA SUZE

Ingredients:

- Suze liqueur*
- Tequila*
- 5 apricots



Stone the apricots and process them in the juicer. Combine $\frac{4}{10}$ Suze, $\frac{2}{10}$ Tequila and $\frac{4}{10}$ apricot juice. Stir and serve.

** Alcohol abuse can seriously damage your health. Always drink in moderation.*

SUNSET

Ingredients (for 2 glasses):

- 2 small oranges
- $\frac{1}{2}$ lemon
- 450 g strawberries
- 10 cl Muscat wine*
- 2 tablespoons icing sugar



Squeeze the citrus fruit and reserve the juice. Replace the citrus press with the coulis maker. Wash and hull the strawberries, then make the coulis. Combine the citrus juice, strawberry coulis, Muscat wine and icing sugar in a shaker. Serve chilled.

** Alcohol abuse can seriously damage your health. Always drink in moderation.*

MILK-BASED COCKTAILS

TROPICAL

Ingredients:

- 1 ripe white peach
- 1 mango
- 100 g pineapple
- $\frac{1}{2}$ litre chilled milk



Wash and dry the peach. Remove the stone. Peel the mango and pineapple and cut into chunks. Set aside a few pieces to put on skewers to decorate the glasses. Process the fruit in the juicer. Add the chilled milk and serve immediately.

KIWI TREAT

Ingredients:

- 5 kiwi fruit
- 100 g raspberries
- 50 g sugar
- $\frac{1}{2}$ litre milk



Scoop the flesh out of the kiwis. Cut into chunks and process in the juicer. Wipe the raspberries gently with a damp cloth, then blend with the milk and sugar. Stir in the kiwi juice. Serve with ice in frosted glasses.

MILD MINT

Ingredients:

- 5 ripe pears
- 1 Granny Smith apple
- 4 cl mint cordial
- $\frac{1}{2}$ litre milk
- Fresh mint leaves



Wash the apple and pears. Cut into chunks and process in the juicer, finishing with the apple. Combine with the milk. Put some ice cubes into the glasses and pour over the mint syrup before adding the milk and fruit juice mixture. Decorate with a fresh mint leaf.

RASPBERRY YOGHURT

Ingredients:

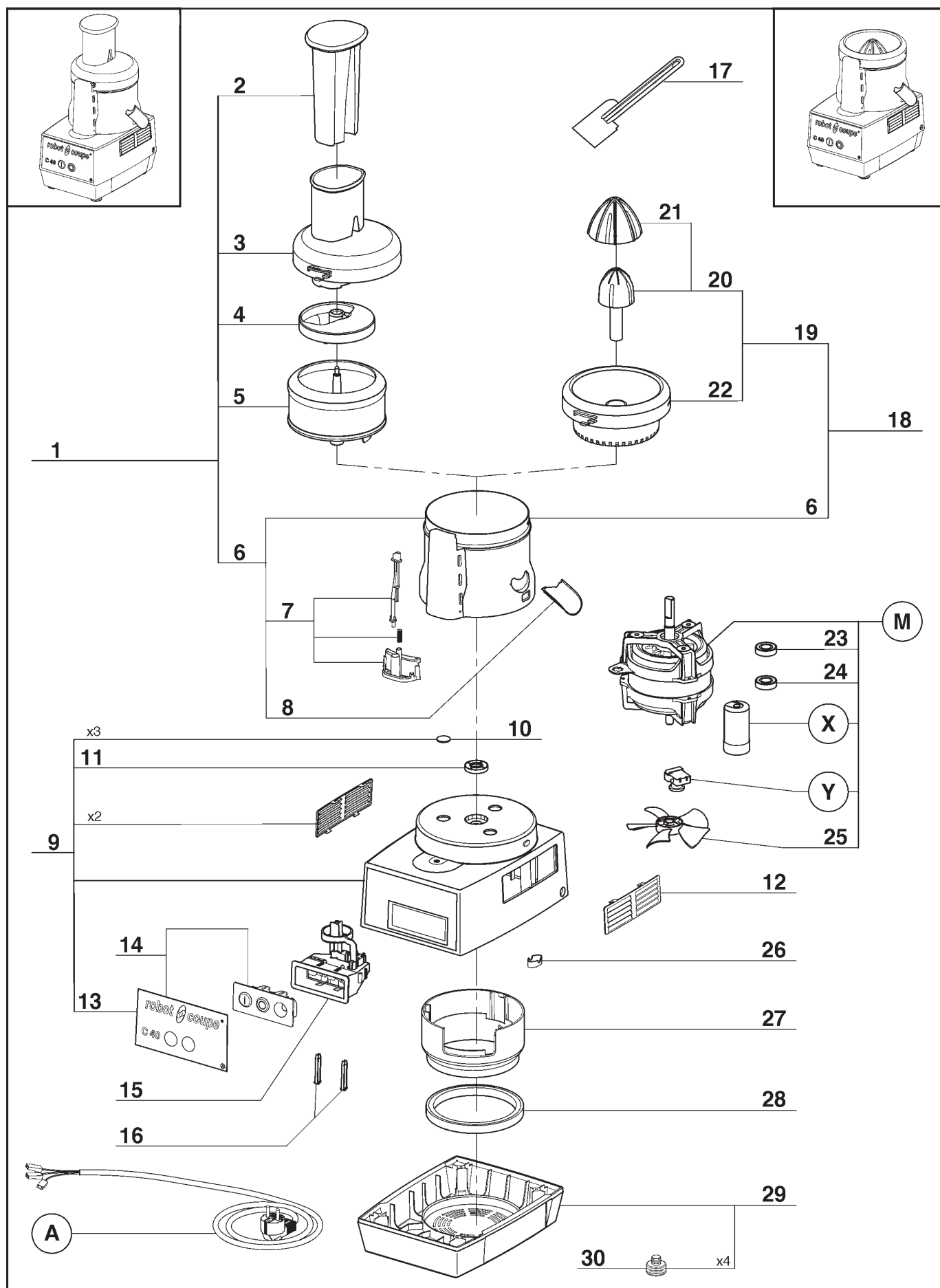
- 300 g g raspberries
- 1 large bunch black grapes
- 300 g smooth yoghurt
- 100 ml milk
- ½ teaspoon white pepper
- 2 teaspoons honey



Prepare a raspberry coulis (set aside a few whole raspberries to decorate). Wash the grapes and remove them from the bunch, then add them to the coulis maker. Set aside approximately 100 ml of the grape and raspberry coulis and whisk the rest in with the yoghurt, milk, honey and pepper.

Divide the coulis between 4 short glasses, then gently pour the yoghurt mixture on top.

robotcoupe®
C 40 A

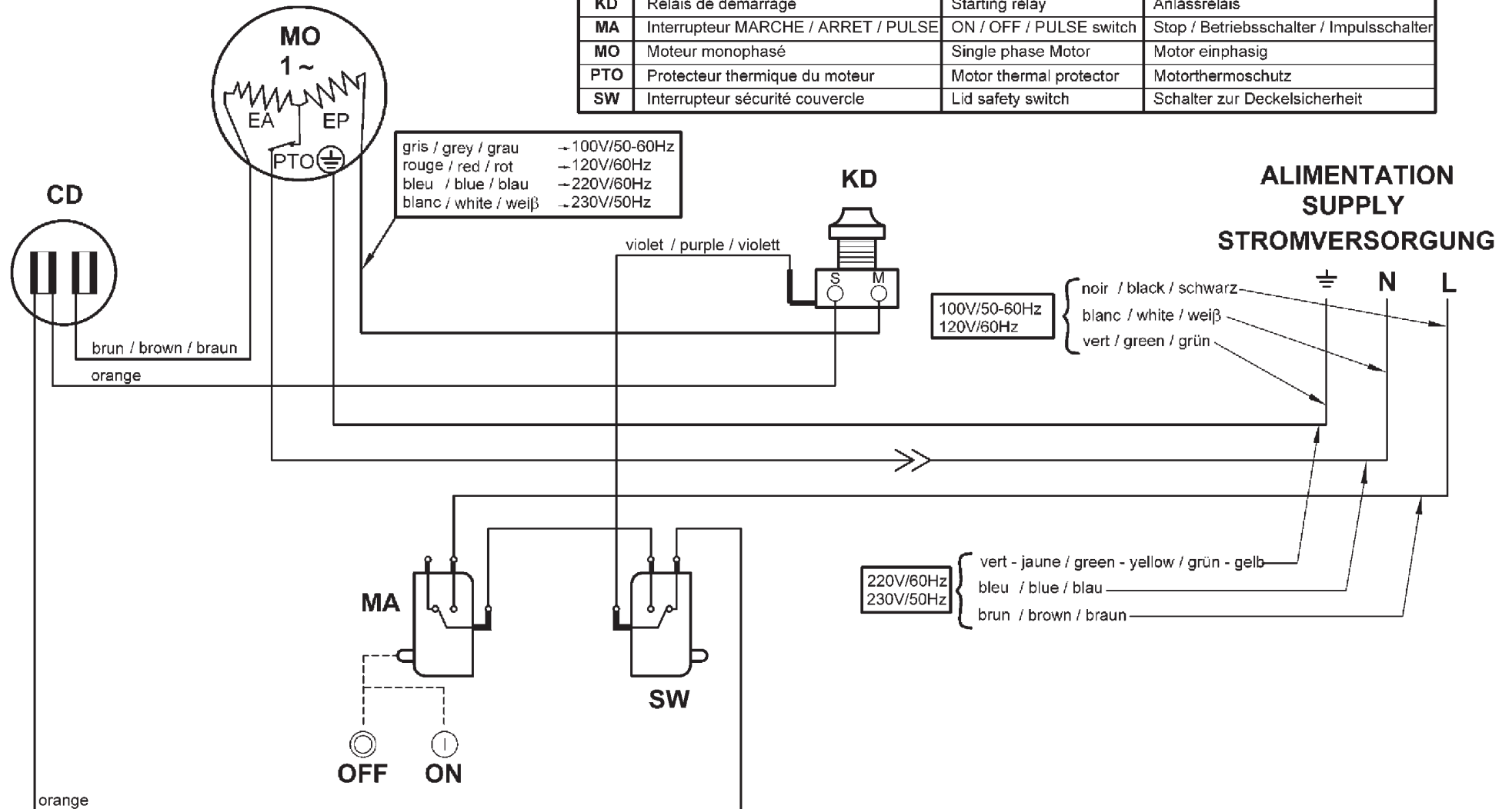
 N° de série / Serial number
 - 586 - - - -


Index	Pièce / Part	Désignation	Description
1	27 391	TETE COMPLETE CENTRIFUGEUSE	JUICE EXTRACTOR COMPLETE HEAD
2	39 990	ENS. POUSSOIR	PUSHER ASSEMBLY
3	39 989	COUVERCLE	LID
4	39 992	PALE PRESS COULIS	PRESS COULIS TOOL
5	39 838	PANIER CENTRIFUGEUSE	JUICE EXTRACTOR BASKET
6	39 841	ENS. CUVE	BOWL ASSEMBLY
7	39 993	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
8	39 995	BEC VERSEUR INOX	STAINLESS STEELS POUT
9	39 997	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
10	101 208	CAPSULE CACHE VIS	BOLT COVER
11	501 010	BAGUE ETANCHEITE	SHAFT SEAL
12	104 122	GRILLE DE VENTILLATION	VENTILATION GRID
13	39 999	PLAQUE FRONTALE	FRONT PLATE
14	39 998	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
15	39 877	ENS. SECURITE	SAFETY ASSEMBLY
16	39 876	ENS. CLAVETTE PLASTRON (x2)	PANEL KEY ASSEMBLY
17	105 167	SPATULE	SPATULA
18	27 392	ENS. PRESSE-AGRUMES	JUICER ASSEMBLY
19	39 996	PRESSE-AGRUMES COMPLET	COMPLETE JUICER ASSEMBLY
20	39 840	PETIT CÔNE PRESSE-AGRUMES	JUICER SMALL CONE
21	39 839	GRAND CÔNE PRESSE-AGRUMES	JUICER LARGE CONE
22	39 994	PANIER PRESSE-AGRUMES	JUICER BASKET
23	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS
24	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL-BEARING 6201 2RS
25	117 610	VENTILATEUR MOTEUR	MOTOR FAN
26	101 106	CAVALIER SERRE CABLE	POWER CORD CLIP
27	101 097	CONDUIT VENTILATION	VENTILATION BAFFLE
28	101 099	TAMPON AMORTISSEUR	ABSORBER
29	29 905	ENS. SOCLE	BASE ASSEMBLY
30	39 928	PIED (x4)	FOOT (x4)

A	CABLE D'ALIMENTATION	POWER CORD
M	MOTEUR	MOTOR
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Machine	Voltage	A	M	X	Y
55 042 AUST	240/50/1	39 891	39 849	600 018	500 289
55 041 UK		39 889			
55 031 ZAF	230/50/1	39 597			
55 046 CH		39 893			
55 047 DK		39 892			
55 040		39 888			
55 044	220/60/1	39 889	39 850	603 669	504 674
55 034 SAU		39 594			
55 054 BRA		39 890			
55 045	120/60/1	39 890	39 851	603 669	500 296
55 049 JAP	100/50-60/1				

	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
KD	Relais de démarrage	Starting relay	Anlassrelais
MA	Interrupteur MARCHÉ / ARRÊT / PULSE	ON / OFF / PULSE switch	Stop / Betriebsschalter / Impulsschalter
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PTO	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz
SW	Interrupteur sécurité couvercle	Lid safety switch	Schalter zur Deckelsicherheit





robot coupe®

**Head Office, French,
Export and Marketing Department:**
48, rue des Vignerons
94305 Vincennes Cedex- France
Tel.: 01 43 98 88 15 - Fax: 01 43 74 36 26
Email: international@robot-coupe.com

Robot Coupe Australia Pty Ltd:
Unit 3/43 Herbert St
Artarmon NSW 2064 Australia
T (02) 9478 0300
F (02) 9460 7972
Email: orders@robotcoupe.com.au

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

www.robot-coupe.com