

## C 120



**D**

Output

up to 275 lbs. per hour

**A**

### SALES FEATURES

**Automatic Sieves C 120** is designed to strain preparations (sauce base, bisque, fish soup), to separate fibers from vegetables and to extract pulp from fruits.

**B**

### TECHNICAL FEATURES

Automatic Sieves C 120 Single phase. Power 1 HP. 1 speed. Floor model. 100% stainless-steel construction. 1 perforated basket Ø 1 mm (1/32") included (other baskets available in option). Continuous feed hopper. Continuous end-product and waste ejection chute. Special Instrusty model with an output from up to 275 lbs. per hour.

Select all the options at the back page, **F** part.

**C**

### TECHNICAL DATA

Output power	1 HP
Electrical data	Single phase - Plug included
Speed	1725 rpm
Dimensions (HxLxW)	41" x 16" x 34 1/8"
Rate of recyclability	95%
Net weight	115 lbs
Reference	C 120 - 120V/60/1

**E**

### PRODUCT FEATURES/BENEFITS

#### MOTOR BASE

- **Induction direct drive motor** for intensive use.
- Power 1 HP.
- 100% stainless-steel construction.
- Magnetic safety and motor brake.
- **1 speed : 1725 rpm.**

#### SIEVE FUNCTION

- **Continuous feed hopper** of washed products, no need to remove seeds, to stone or peel for ease of use and time saving.
- **Continuous end-product ejection chute** : fruit and vegetable puree, coulis, soup...
- **Continuous waste ejection chute** : skins, pits, seeds, tails, bones, shells, fibres.
- Paddle assembly rotating at 1725 rpm to extract maximum pulp.
- All parts in contact with food are removable for a quick and easy cleaning.

#### INCLUDED ACCESSORIES

- 1 Perforated basket Ø 1 mm (1/32") : for finely sieving

#### STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)

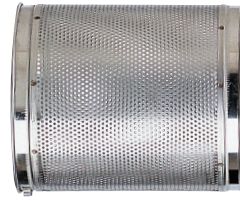


## C 120

**F**

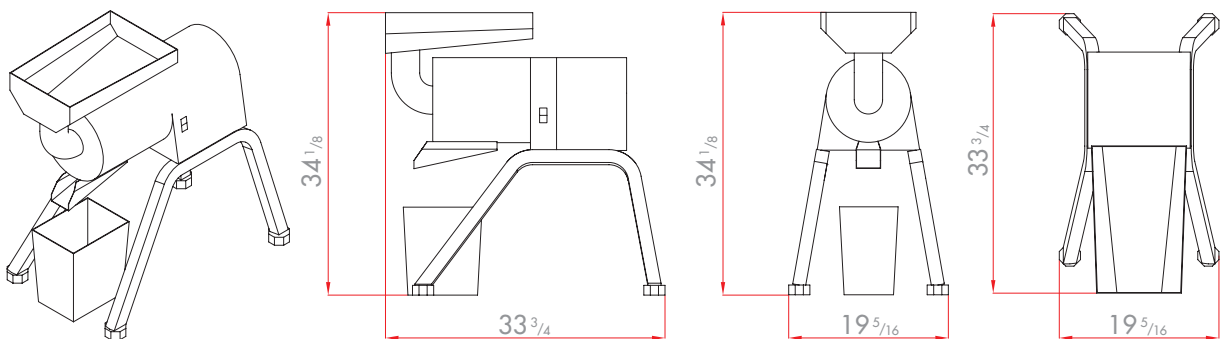
### OPTIONS

- 1 Perforated basket Ø 0.5 mm (1/64") - Ref. 57211
- 1 Perforated basket Ø 1 mm (1/32") - Ref. 57145
- 1 Perforated basket Ø 2 mm (5/64") - Ref. 57019
- 1 Perforated basket Ø 3 mm (1/8") - Ref. 57156
- Additional rubber scraper (per unit) - Ref. 100702



**G**

### ELECTRICAL DATA



# 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%				
TOMATOES / 90%	To be washed before feeding into the machine	60 kg/h	150 kg/h	
MIRABELLE PLUMS / 80%				
CHERRIES / 80%				
PLUMS / 80%				
PEACHES / 80%				
APRICOTS / 80%				
MELON / 90%				Peeled
LEMON / 80%				
ORANGE / 80%				
GRAPES / 80%	Use ripe picked grapes	40 kg/h	100 kg/h	
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%	Cutter grind before processing	40 kg/h	100 kg/h	• Tapenade
<b>OLIVES</b>				
<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 / à 90%				
SAUCES				