

Essential Pro | Versatile Pro | Versatile Star



User's Manual



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Drawing

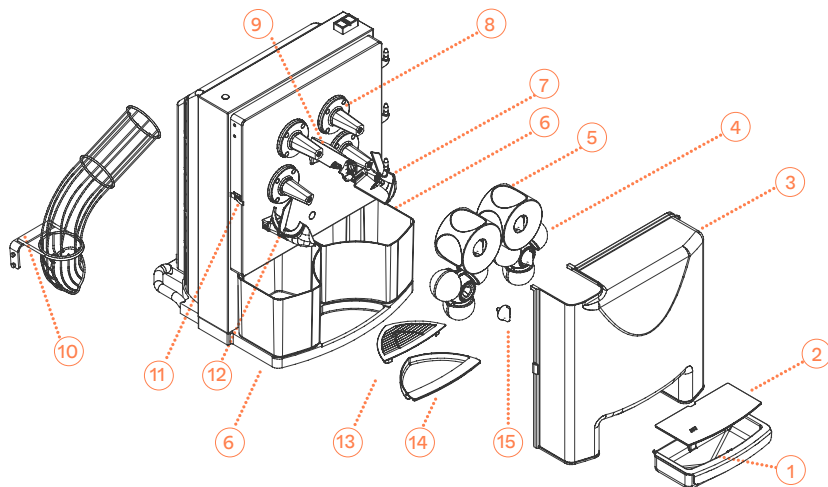
Figuras

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Abbildung

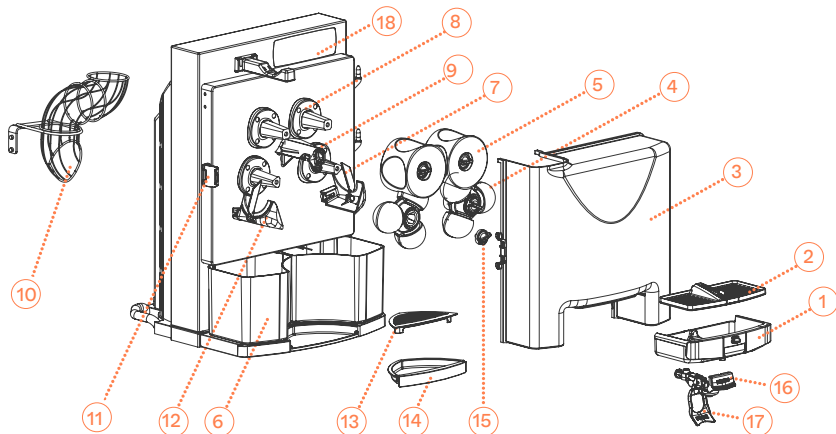
Figure

Diagrams with Parts: Essential Basic



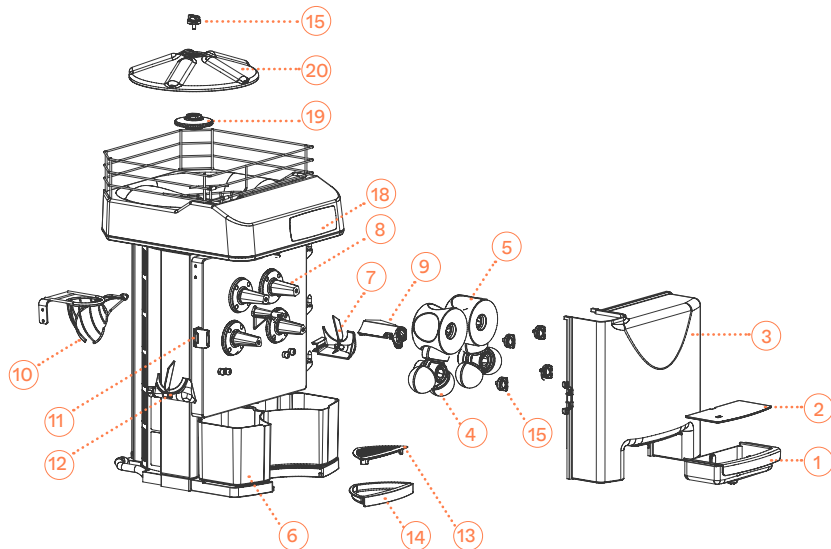
EN	ES	FR	DE	IT
1 JUICE CONTAINER	CUBETA ZUMO	RÉSERVOIR PULPE	SAFTBEHÄLTER	VASCETTA SUCCO
2 FILTER CONTAINER	FILTRO CUBETA	FILTRE RÉSERVOIR	BEHÄLTERFILTER	FILTRO VASCETTA
3 ZUMEX COVER	CUBIERTA ZUMEX	BOÎTIER ZUMEX	ZUMEX - ABDECKUNG	INVOLUCRO ZUMEX
4 LOWER PRESSING UNIT	TAMBOR MACHO	TAMBOUR MÂLE	TROMMELGEHÄUSE	TAMBURO MASCHIO
5 UPPER PRESSING UNIT	TAMBOR HEMBRA	TAMBOUR FEMELLE	TROMMELEINSATZ	TAMBURO FEMMINA
6 PEEL BUCKET	DEPÓSITO DE CORTEZAS	POUBELLE À ÉCORCES	SCHALENBEHÄLTER	DEPOSITO DELLE BUCCE
7 RIGHT PEEL EJECTOR	CUÑA EXTRACTORA DERECHA	TAGUET D'EXTRACTION DROIT	ENTSAFTERKEIL RECHTS	CUNEO DI ESTRAZIONE DESTRO
8 FASTENER/SUPPORT CAP	TAPÓN SOPORTE RETÉN	BOUCHON SUPPORT BAGUE	HALTERUNGS- UND DICHTUNGSGESTÖPFEN	TAPPO SUPPORTO RISERVA
9 BLADE HOLDER	PORTACUCHILLAS	PORTE-LAMES	MESSERHALTER	PORTALAME

Diagrams with Parts: Essential Pro



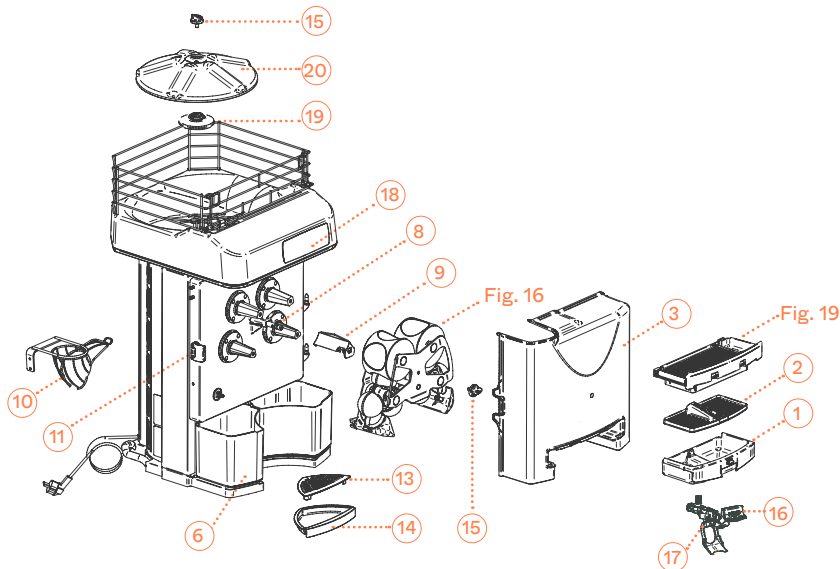
EN	ES	FR	DE	IT
10	FEEDER TUBE KIT	KIT TUYAU D'ALIMENTATION	ZUFUHRROHRSATZ	KIT TUBO DI ALIMENTAZIONE
11	COVER CATCH	CIERRE CUBIERTA	VERSCHLUSSABDECKUNG	CHIUSURA COPERCHIO
12	LEFT PEEL EJECTOR	CUÑA EXTRACTORA IZQUIERDA	ENTSAFTERKEIL LINKS	CUNEO DI ESTRAZIONE SINISTRO
13	TRAY FILTER	FILTRO BANDEJA	FILTER TABLETT	FILTRO VASCHETTA
14	DRIP TRAY	BANDEJA GOTEÓ	TROPFAUFFANGSCHALE	VASCHETTA RACCOGLIGOCCE
15	PLASTIC SECURING KNOB	VOLANTE PLÁSTICO	PLASTIKEINSPRITZKNOPF	VOLANTE IN PLASTICA
16	COMPLETE FAUCET KIT	KIT GRIFO COMPLETO	KOMPLETTER HEBELSATZ	KIT RUBINETTO COMPLETO
17	FAUCET BUTTON	PULSADOR GRIFO	DRUCKHEBEL	PULSANTE RUBINETTO
18	SLEEVE	CARÁTULA	ABDECKUNG	CUSTODIA

Diagrams with Parts: Versatile Basic



EN	ES	FR	DE	IT	
1	JUICE CONTAINER	CUBETA ZUMO	RÉSERVOIR PULPE	SAFTBEHÄLTER	VASCHETTA SUCCO
2	FILTER CONTAINER	FILTRO CUBETA	FILTRE RÉSERVOIR	BEHÄLTERFILTER	FILTRO VASCHETTA
3	ZUMEX COVER	CUBIERTA ZUMEX	BOTTIER ZUMEX	ZUMEX - ABDECKUNG	INVOLUCRO ZUMEX
4	LOWER PRESSING UNIT	TAMBOR MACHO	TAMBOUR MÂLE	TROMMELGEHÄUSE	TAMBURO MASCHIO
5	UPPER PRESSING UNIT	TAMBOR HEMBRA	TAMBOUR FEMELLE	TROMMELBEINSATZ	TAMBURO FEMMINA
6	PEEL BUCKET	DEPÓSITO DE CORTEZAS	POUBELLE À ÉCORCES	SCHALENBEHÄLTER	DEPOSITO DELLE BUCCE
7	RIGHT PEEL EJECTOR	CUÑA EXTRACTORA DERECHA	TAQUET D'EXTRACTION DROIT	ENTSÄFTERKEIL RECHTS	CUNEO DI ESTRAZIONE DESTRO
8	FASTENER SUPPORT CAP	TAPÓN SOPORTE RETÉN	BOUCHON SUPPORT BAGUE	HALTERUNGS- UND DICHTUNGSGESTÖPFEN	TAPPO SUPPORTO RISERVA
9	BLADE HOLDER	PORTACUCHILLAS	PORTE-LAMES	MESSERHALTER	PORTALAME
10	FEEDER TUBE KIT	KIT TUBO DE ALIMENTACIÓN	KIT TUYAU D'ALIMENTATION	ZUFUHRROHRSATZ	KIT TUBO DI ALIMENTAZIONE

Diagrams with Parts: Versatile Pro | Versatile Star



EN	ES	FR	DE	IT
11	COVER CATCH	CIERRE CUBIERTA	FERMETURE BOÎTIER	CHIUSURA COPERCHIO
12	LEFT PEEL EJECTOR	CUÑA EXTRACTORA IZQUIERDA	TAGUET D'EXTRACTION GAUCHE	CUNEO DI ESTRAZIONE SINISTRO
13	TRAY FILTER	FILTRO BANDEJA	FILTRE BAC	FILTRO VASCETTA
14	DRIIP TRAY	BANDEJA GOTELO	BAC ANTIGOUTTES	VASCETTA RACCOGLIGOCCE
15	PLASTIC SECURING KNOB	VOLANTE PLÁSTICO	VIS PLASTIQUE	VOLANTE IN PLASTICA
16	COMPLETE FAUCET KIT	KIT GRIFO COMPLETO	KIT ROBINET COMPLET	KIT RUBINETTO COMPLETO
17	FAUCET BUTTON	PULSADOR GRIFO	LEVIER ROBINET	PULSANTE RUBINETTO
18	SLEEVE	CARÁTULA	COUVERCLE	CUSTODIA
19	PLATE BASE	BASE PLATO	PLATEAU CHARGEUR	BASE PIATTO
20	PLATE KIT	KIT PLATO	KIT PLATEAU CHARGEUR	KIT PIATTO

Zumex Essential Basic

Fig. 1

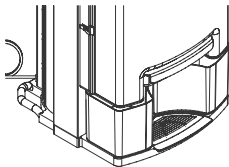


Fig. 2

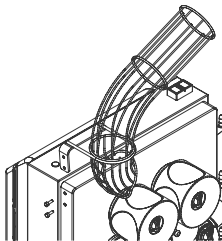
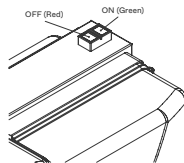


Fig. 3



Zumex Essential Pro

Fig. 4



Zumex Versatile Star

Fig. 5

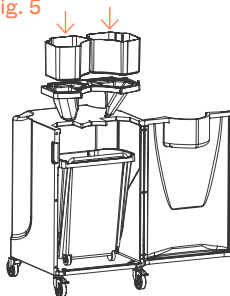


Fig. 6

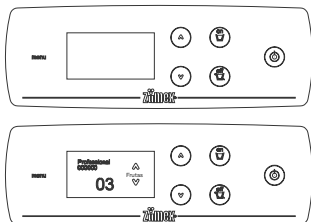


Fig. 7

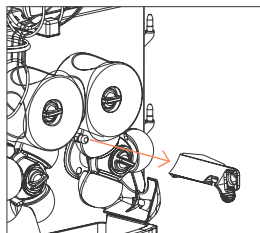


Fig. 8

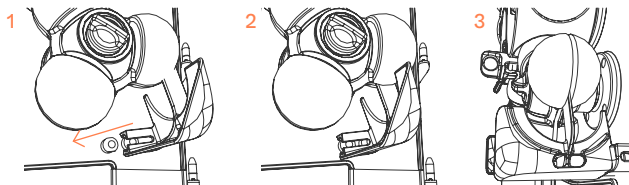


Fig. 9

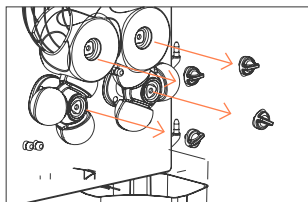


Fig. 10

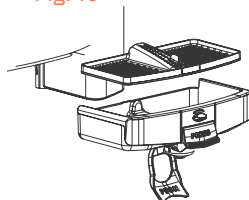


Fig. 11

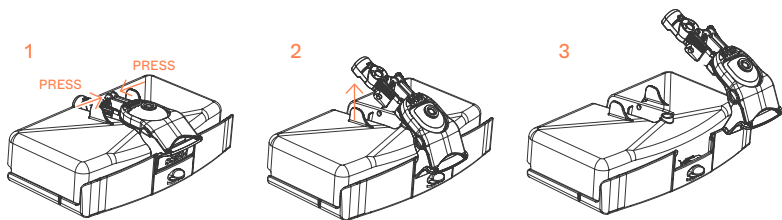


Fig. 12A

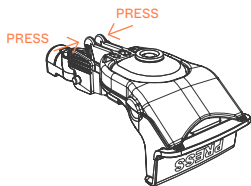


Fig. 12B

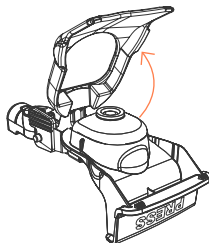


Fig. 13

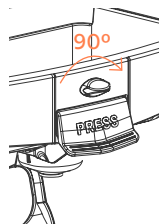


Fig. 14

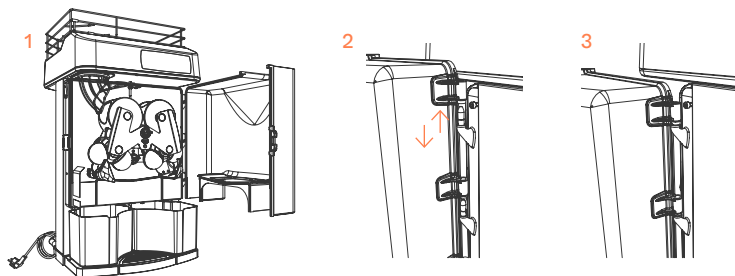


Fig. 15

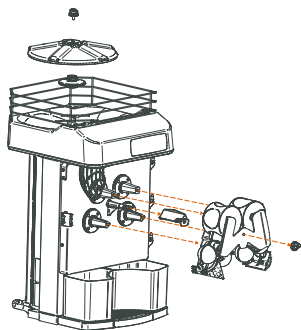
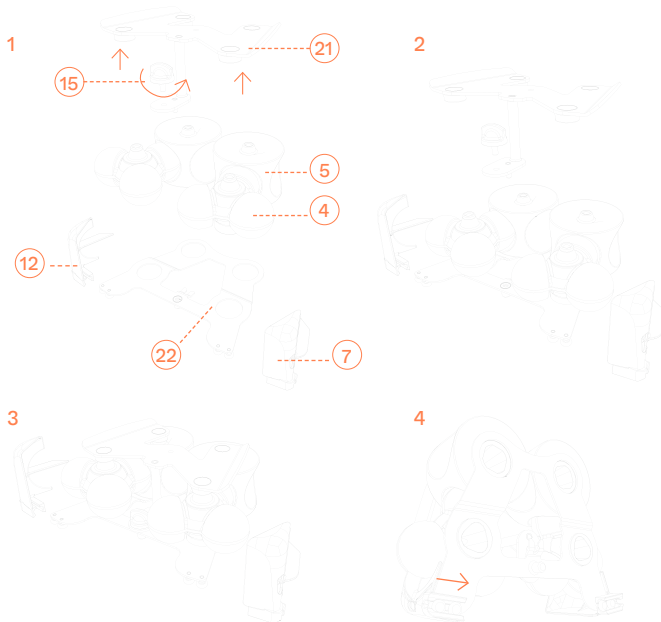


Fig. 16



EN	ES	FR	DE	IT
4	LOWER PRESSING UNIT	TAMBOR MACHO	TROMMELGEHÄUSE	TAMBURO MASCHIO
5	UPPER PRESSING UNIT	TAMBOR HEMBRA	TROMMELEINSATZ	TAMBURO FEMMINA
7	RIGHT PEEL EJECTOR	CUÑA EXTRACTORA DERECHA	TAQUET D'EXTRACTION DROIT	CUNEO DI ESTRAZIONE DESTRO
12	LEFT PEEL EJECTOR	CUÑA EXTRACTORA IZQUIERDA	TAQUET D'EXTRACTION GAUCHE	CUNEO DI ESTRAZIONE SINISTRO
15	PLASTIC SECURING KNOB	VOLANTE PLÁSTICO	PLASTIKEINSPRITZKNOPF	VOLANTE IN PLASTICA
21	FRONT HOLDER	SOPORTE DELANTERO	VORDEREN HALTER	SUPPORTO ANTERIORE
22	REAR HOLDER	SOPORTE TRASERO	HINTEREN HALTER	SUPPORTO POSTERIORE

Fig. 17

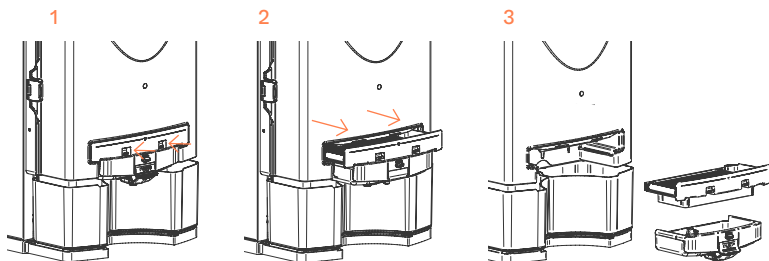


Fig. 18

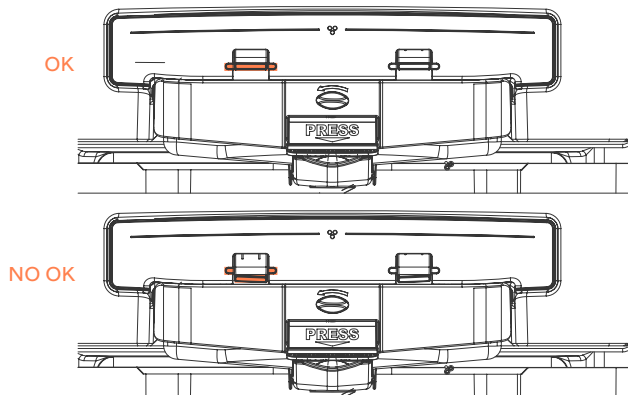
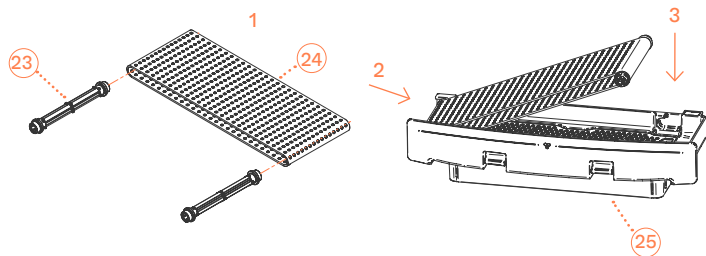


Fig. 19

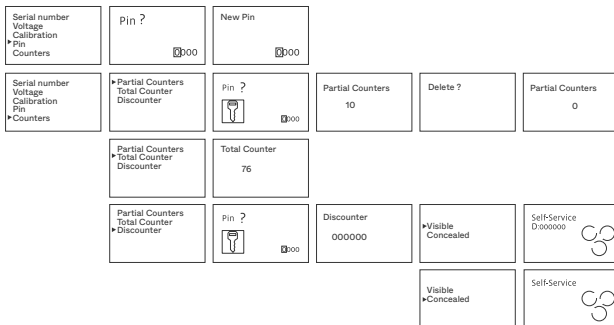


EN	ES	FR	DE	IT
23	RODILLO	ROULEAUX	WALZEN	RULLI
24	CINTA TRANSPOR-	TAPIS ROULANT	TRANSPORTBAND	TRASPORTATORE
25	TADORA	CHÂSSIS	GESTELLS	TELAIO
	BASTIDOR			

Summary Essential Pro | Versatile Pro | Versatile Star Operating Modes

►Working mode Configuration Technical Service	►Self-Service Professional	Self-Service 000000	
	►Self-Service Professional	Professional 000000 03	 Fruits 
Working mode ►Configuration Technical Service	►Lighting Language Waste limit Pulp-out	Lighting	
	►Lighting Language Waste limit Pulp-out	Language English 1/23	
Working mode ►Configuration Technical Service	►Lighting Language Waste limit Pulp-out	Waste limit 000	000 = OFF >000=ON
	►Lighting Language Waste limit Pulp-out	►Discontinuous Continuous Autoclean	Off ►Slow Regular Fast
		►Discontinuous Continuous Autoclean	►Off On
		Discontinuous Continuous ►Autoclean	►Off On
Working mode Configuration ►Technical Service	►Serial number Voltage Calibration Pin Counters	Serial number 0000	
	Serial number ►Voltage Calibration Pin Counters	Voltage 231	
	Serial number Voltage ►Calibration Pin Counters	►Calibration value Offset value Calibration	Calibration value 97
		►Calibration value ►Offset value Calibration	Offset value 30
		Calibration value Offset value ►Calibration	Pin ? 0000
		Calibration Calibration?	Calibration 
			Calibration 85 

Summary Essential Pro | Versatile Pro | Versatile Star Operating Modes



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This manual refers to the following models:

Countertop models	Zumex Essential Basic
	Zumex Essential Pro
	Zumex Versatile Basic
	Zumex Versatile Pro
Models with podium	Zumex Versatile Star All-in-One



Extend your warranty to 5 years

By registering your product on our website within the first 3 months



Register your
product here

Zumex Essential I Versatile

User's manual

Please read the instructions carefully in order to make the most of your machine.

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Important general information

Before you start, we recommend you to take the following precautions into account:

- The specific details about your Zumex juicer (voltage, frequency and other data of interest), can be found on the Identification Label attached to the actual machine.
- Remember that if you have any technical queries, you should get in touch with your Regular Dealer / Official Technical Support Service, always stating the Serial Number on the machine Identification Label.
- Zumex adopts the necessary measures to ensure that the machines placed on the market are selectively collected and managed in an environmentally respectful manner. Please contact your authorised Zumex dealer to correctly dispose of these machines.
- Do not manipulate the machine in such a way that it works without safety elements.
- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, etc., but not for continuous mass production of food.
- The appliance is not intended to be cleaned with a water jet or a steam cleaner.
- This appliance can be used by children over the age of 8

or older, or by people with impaired physical, sensorial or mental capacities or who lack experience or knowledge, if they are supervised or have received adequate training with respect to the safe operation of the appliance and they understand the risks entailed.

- Children should be supervised to make sure they do not play with the appliance.
- The cleaning and maintenance to be performed by the user must not be carried out by children without supervision.
- This machine contains an equipotential terminal on the rear to connect the Earth Tap of other appliances to the Earth Tap of your installation through this terminal. If you use it, slacken the nuts and washers, couple the Earth Tap cable of the auxiliary appliance and firmly tighten the nuts and washers again. This equipotentiality point is indicated with the following symbol:



- Do not use other different fruit to that specified in the manual.

- When you clean, perform maintenance or replace parts, make sure that you have always unplugged the power cable from the socket and it is visible.
- Use the cutting elements with great care, to avoid possible cuts.
- The parts that are in contact with food must be cleaned according to the instructions that you can read in the cleaning chapter.
- If the power cable is damaged, it must be replaced with a cable or special unit to be supplied by the manufacturer or by the after-sales service in order to avoid a hazard.

The instructions may be updated. You can consult the updated instructions on our website www.zumex.com, in the section of the selected model.

If you have any suggestions or comments that you believe may improve our machines or service network, please get in touch with Zumex directly at the address below:



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Technical Features

	Essential Basic	Essential Pro	Versatile Basic	Versatile Pro	Versatile Star
Oranges per minute:	22			40	
Dimensions (cm/inch):	47x50x88 cm 18.5"x19.7"x 34.6"	47 x 50 x 75 cm 18.5"x 19.7"x 29.5"	48 x 55 x 85,5 cm 18.9"x 21.7"x 33.7"	48 x 55 x 85,5 cm 18.9"x 21.7"x 33.7"	48 x 55 x 1,734 cm 18.9"x 21.7"x 35.1"
Net Weight (Kg/lb):	45 Kg 99,2 lb	45,75 Kg 100,8 lb	54 Kg 119 lb	55 Kg 121,3 lb	90,1 Kg 198,6 lb
Consumption and Voltage:	380W: 220-240V 50/60 Hz 320W: 115V 60Hz 350W: 100V 50/60 Hz				
Protection:	IPX4				
Safety:	Dual magnetic safety sensor. Electronic motor protection.			Triple magnetic safety detector. Electronic motor protection.	
Size of fruit:	65-81 mm (45-67 mm with Kit S)				

Preparation

To start squeezing you must follow the steps below:

- 1 Unpack your juicer and place it on a surface as horizontal as possible.
- 2 Ensure that the mains power falls within the margins indicated on the Identification Label of the machine which you will find both on the cover page of this manual as well as on the machine itself.
- 3 Place the peel buckets as indicated in Fig. 1 and 4.
- 4 Make sure that the juice container, the filter and the sweeper unit (Versatile Pro) are correctly positioned. and that the cover is closed and secured by the catch.

ZUMEX ESSENTIAL BASIC. Before starting the unit, place the orange feeding tube in the position shown on Fig. 2. Use the 4 mm Allen key supplied with the machine.

If you have acquired a juicer with a podium, you must place the juicer on the podium, screw it as indicated in the instruction supplied on the podium. Don't forget to secure the front wheels. Then place the hopper and the peel buckets with an open base which you will find inside the stand (Fig. 5).

Operation

Essential Basic

Place a glass / jug under the juice outlet and press the green button (Fig. 3). The machine will start to operate when you press the button. To stop the juicer, press the red button.

Essential Pro | Versatile Pro | Versatile Star

Once the previous steps have been followed, connect the connecting plug to a socket base fitted with a standardized ground. And press the sleeve button  to start up the machine. When you turn on the machine for the first time after purchase, a message will appear: "Select language" in order to select the operating language of the machine.

The choice can be made using the arrows ▲▼ and pressing "ON". Once selected, the machine will be ready for operation in "Self-Service" mode.

As a general rule, to operate within the menu, we can regard the “ON” button as accept and “OFF” as cancel.

Operating Modes with Zumex Essential Pro

Zumex Essential Pro can work in two operating modes:

Autostart: The machine detects the oranges in the feeder tube and starts up as the oranges pass by.

Self-service: The machine starts up by activating the self-service faucet either by pressing the faucet or by activating the switch lever; in order to be able to operate with this switch lever see Fig. 12A and 12B. In this mode you can also work continuously by turning the faucet block 90° (Fig. 13).

Selection of operating mode:

- 1 Press the MENU key for a few seconds to enter the programming mode.
- 2 Select the WORKING MODE option by positioning the cursors ▲▼ over it and pressing ON to confirm your selection.
- 3 Select the desired working mode, Autostart or Self-Service using the cursors ▲▼ and press on to confirm your selection. Press OFF several times until you exit MENU.

Operating Modes with Zumex Versatile Pro | Versatile Star

Zumex Versatile can operate in two working modes:

Professional: You can programme the no. of oranges to be squeezed in each cycle using the cursors ▲▼, and you can programme up to 20 oranges in each cycle or select the ‘c’ option to squeeze continuously. The squeezing will start by pressing ‘ON’ and it will end after ceasing to squeeze the no. of oranges programmed or if you press ‘OFF’.

Self-service: The machine starts up by activating the self-service faucet either by pressing the faucet or activating the switch lever. You can also work continuously in this mode by turning the faucet block 90° (Fig. 13).

Selection of the operating mode:

- 1 Press the MENU key for a few seconds to enter the menu.
- 2 Select the WORKING MODE option by positioning the cursors ▲▼ and pressing ON to confirm your selection.
- 3 Select the desired working mode, Professional or Self-Service using the cursors ▲▼ and pressing ON to confirm your selection. Press OFF several times until you exit MENU.

Configuration

Your Zumex juicer allows you to adjust the parameters according to your preferences. All adjustments are made at MENU > CONFIGURATION. Press the MENU key for a few seconds to enter the menu and select CONFIGURATION, press ON to confirm your selection.

Lighting: Changes the screen brightness level.

On the CONFIGURATION menu select LIGHTING and press ON to confirm your selection. Adjust the brightness level using the cursors ▲▼ . Once adjusted, confirm by pressing ON. The changes will be memorised.

Language: Changes the juicer menu language.

On the CONFIGURATION menu select LANGUAGE and press ON to confirm your selection. Select the language desired using the cursors ▲▼ . Once selected confirm by pressing ON. The changes will be memorised.

Waste limit: Activate or deactivate the waste limit. Use the arrows to set a value ▲▼ . The waste limit is deactivated if the counter is left at 000. If a number between 001 and 999 is entered, the waste limit will give an alert once that number of oranges has been juiced, to proceed to emptying of the bucket and cleaning of the machine.

PulpOut System: You can activate the Automatic PulpOut System for automatic pulp and seed removal. You can choose between continuous and non-continuous modes.

Continuous mode, eliminates pulp whenever the machine is juicing. It means the

system runs automatically and therefore means that you can go longer between cleans.

Non-continuous mode, means a longer amount of time for the pulp to be filtered. You can choose how often the system is activated depending on the type of fruit used and the quantity of pulp created. Fast frequency will mean that the system is activated more often.

The conveyor belt will run on the following settings:

SLOW	REGULAR	FAST
20 oranges	15 oranges	10 oranges

What is more, you can activate the “Self cleaning” option which means that the belt will be cleaned automatically after the last juicing. In non-continuous mode the “Self cleaning” function will activate 30 seconds after the last use.

On your Display Digital, you will see symbols such as these:



Auto

Continuous Mode



Auto

Continuous Mode with “Self Cleaning”



Non-continuous mode with “Self Cleaning”



Note: Remember that if you press OFF, you will cancel any changes made before and you will return to the previous menu.

Technical Service

The Zumex Essential Pro | Versatile Pro | Versatile Star juicers provide you with the information you need for correct unit maintenance. They are also fitted with a squeezed orange counter which can be configured in this mode. Press the MENU key for a few seconds to enter the menu and select TECHNICAL SERVICE, press ON to confirm your selection and OFF to return to the previous menu.

Serial number: This shows you your juicer's serial number which is essential for any TECHNICAL SERVICE consultation.

On the TECHNICAL SERVICE menu select SERIAL NUMBER and press ON to confirm your selection. You can see the serial number on the screen. Return to the previous menu by pressing OFF.

Voltage: This shows you the mains voltage at the time of the consultation, vital for any Technical Assistance Service.

On the TECHNICAL SERVICE menu select VOLTAGE and press ON to confirm your selection. You can view the voltage on the screen. Return to the previous menu, pressing OFF.

Calibration: This shows you the calibration value of your machine which must be adjusted in exceptional cases when the counter is not counting correctly. This information is vital for any Technical Assistance consultation. It also lets you change the values manually. This procedure must only be carried out at the indication and with the aid of an authorised Technical Assistance Service.

Calibration value: On the TECHNICAL SERVICE menu select CALIBRATION > CALIBRATION VALUE and press ON to confirm your selection. You can view the calibration number on the screen. Return to the menu, pressing OFF.

Offset Value: On the TECHNICAL SERVICE menu select CALIBRATION > OFFSET VALUE and press ON to confirm your selection. You can view the offset number on the screen. Return to the menu, pressing ON.

Calibrate: Select CALIBRATE and press ON. Next, set your PIN number and press ON. The machine will ask for confirmation: 'Calibrate?', press 'ON'

to confirm the automatic calibration. The machine will then carry out said calibration and display the adjusted calibration value. Return to the menu, pressing OFF.

This option must only be carried out under the supervision of the Technical Service and when it has been specifically indicated.

Pin: Your juicer has a password so you can access the counters and modify configuration parameters. The standard programmed PIN is 0000 but you can personalise this PIN. On the TECHNICAL SERVICE menu select PIN and press ON to confirm your selection. If this is the first time you have changed your PIN, the standard PIN 0000 will appear and press ON; if you have already programmed a password previously, enter the old password, use the cursors ▲▼ to select each digit, press OFF to move from digit to digit and ON to confirm the password. Upon entering the correct PIN the “New PIN” screen will appear. Programme the new password, select each digit with the cursors ▲▼, press OFF to move from digit to digit and ON to confirm the new PIN.

If you forget the Pin number programed, you will be required to reset machine's MENU. In order, to do that, enter CONFIGURATION press ▲ button, and while pressed, press ▼ button simultaneously.

Counters: You can control the counter and discounter of your juicer. The counter allows you to establish the no. of oranges squeezed, the discounter function allows you to programme a given no. of oranges and gradually consume oranges from this total.

Partial counter: This shows you the no. of oranges consumed and it can be set to zero. On the TECHNICAL SERVICE menu select COUNTERS > PARTIAL COUNTER and press ON to confirm your selection. Enter your PIN (Remember: Select each digit with the cursor ▲▼, press OFF to move from digit to digit and ON to confirm the password). You can view the number of oranges squeezed on the screen. To set the counter to zero press ▼ and confirm using ON and on the machine display you will see that the counter has been set to zero. Return to the menu, pressing OFF repeatedly.

Total counter: This shows you all the oranges consumed throughout the life of the juicer, this counter cannot be deleted.

On the TECHNICAL SERVICE menu select COUNTERS > TOTAL COUNTER and press ON to confirm your selection. You can view the number of oranges on the screen. Move up to the upper menu by pressing OFF.

Discounter: This allows you to programme a given no. of oranges and gradually consume oranges from this total. On the TECHNICAL SERVICE menu select COUNTERS > DISCOUNTER and press ON to confirm your selection. Enter your PIN (Remember: Select each digit using the cursors ▲▼, press OFF to move from digit to digit and ON to confirm the password) and you will enter the discounter menu. Programme each digit of the discounter using the cursors ▲▼ and after each digit press OFF to move on to the next one and repeat this action for each digit; on the last digit press ON and the selection will be memorised automatically. Then select whether you want the discounter to be visible or not on the main menu (visible/concealed option). Return to the menu, pressing OFF repeatedly.

- ! Once the discounter is at zero, the juicer will stop until a new sum of oranges is loaded or a change is made to the counter function, entering the “MAIN COUNTER” menu and confirming by pressing ON.
- ! When the visible discounter has been programmed, a ‘D’ will appear on the normal operating screen in front of the counter digits. If the concealed discounter has been programmed, no figure will be displayed.

Cleaning

Zumex recommends cleaning the machine at least once or twice a day, depending on how much it is used in order to maintain optimal food hygiene conditions.

Zumex recommends using Zumex Citric Active Detergent™, which is specially designed to clean citrus juicers with a high descaling effect for wax and pulp.

For correct cleaning you must follow the steps below:

! WARNING! Turn the machine off at the mains before cleaning process.

Essential Basic, Essential Pro

- 1** Disassemble the container (Fig. 10) by removing it using both hands and pulling it outwards. To assemble it again, hold the container with both hands and position it on the guide rails of the cover and push it until it is fully inserted.
- ! Important:** If the container is not correctly assembled, the machine will not be activated. If the juice container contains a filter and juice residue; handle with care to avoid accidentally spilling juice or dropping the filter.
- 2** Disassemble the filter by pulling the tab.
- 3** Empty its contents and place it upside down on a flat surface.
- 4** Press the plastic pins of the tap and remove the pivots inserted in the container (Fig. 11). Remove the back part first and then remove the front part. To assemble, follow these steps in reverse order: first, insert the front part into the container, then press the pins until the pivots fit into the holes of the container. Lightly pull the faucet to check that it has been correctly inserted.
- 5** Remove the front cover by opening the side catch (Fig. 14). Turn the cover 90° to the right until it is outside the feeder. Pull upwards until it is released from the hinges. To assemble it again, hold the cover firmly with both hands and mount it in its fully open position, taking care to insert the three hinges into their holes. Close the cover and lock its position.
- ! Important:** Always disassemble the container before removing the cover. Do not remove the cover until it is in its fully open position. Avoid carrying weight on the cover as this could strain the hinges. Ensure that the cover is correctly inserted in its three hinges before closing it.

- 6 Remove the blade holder (Fig. 7) by pulling it towards you using the handle.

! WARNING! handle this piece very carefully as you could cut yourself.

- 7 Pull the ejectors out until it is completely free from the machine (Fig. 8). To assemble them again, place the ejectors on the corresponding side and insert them onto the knobs. Push the ejector until the blade is fully inserted into the lower pressing unit and the channel makes contact with the second knob.

Important: Remove the ejectors before removing the pressing units of the juicer. If the ejector is not correctly installed as indicated above, the part may be damaged when the machine is in operation.

- 8 Remove the pressing units in pairs, after having unscrewed the knobs that hold them in place (Fig. 9).

Versatile Pro | Versatile Star

- 1 Dismount the container unit and PulpOut in one step. To do so, press the front buttons on the PulpOut (Fig. 17) until both parts of the cover are released, sliding it all outwards.

To assemble it again, hold the container with both hands and position it on the guide rails of the cover and push it until it is fully inserted. Then press both upper sides of the PulpOut until both buttons move outwards and sit in line with the protruding lines on the front (Fig. 18)

- ! Important:** If the container is not correctly assembled, the machine and the PulpOut cannot be activated.

- 2 Remove the PulpOut from the container. (Fig. 17.3)
- 3 Place the PulpOut system on a smooth surface, place your fingers on the inside of the right roller of the sweeping belt and push it outwards to release it. (Fig. 19) Pull out the sweeping belt together with the other roller and remove both parts. To assemble it again, put the rollers into the belt, insert the left roller at the side of the PulpOut and then stretch the belt to insert the right roller.

Disassemble the filter by pulling the tab.

- 4 Empty contents of the container and place it upside down on a flat surface.

- 5 Press the plastic pins of the tap and remove the pivots inserted in the container (Fig. 11). Remove the back part first and then remove the front part. To assemble, follow these steps in reverse order: first, insert the front part into the container, then press the pins until the pivots fit into the holes of the container. Lightly pull the faucet to check that it has been correctly inserted.
- 6

- Remove the front cover by opening the side catch (Fig. 14). Turn the cover 90° to the right until it is outside the feeder. Pull upwards until it is released from the hinges. To assemble it again, hold the cover firmly with both hands and mount it in its fully open position, taking care to insert the three hinges into their holes. Close the cover and lock its position.
- 7

Important: Always disassemble the container before removing the cover. Do not remove the cover until it is in its fully open position. Avoid carrying weight on the cover as this could strain the hinges. Ensure that the cover is correctly inserted in its three hinges before closing it.

- !

- Remove the 1Step Kit (Fig. 15-16) from the machine. First, check the assembly and disassembly instructions in the following section 1Step Extraction Kit.
- 8

There are two possibilities when cleaning:

- Complete cleaning: once the unit has been removed from the machine, get rid of extra pulp and peel if there is any washing it with water and if necessary, a mild soap. The whole unit is also dishwasher safe.
 - Deep cleaning: all of the components can be removed and can be cleaned individually. Zumex recommend this type of deep cleaning at least once a week depending on how much usage the machine gets.
- 9 Remove the Blade holder (9) and clean it carefully taking care not to hurt yourself.

- The plastic parts of the squeezing system are suitable for cleaning in a dishwasher.
- We do not recommend cleaning the cover and the juice container using the dishwasher. Follow this recommendation to increase their durability. To clean both parts, use a soft cloth soaked in water and Citric Active or food-grade soap. Under no circumstances should you use abrasive or anti-lime products.
- The juice tap and tray must be separated for their correct cleaning, preventing dirt from accumulating between both. The tap may be cleaned in the dishwasher.
- When cleaning the squeezing and cover area you should use a soft cloth dipped in water and washing-up liquid. Then rinse thoroughly in clean water so no soap remains.
- Once the cleaning process has finished, you must assemble all the elements in reverse order to their disassembly. Make sure that all the parts have been correctly assembled and secured.
- Remember that each peel ejector (Fig. 8) only fits on one side and so they are not interchangeable. When you place them make sure that you insert the peel ejector paddle right down to the end of the lower pressing unit.
- In order to avoid the accumulation of wax it is important to clean the fruit feeder frequently of Zumex Versatile models.
- On models with a base stand clean the hopper and the inside of the stand, making sure to eliminate any peel or pulp remains.

1Step Extraction Kit

This device allows for easy insertion and removal of the pressing units and peel ejectors in just one step (Fig. 15).

Before installation remember to insert the Blade holder (9).

To install, line up the pressing units with the shafts and adjust their position while sliding them in. Use the central knob to attach the device to the machine.

Note: To remove simply reverse the process.

Assembly of the 1Step Kit (Fig. 16)

- a) Place the rear holder (22) on a surface. The metal ejector holders should be face down.
- b) Match up the lower and upper pressing units (4 and 5). Line up the circular bases of the pressing units with the holes on the holder. Note that the faces of the pressing units are different.
Ensure to mount them as shown in the figure.
- d) Line up the protruding cones of the pressing units with the four circular bushes on the front holder (21).
- e) Join both holders with the plastic securing knob (15).
- c) Turn the 1step kit 180° and line up the ejectors (7 and 12) with the ejector holders, inserting the extractor blade into the seal of the lower pressing unit. Ensure that both holders are inside the ejector channel as shown in image 4.

Disassembly of the 1Step Kit (Fig. 16)

- c) From the position shown in image 4, pull the ejectors (7 and 12) sideways to remove them from the metal holders.
- a) Turn the kit 180° and unscrew the plastic securing knob (15), which is located behind the pressing units and holds both metal holders (21 and 22).
- b) Carefully pull the front holder (21).
- c) Separate the lower pressing unit (4) and the upper pressing unit (5).

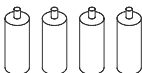
Note: To clean the unit, refer to the Cleaning section.

Elevation Kit

This Zumex machine has an Elevation Kit to make it easier to clean the surface where it is located. Elevation Kit ref. 05230* is not included in this model, it is available in the machine accessory catalogue.

This Kit must be mounted according to the following instructions:

Components



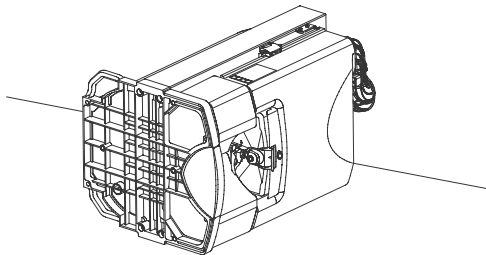
Legs	4
Adhesive felt disc	4
Screw-in stud	4

Installation

The machine comes prepared for this Kit to be simply and quickly installed.

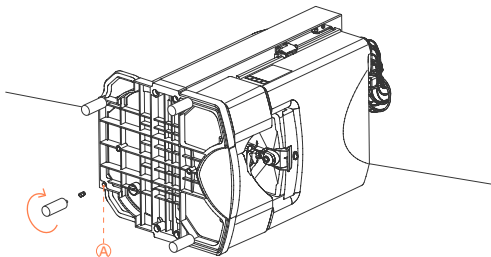
- 1 Place machine in assembly position.

Carefully place the machine on one of its sides, previously protecting this area to prevent damage to the machine. This operation must be carried out between two people, so that the base of the machine is in view, facilitating the work process.



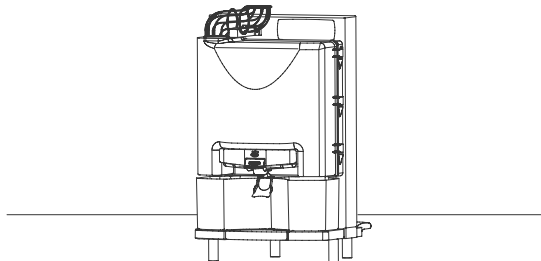
2 Fit the Elevation Kit legs.

There are four holes on the base of the machine, where the legs go. The legs are supplied with some screw-in studs that are already fitted into the ends of the legs. We must fully insert them into the holes (A) on the base and then screw the legs in as far as they will go. Once this operation has been carried out with all four legs, these can be mounted and removed when required without the screw-in studs coming out of their housing.



3 Put the machine back into its working position.

Carefully stand the machine back up again leaving it in its working position.



Accessories

There is a wide range of accessories available for you to make the most of your machine:

1Step Extraction Kit

With this accessory you will be able to dismantle the machine in just 10 seconds and clean it under the tap or in the dishwasher.

Kit S / 1Step Extraction Kit S

To juice fruit that has a diameter of 45 mm to 67 mm.

Countertop Kit

Integrates waste management keeping things practical and clean.

Elevation kit

This Zumex machine has an Elevation Kit to make it easier to clean the surface where it is located.

Bottle holder

Enables convenient filling of bottles. Suitable for bottles with 38 mm, 36 mm and 34.4 mm necks.

Citric Active

Detergent for food use, formulated to remove pulp and waxes.

Zumex Pack

For packing fresh drinks for sale. There are 4 formats (1 l, 50 cl, 33cl and 25 cl), with a Zumex or customised label.

Consult further information about accessories at www.zumex.com

Detecting Faults

Fault	Possible cause	Correction
The machine doesn't work	Machine not plugged in.	Plug it in.
	No power is reaching the plug.	Check the socket.
	Cover not fitted properly.	Make sure it has been fit properly.
	Juice container not fitted properly.	Make sure it has been fit properly.
	Blocked pressing units.	Turn off the machine at the mains and unblock the pressing units.
	Safety sensors malfunctioning.	Contact your technical service.
	Faulty ON/OFF button.	Contact your technical service.
	Faulty circuit.	Contact your technical service.
The machine blocks frequently during juicing	Insufficient voltage.	Check that the voltage matches that indicated in the manual.
	Faulty circuit.	Contact your technical service.
The pressing units are not synchronized	Fault in an axle.	Contact your technical service.
Peel ejector breaks	Peel ejector incorrectly fitted.	Place it in its correct position inserting it totally until observing it has made contact (Fig. 8)
You can hear the motor running but the pressing units are not turning	Internal fault.	Contact your technical service.

Fault	Possible cause	Correction
The faucet gets blocked	The juice has seeds or too much pulp.	Disassemble and clean the faucet according Fig. 11A.
The machine stops every now and again	Insufficient ventilation.	Check that the appliance's ventilation grilles are not blocked.
	Overload.	Contact your technical service.
Screen does not display information	Alteration to mains systems.	Turn off the machine and turn it back on again.
The machine is in self-service mode and won't stop operating	Faucet not fitted or fitted incorrectly.	Fit the faucet in the manner indicated in Fig. 11A
	Faucet well fitted: possible internal fault.	Contact your technical service.
	Faucet block activated.	Put the block in horizontal position by pressing the faucet downwards.
The sweeper motor does not turn	Pulp-out deactivated	Activate the PulpOut in continuous or intermittent mode
	Check that the PulpOut system is active	Notify Technical Service

WARNING: Any action to unblock the machine must be carried out by disconnecting it from the mains. If, after making the checks stated here, the machine does not work, call the technical service.

Screen Messages

Display Message	Cause	Correction
Excess current	The maximum electrical consumption level has been exceeded for at least one second.	Turn off at mains and turn back on again.
No oranges	The motor remains on for two minutes detecting any squeezing.	Put oranges back in feeder again without and press ON.
Memory initiated	A memory error has been detected.	Contact your technical service.
Calibration	An incorrect calibration value has been detected.	Calibrate.
Out of service	The counter has reached zero.	Modify the discounter value as indicated in page 21 or move on to counter function entering PARTIAL COUNTER and pressing ON.
Eeprom	Error detected in EEPROM memory.	Contact your technical service.
Out of range	The input power voltage is less than 80V or greater than 260V.	Contact your technical service.
Keyboard error (error 1)	No communication with the keyboard (Internal fault).	Contact your technical service.
Juice tray picture flashing	Check the juice tray and front cover are placed correctly.	Place the tray and cover in its correct position as Fig. 4. If the picture does not disappear, contact your technical service.
Waste limit	Waste bucket full according to the oranges specified.	Empty the waste bucket and clean the machine.

*The message: "Keyboard error" may not appear on the display as there is no communication between the CPU and the keyboard panel



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