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# THE SOURCE OF THE BEST ORANGES

# We are from Valencia, home of some of the best oranges in the world.

Oranges, kitchen gardens and the Mediterranean lifestyle are part of our roots and of what we have inherited from our forebears. In recognition of this heritage we decided one day to give the whole world the opportunity to enjoy the best natural orange juice.

As fresh, nutritious and flavoursome as when our growers pick an orange from the tree, cut it in half and squeeze it by hand.

Today, 20 years down the line, we are proud of the fact that thousands of customers enjoy the juice our machines produce.





## One company, one aim: Flavour.

Once you have tasted the best juice you can't make do with just any juice: your palate becomes demanding.

Back in 1992 this obsession with offering the perfect freshly squeezed juice, with extracting as much juice as possible from the fruit without crushing the peel so the flavour will be free of any oils or added acidity led us to research and develop the most effective and efficient technology in the field of automatic citrus juicing machines. What we developed is a range of machines that imitate the traditional hand-squeezing method and are specially designed for the world's catering trade.













We extract all the juice. Maximum squeezing efficiency.





#### Efficient Vertical System

We know how important it is for you to gain the optimum return on your investment and so, how crucial it is that they avoid any waste.

The EVS system (Efficient Vertical System) incorporated into our machines means the fruit is squeezed in a vertical sequence that is high yield and extracts the maximum possible amount of juice from the fruit, with not a drop wasted.

# See what you are about to drink and enjoy the taste.





#### Open View System

All Zummo machines feature our exclusive Open View System, in other words, you can see the fruit that is about to be squeezed at all times, as well as the entire squeezing process.

# Squeeze different citrus fruit.





#### **Multicitric** System

Oranges, limes, lemons, grapefruit, mandarins and pomegranates... Our machines will squeeze all rounded citrus of all sizes. Try making delicious juice from a combination of different citrus. Check the different types of fruits our models can squeeze.

## **OUR FAMILY**

#### We have an extended family of machines designed to cater for different needs.

Bars, universities, schools, airports, supermarkets, hotels, gyms, service stations...

Zummo machines are designed to squeeze wherever there is a need to provide a quality juice.

- Z1Z06
- Z14
- **Z40**









**Zummo machines come with a 3-year warranty** (check specific terms and conditions for each model) available through your official distributor.

The warranty comes into effect from the date of DELIVERY to the distributor and in accordance with the established general conditions of sale.



ZV25









### Comparative table Catering Range



	Z1	Z06	Z14	Z14 SERVICE	Z14 SELF SERVICE	Z14 FRESH	Z40	Z40 DUO PLUS	Z40 SELF SERVICE DUO PLUS	Z40 SERVICE PLUS
1	678/339/ 387mm. 26.7" x 13.34" x 15.23"	720/504/ 420mm. 28.34" x 19.84" x 16.53"	788/478/ 444mm. 31" x 18.8" x 17.48"	1515/610/ 600mm. 59.65" x 24" x 23.6"	788/478/ 444mm. 31" x 18.8" x 17.48"	1678/610/ 510mm. 66" x 24" x 20"	980/598/ 545mm. 38.6" x 23.5" x 21.5"	1705/800/ 600mm. 67.1" x 31.5" x 23.6"	1705/800/ 600mm. 67.1" x 31.5" x 23.6"	1705/800/ 600mm. 67.1" x 31.5" x 23.6"
	6.5	10	11	11	11	11	40	40	40	40
	1Kg. (2.2 lbs) (6-7 oranges approx.)	1,5Kg. (3.3 lbs) (9 oranges approx.)	9Kg. (20 lbs)	9Kg. (20 lbs)	9Kg. (20 lbs)	9Kg. (20 lbs)	20Kg. (44 lbs)	20Kg. (44 lbs)	20Kg. (44 lbs)	20Kg. (44 lbs)
<b>②</b>	Ø55-90mm. (2.16" - 3.54").	Ø45-90mm. (1.77" - 3.54")	Ø45-90mm. (1.77" - 3.54")	Ø45-90mm. (1.77" - 3.54")	Ø45-90mm. (1.77" - 3.54")	Ø45-90mm. (1.77" - 3.54")	Ø53-100mm. (2.1" – 3.9")	Ø53-100mm. (2.1" – 3.9")	Ø53-100mm. (2.1" – 3.9")	Ø53-100mm. (2.1" – 3.9")
ă	29,5kg. (65 lbs)	52kg. (115 lbs)	58kg. (127 lbs)	93,5kg. (206 lbs)	60,5kg. (133 lbs)	108,75kg. (239.75 lbs)	81,5kg. (179.7 lbs)	118,5kg. (261lbs)	118,5kg. (261lbs)	119,5kg. (263lb)
¥	165W. stand by 1,8W.	275W.	275W.	275W.	275W.	275+450= 725W.	360W. stand by 2,4W.	360W. stand by 2,4W.	360W. stand by 2,4W.	360W. stand by 2,4W.
•	5 sensors	3 sensors	3 sensors	3 sensors	3 sensors	3 sensors	3 sensors	3 sensors	3 sensors	3 sensors
	9 I. (2.4 gal) 5kg. (11 lbs) Oranges approx.	2x9 l. (2x2.4 gal) 10 kg. (22 lbs) Oranges approx.	2x7 l. (2x1.85 gal) 7 kg. (15,4 lbs) Oranges approx.	Bag	2x9 I. (2x2.4 gal) 10 kg. (22 lbs) Oranges approx.	Bag	2x15 I. (2x4 gal) 15 kg. (33lbs) Oranges approx.	2x50 l. (2x13.2 gal) 50 kg. (110 lbs) oranges approx.	2x50 l. (2x13.2 gal) 50 kg. (110 lbs) oranges approx.	2x50 I. (2x13.2 gal) 50 kg. (110 lbs) oranges approx.
	4mm.	5mm.	3-4mm.	4mm.	4mm.	3-4mm.	3mm. Self cleaning	3mm. Self cleaning	3mm. Self cleaning	3mm. Self cleaning
T	-	-	-	YES	YES	YES	-	-	YES	YES
	-	-	-	6I. (1.6 gal)	-	7l. (1.85 gal)	-	-	-	7,6I. (2 gal)





## The advantages of a **Zummo machine**

We all know that the perfect process is a natural one: to pick a piece of fruit off a tree, cut it, open it, and squeeze out the juice there and then.

Our mission is that the juice that is squeezed by one of our machines, wherever it is, offers that same quality. Key to this is research, the raw material, quality control, technology, delivery times and maintaining a close relationship with our customers.





#### Easy to clean

The squeezing mechanism is very simple, as its internal maintenance. Keep the machine clean in order to work properly, stay hygienic and look good.

It takes about 6-7 minutes to take the machine apart, clean, dry and put it back together again.

## Reliability, durability and R.O.I.

When people get used to the best juice it is hard for them to kick the habit, as it were. The reliability and durability of our machines means that they will never fail to you, as they are designed to work at full capacity in the most demanding of situations.

Also, you can programme the number of oranges you want the machine to squeeze per glass and record the total number squeezed. You will be surprised at how quickly your Zummo machine will pay for itself – you can do the calculatation at www.zummo.es





#### around the world



# More than 88 countries around the world enjoy our juice.

Our machines – and with them the juice they produce – are at work in more than 88 countries, offering people the possibility of enjoying the best citrus juice.

It has been proven in "blind tastings" that our juice is superior to the rest, so if what you are looking to provide as a catering outlet is flavour and quality, then you are in luck.

#### **Countries:**

Germany, Andorra, Saudi Arabia, Argentina, Aruba, Australia, Austria, Bahrain, Belgium, Bolivia, Bosnia Herzegovina, Brazil, Bulgaria, Canada, Chile, Cyprus, Colombia, Costa Rica, Croatia, Denmark, Ecuador, Egypt, United Arab Emirates, Slovakia, Slovenia, Spain, United States of America, Fiji, Finland, France, Ghana, Greece, Holland, Hungary, India, Indonesia, Iran, Ireland, Mauritius, the Virgin Islands, Israel, Italy, Japan, Jordan, Kazakhstan, Kenya, South Korea, Kuwait, Latvia, Lebanon, Libya, Lithuania, Luxemburg, Malta, Morocco, Mexico, Montenegro, Namibia, Nigeria, Norway, New Caledonia, New Zealand, Oman, Panama, Paraguay, Peru, Poland, Portugal, Puerto Rico, Qatar, United Kingdom, Czech Republic, Romania, Russia, Serbia, Singapore, Syria, South Africa, Sudan, Sweden, Switzerland, Thailand, Trinidad &Tobago, Turkey, Uruguay, Venezuela.



#### Commitment to quality

We are aware that your impression of Zummo now and in the future is and will be determined by the quality of our people and of our products and services.

Our commitment to product quality is endorsed by the official recognitions given to our machines.

Every model carries a CE (European Community) certification, whilst the other recognitions vary from one model to another. All mean that we can sell our machines in the main international markets.

Our endeavours do not end there however. We firmly believe that progress and industry are compatible with the Environment. We are aware that investment in the environment is an investment in the future and we are committed to ongoing improvement.

We have therefore developed an Integrated Quality and Environmental Management System for the design of automatic citrus juicing machines that has been certified by TÜV NORD in line with ISO 9001 and ISO 14001 standards.

Zummo also subscribes to the ECORAEES (Eco Waste Electrical and Electronic Equipment) Foundation and its Integrated Waste Electrical and Electronic Equipment Management System, thereby complying with the obligations stipulated in Royal Decree 208/2005 governing Waste Electrical and Electronic Equipment.













(Not all models are covered by these certifications. Please ask us the certifications met by each model.)



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