

robot coupe



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PressCoulis
C40

www.food-service.com.ua



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ROBOT-COUPÉ S.N.C., LIMITED WARRANTY

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

If you bought your ROBOT-COUPÉ 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-COUPÉ S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPÉ 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 consignee immediately, or upon discovery in the case of latent defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT-COUPÉ 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-COUPÉ 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-COUPÉ 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 6) 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 unplug 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 AND COULIS MAKER

With your sturdy and stable C 40 Coulis Maker, you can make a whole range of exciting and *totally natural juices* in a matter of seconds, *as and when you need them!*

The C 40 Coulis Maker is perfect for turning either locally-grown or more exotic fruit into smoothies or juices, as well as for making vegetable juices of all kinds. You can even try your hand at sophisticated cocktails all totally pure and natural.

Fruit and vegetables provide us with essential health-giving vitamins, minerals and fibres, especially when they are consumed raw. Vegetable juices mainly contain mineral salts, while fruit juices boost our energy levels, thanks to their high vitamin content.

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

TABLEAU DES VITAMINES LÉGUMES

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

The 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 Coulis Maker is supplied with a power cord with an integrated single-phase plug.

Always inspect your C 40 Coulis Maker before operating it (appliance, plug, power cord).

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 COULIS MAKER: 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.



• USING THE 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) Switch the appliance off by pressing the red button at the end of the operation.

• USING THE JUICER FUNCTION

1) Lower the juicer basket into the bowl.



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.



• USING THE COULIS MAKER FUNCTION

3) Place the ejector disc at the bottom of the bowl.



4) Slide the juicer basket onto the motor shaft.

5) Slot the paddle into the juicer basket.



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



7) Position the funnel on the feed tube.



8) Place a container under the spout. Press the green button.

9) Process the fruit or vegetable chunks, introducing small quantities at a time. Help them down with the pusher.

Switch the machine off by pressing the red button.

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 inserting the foodstuffs, we recommend that you switch the machine on and place containers beneath each outlet.
- 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.
- Never insert the foodstuffs too quickly.

! I M P O R T A N T

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 Coulis Maker 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.

CLEANING

As a precaution, we recommend that you always unplug your appliance before cleaning it.



A cleaning brush is supplied with the C 40 Coulis Maker in order to clean the juicer basket thoroughly.

Procedure for using the cleaning brush:

- 1- Remove the juicer basket and the ejector disc.
- 2- Remove as much of the residue and pips as possible with the spatula.
- 3- Put the juicer basket in the bowl, but not the ejector disc, and insert the brush.
- 4- Switch the appliance on and pour water in slowly via the feed tube.
- 5- When the water that comes out is free of pips, the basket is clean.
- 6- Remove the brush and put the paddle back.



Important: You may need to repeat step 5, taking care to remove the brush and clean it afterwards.



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

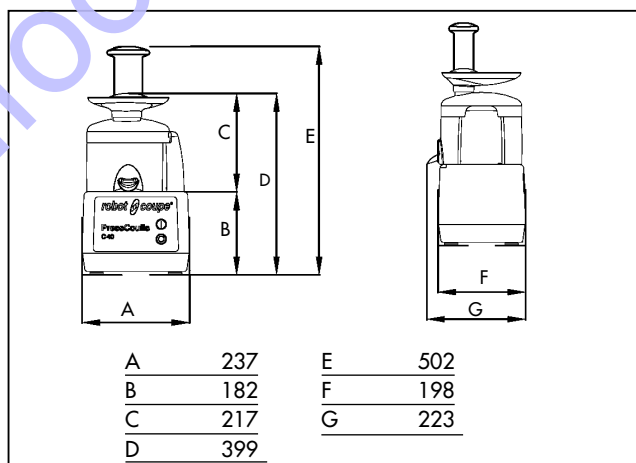
Never immerse the motor unit in water or other liquids and never spray it!
Never clean it with a hose.
If necessary, wipe the motor unit with a damp cloth.
Always reassemble the appliance completely after cleaning.

TECHNICAL SPECIFICATIONS

• WEIGHT

	net weight	gross weight
PressCoulis C 40	10.3 kg	11.8 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

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

• NOISE LEVEL

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

• ELECTRICAL DATA

Motor	Speed (rpm)	Power (watts)	Intensity (Amp.)
230 V / 50 Hz	1500	650	5.7

SAFETY

The machine will only operate when both *the lid* and *the bowl* are correctly positioned. The motor stops *when the lid is opened*.

To switch your appliance back on, simply lock *the lid back* in position and press the 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

MACHINES IN COMPLIANCE WITH:

- The following European directives and related national legislation:
 - Modified "machinery" directive 98/37/EEC,
 - "Low voltage" directive 73/23/EEC,
 - "EMC" directive 89/336/EEC,
 - 60335-1 (ed.3) ; am1 ; am2,
 - 60335-2-64 (ed.2) ; am1
 - EMC : CISPR 14-1:00, CISPR 14-2:97
 - IEC 61000-3-2:00,
 - IEC 61000-3-3:94 + A1:01,
 - EN 55014-1:00, EN 55014-2:97,
 - EN 61000-3-2:00,
 - EN 61000-3-3:95 + A1:01

• RECIPE SYMBOLS:



Citrus press function



Juicer function



Coulis maker 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, but make sure you obey these few golden rules for making a successful cocktail:

- Always use untreated fruit.
- Use a shaker to make opaque mixtures more homogeneous.
- Fill the lower part of the shaker half-full with ice cubes. Do not shake for too long, otherwise the ice will melt and dilute the cocktail.

Here is a selection of cocktail recipes serving approximately four people.

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

PINA 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 1/3 full of crushed ice. Pour in 4/10 pineapple juice, 3/10 coconut milk, 2/10 rum, 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 4/10 Suze, 2/10 Tequila and 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
- 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
- 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
- 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
- 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:

- 500 g raspberries
- 1 large bunch black grapes
- 300 g smooth yoghurt
- 100 ml milk
- 1/2 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.

COULIS AND SAUCES

CLASSIC TOMATO COULIS

Ingredients (makes 1/2 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.

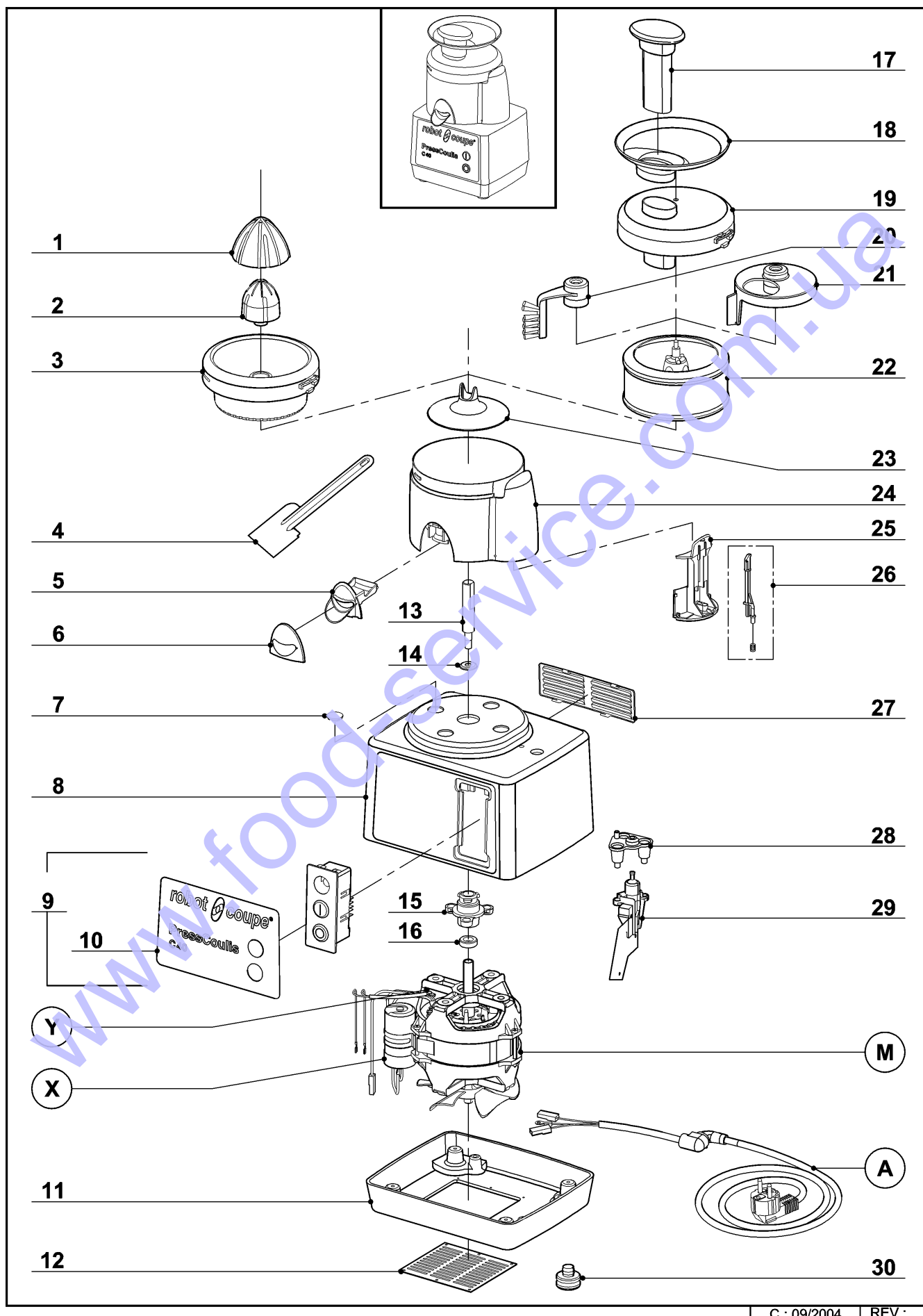
Immediately pour the raspberry mixture over the crystallized mango. Put in the refrigerator and allow to set for 24 hours.

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.

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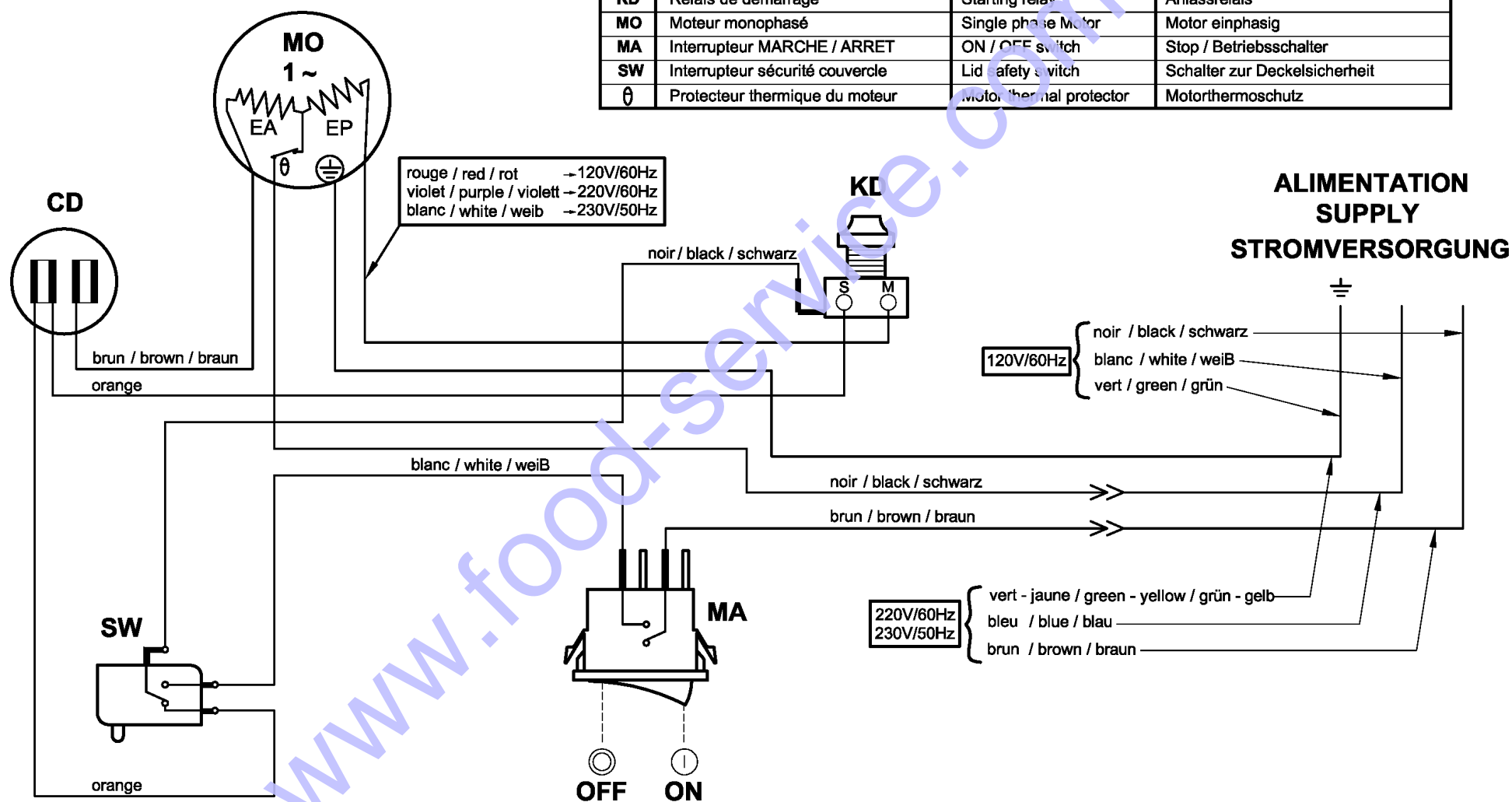
PressCoulis C40

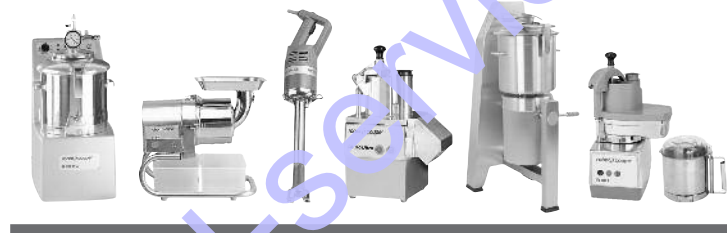
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Y		RELAIS MOTEUR	/	MOTOR RELAY	
Machine	Voltage	A	M	X	Y
55 023	230/50/1	504 274	3 137	600 018	500 289
55 024 UK	240/50/1	504 275	3 137	600 018	500 289
55 027 Aust	240/50/1	504 278	3 137	600 018	500 289
55 028 DK	230/50/1	504 276	3 137	600 018	500 289

	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
MO	Moteur monophasé	Single phase Motor	Motor einphasig
MA	Interrupteur MARCHÉ / ARRÊT	ON / OFF switch	Stop / Betriebsschalter
SW	Interrupteur sécurité couvercle	Lid safety switch	Schalter zur Deckelsicherheit
θ	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz





robot coupe®

MADE IN FRANCE BY ROBOT-COUPÉ S.N.C.

Export Department

Tel. : + 33 1 43 98 88 33 - Fax : + 33 1 43 74 36 26

48, rue des Vignerons - BP 157

94305 Vincennes Cedex - France

<http://www.robot-coupe.com> - email : international@robot-coupe.com

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