

ZUMEX MINEX



Fig. 2



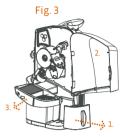


Fig. 6B



Fig. 6C



Fig. 7



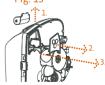
Fig. 11

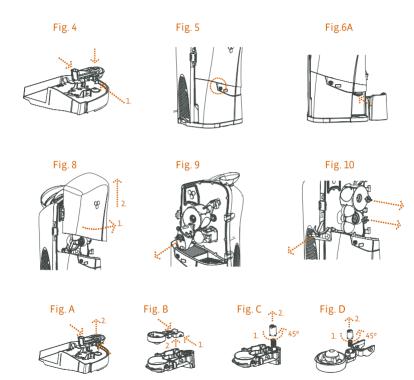


Fig. 12



Fig. 13







The following Manual refers to the model Minex.

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

GENERAL INDEX

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Zumex reserves the right to modify the information contained in this manual without prior notice.

IMPORTANT GENERAL INFORMATION

- The specific particulars about your Zumex juicer (voltage, frequency and other data of interest) are stated on the Identification Label on the machine itself.
- Remember that for any technical consultation you should get in touch with your usual Distributor/ Official Technical Assistance Service, always stating the Serial number of the machine's Identification Label.
- In Spain Zumex adopts the measures required to ensure that the machines put into the market are subject to selective collecti0on and have correct environmental management. Please get in touch with your authorised Zumex distributor to dispose of these machines correctly.
- If the power cable is damaged, it must be replaced by its manufacturer, by its after-sales service or by similar qualified personnel to avoid hazards.
- Before cleaning the machine or carrying out any maintenance, always unplug from the mains.
- This is not a toy, so prevent children from playing with the appliance.
- This appliance can be used by children over the age of 8 or older, if they are supervised or if they have received instructions relating to the safe use of the appliance and they can understand the risks entailed. User cleaning and maintenance must not be carried out by children, unless

they are 8 years of age or older and they are supervised. Keep the appliance and its cable out of reach of children under the age of 8.

- This appliance can be used 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.
- Do not spray the appliance with water to clean it.
- This machine is designed for squeezing the fruit and the sizes indicated in this manual.
- 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.

- Do not manipulate the machine in such a way that it works without safety elements.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - · Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.

If you have any suggestion or comment to improve our machines or service network, please get in touch with Zumex directly at the address below:



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TECHNICAL FEATURES

| ZUMEX MINEX | |
|---------------------------|---------------------------------------|
| Oranges per minute: | 13 |
| Dimensions (cm - inches): | 36,5 x 36 x 72 cm 14" x 14" x 28" |
| Net Weight (Kg · lb): | 19,5 Kg I 43 lb |
| Power: | 44 W |
| Consumption: | 0.45 A |
| Voltage: | Multitension 100-240 V ı 50-60 Hz |
| Anti-humidity Protection: | IPX0 |
| Sound pressure level: | Less than 70 dB |
| Safety: | 3 detectors and electronic protection |
| Maximum fruit size: | To 80 mm (Recommended 65 y 78mm). |

USAGE INSTRUCTIONS

GENERAL DESCRIPTION

| ZU | IMEX MINEX | | |
|----|------------------------|----|--------------------------------|
| 1 | Feeder door | 11 | Blade |
| 2 | Counterweight | 12 | Tipping blade holder |
| 3 | Dispenser | 13 | MX female drum |
| 4 | Feeder Ramp | 14 | Left peel ejector |
| 5 | Retainer | 15 | Wheel |
| 6 | Cover | 16 | Blade lock |
| 7 | Juice Container | 17 | Silicone seal |
| 8 | Juice Container Filter | 18 | Extra push button |
| 9 | Drip tray | 19 | Tap fitting and joint assembly |
| 10 | MX male drum | 20 | Colour Kit |

PRFPARATION

To start operating the juice extractor, proceed as follows:

- Remove the appliance from its packaging and place it on a surface that is as horizontal as possible.
- 2 Check that the electricity voltage is within the limits indicated on the machine characteristics label which can be found on the cover of this manual and on the machine itself.
- Place the feeder ramp on the machine as shown in Fig. 1
- Plug the cable supplied with the machine into a standard socket with a ground connection, Fig. 2
- Before using the machine, install the tap fitting as shown in figures 3 and 4. Remove the jug, open the top cover and remove the juice container. The tap fitting and push button are inside the jug. Take out both parts and install the tap. Keep the button for future use. Replace the container, close the cover and replace the jug in the machine, in that order.
- Check that the cover, juice container and peel container are properly inserted in place, as otherwise the machine safety sensors will not allow it to be started.
 - Remember: Use fruit with a diameter of no more than 80 mm (Preferably between 65 and 78 mm).

OPERATION

Once the appliance is plugged into the mains at the correct voltage, activate the switch at the rear of the machine (Fig. 2), and it will be ready to operate.

The machine operates as follows: the oranges on the ramp are automatically introduced into the extractor system, where they are cut in half and then the juice is extracted by the drums. Then the juice is deposited in the container or juice jug and the peel in the peel container.

- Place the oranges for squeezing on the ramp.
- Press the **ON/OFF** button at the front of the machine (Fig. 5), and the unit will automatically start up the extraction process. This process may be interrupted at any time by pressing that button again. The machine will also stop automatically a few seconds after it detects there are no oranges.
- 3 The dispenser and anti-drip tap allow you to work with the jug inserted in the machine or with a glass. If working with the jug (Fig. 6A), on extracting the juice, it will fall into the jug. If you want to serve the juice directly into a glass, remove the jug and the juice will fall into the juice container. Place the glass under the tap and press it down (Fig. 6B) to activate the tap. The juice will stop falling as soon as you remove your finger from the tap. If you wish, you can work with the push button instead of the jug. Connect the button as indicated in Figure 7. To remove the juice that has fallen inside the container, push the platform with glass inward, or press the button flap while you hold the glass (Fig. 6C).

OPERATING MODES AND INFORMATION DISPLAY

The machine may be in the following three operating modes. Depending on the mode in question, the display will show the following information:

Normal operating mode: The machine is operating or ready to operate. The following appears on the display:



Safety stop mode: The machine has automatically stopped or does not start because one of the 3 elements affecting safe operation is missing (cover, juice container or peel container) or because they are not correctly positioned.

The last 2 digits of the 4 on the bottom line give information about the status of each of those elements. These digits may have the value "0" or "1"; value "0" indicates that the element in question is correctly position, and "1" indicates that it is missing or not correctly positioned.



- NOTE: The values of the first 2 digits give additional information that may be useful for the machine After-sales service.
- 1 To prevent accidents, do not tamper with the machine to try and make it work without the safety elements. There are three elements that act on the safety sensors: the cover, the juice container and the peel container. The safety sensors must be tested regularly to ensure they operate correctly. To do this, start the machine and while it is operating, remove one of these elements to see whether the machine stops. Put it back in place and repeat the test with the other elements. If during any of the tests, the machine does not stop, notify the Technical Service

Alarms mode: The machine has automatically stopped or does not work for some reason. When this occurs, the display will show the origin through the following alarm codes:

- 1 Voltage alarm
- Mean current alarm
- 3 Tipping device lock alarm
- 4 IA lock alarm

- 5 Current alarm (thermal)
- 6 Short circuit current alarm
- 7 Miscellaneous alarms

To restart the machine after a safety stop or following an alarm, eliminate the cause (remove jammed oranges,...) and restore the safety elements (cover, juice container or peel container). After doing this, press the **ON/OFF** button and the machine will start the extraction cycle.

- If the blade assembly has been dismantled to eliminate a blockage and you find it difficult to reassemble, this is because the machine must be in the start position to perform the mounting operation. To put it at that position, keep the **ON/OFF** button pressed (with the containers and cover correctly positioned) until the machine stops, and then you can assemble the blade unit with no problem and continue operating.
- If the power cable is damaged, it must be replaced by a special cable or unit supplied by the manufacturer or official dealer.

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.

The following are the steps for correctly cleaning the juice extractor:

- With the machine stopped, unplug it from the mains by pulling out the pin (not the cable).
- Dismantle the front cover (Fig. 8).
- Dismantle the unit composed by twirler blade and support (Fig. 9) turning the selector clockwise to position of and pull gently towards you. For more thorough cleaning, separate the parts as follows:
 - After removing the unit from the machine, turn the selector to position to remove the blade block
 - To remove the twirler blade, move the blade to a vertical position until the \clubsuit mark on the blade and support coincide. In this position it should come away easily.



Dismantling the tipping blade

Warning! Handle this part with care to avoid cuts. The support, twirler blade and blade block unit must always be assembled and dismantled as one piece.

- Remove the peel ejector from its holder, unscrew the wheels and dismantle the extraction drums (Fig. 10).
- Dismantle the peel container and jug (Fig. 11).
- (Fig. 12).
- Dismantle the dispenser with the anti-drip tap as shown in figure A. After dismantling the tap, it can be washed by hand or in the dishwasher. It is not advisable to put the tap and container unit into the dishwasher without separating them, as the water will not reach the inside of the tap and clean it properly.

From time to time, dismantle the tap as shown in B to ensure more exhaustive cleaning. If the mobile part is stuck due to accumulated dry juice, proceed as indicated in figures C and D.

- All the parts can be put in the dishwasher EXCEPT THE CONTAINER.
- To clean the extraction zone and the container, use a soft cloth dampened in water and a detergent that is suitable for use washing dishes.
- Then rinse with running water to remove all traces of soap.
- After clearing the machine, reassemble all the elements in the reverse order followed for dismantling them. Check that all the parts are properly assembled and secured.

REMEMBER

Do not put the container in the dishwasher. To clean it use a soft cloth dampened with water and a detergent that is suitable for washing dishes. Never use abrasive products or lime-scale removers.

When replacing the peel ejector (Fig. 10), make sure it fits into its holder or pivots correctly and that the ejector blade enters the male extractor drum groove as far as it can go.

- To replace the blade holder unit, first insert the interior part of it, ensuring that it enters as far as it can go and then insert the clip on the external part (See figure 9). If you find it difficult to replace, the machine might have stopped halfway through a cycle. Keep the **ON/OFF** pressed (with the containers and cover correctly positioned) until the machine stops and you will then be able to assemble the blade unit with no difficulty and carry on operating.
- Do not forget to clean the fruit feeding area regularly (Fig. 1), as otherwise a waxy layer could form that is very difficult to remove. To do this proceed as follows:
- 1 Unplug the machine from the mains.
- Dismantle the ramp by pulling it upwards, it is only inserted (Fig. 1).
- 3 Dismantle the feeder tube by pulling it in the indicated direction (Fig. 13).
- If it is very dirty, dismantle the counterweight and dispenser (Fig. 13).
- Wipe the whole cavity with a cloth dampened with water and detergent that is suitable for washing dishes. Clean the dismantled parts and then rinse with running water to remove all traces of soap.
- 6 Assemble the parts in reverse order of assembly.

DETECTION OF FAILURES

| FAILURE | POSSIBLE CAUSE | CORRECTION |
|---|---|---|
| THE MACHINE DOES NOT WORK | Machine unplugged | Plug into mains |
| | No power supplied to socket | Check the socket |
| | Switch not activated | Activate the switch |
| | Fuse blown | Replace fuse in the connection base (Fig. 2) |
| | Cover not in proper position. Information on display SEG 00010 | Check it is in the right position |
| | Juice container not in proper position. Information on display SEG 00001 | Check it is in the right position |
| | Peel container not in proper position. Information on display SEG 00010 | Check it is in the right position |
| | Safety sensors dirty | Clean the button cover |
| THE MACHINE OFTEN BECOMES BLOCKED WHEN EXTRACTING JUICE | Not enough voltage (Alarm 01) | Check that the voltage is within the limits indicated in the manual |
| THE DRUMS ARE NOT SYNCHRONISED | Internal failure | Notify the Technical Service |
| THE EXTRACTORS BREAK | Extractors not in right position | Put them in position in accordance with the manual (Fig. 10) |

| FAILURE | POSSIBLE CAUSE | CORRECTION |
|--|--|---|
| THE MOTOR CAN BE HEARD BUT THE DRUMS DO NOT TURN | Internal failure | Notify the Technical Service |
| THE TIPPING BLADE DOES NOT TIP | Incorrect position | Check it is in the right position |
| | Jammed oranges | Eliminate the blockage |
| | Internal failure (Alarm 03) | Notify the Technical Service |
| THE TAP BECOMES BLOCKED | Excessive seeds or pulp | Remove and clean tap |
| | Silicone seal misplaced | Reposition the silicone seal and try |
| THE DISPENSER DOES NOT DISPENSE PROPERLY | Jammed oranges | Eliminate blockage. Use the correct gauge (Fig. 13) |
| THE JUICE COMES OUT SLOWLY | The juice contains pips or too much pulp | Dismantle and clean the tap, as shown in Fig. A and/or Fig. B |
| | Mobile part of tap stuck or blocked | Dismantle the tap as indicated in the clearing section of this manual |

WARNING: All actions taken to unblock the machine will be carried out when the machine is not plugged into the mains. If after making the checks mentioned here, the machine still does not work, call the Technical Service.

DECLARATION OF CONFORMITY EU

ZUMEX GROUP S.A. c., whose registered offices are situated at Polígono Industrial de Moncada III, C/ Molí, 2 - 46113 Moncada, Valencia (Spain) does here by declare, under its sole responsibility, that the **Minex** juicer machine models conform to the following harmonised standards:

| EN 60335-1 + A11 | 2012 2014 | Safety of household electrical appliances and similar. Part 1: General requirements |
|--------------------------------|----------------------|---|
| EN 60335-2-14 + A1 + A11 | 2006 2008 2012 | Household and similar electrical appliances - Safety - Part 2-14: Particular requirements for kitchen machines |
| EN 62233 | 2008 | Measurement methods for electromagnetic fields of household appliances and similar apparatus with regard to human exposure |
| EN 55014-1 | 2006 | Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus - Part 1: Emission |
| EN 55014-2 + A1 | 1997 2001 | Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus - Part 2: Immunity - Product family standard |
| EN 61000-3-2 | 2006 | Electromagnetic compatibility (EMC) - Part 3-2: Limits - Limits for harmonic current emissions (equipment input current <= 16 A per phase) |
| EN 61000-3-3 + A1 + A2 | 1995 2001 2005 | Electromagnetic compatibility (EMC) - Part 3-3: Limits - Limitation of voltage changes, voltage fluctuations and flicker in public low-voltage supply systems, for equipment with rated current <= 16 A per phase and not subject to conditional connection |
| NSF/ANSI 8 | 2012 | National Sanitation Foundation - Commercial powered food preparation equipment |
| NSF/ANSI 51 | 2014 | National Sanitation Foundation - Food equipment materials |

Copying with the provisions of the European Directives set out below:

2006/42/EU Security on machinery

Electrical equipment designed for use within certain voltage limits 2014/34/FU

2014/30/EU Electromagnetic compatibility (EMC)

2008/39/EU Plastic materials and articles intended to come into contact with foodstuffs.

2011/65/EU Restriction of the use of certain hazardous substances in electrical and electronic

equipment ROHS)

Waste electrical and electronic equipment (WEEE) 2012/19/EU

REG.(EU) Good manufacturing practice for materials and articles intended to come into

Nº 2023/2006 contact with food

REG.(EU) Materials and articles intended to come into contact with food

N° 1935/2004

Moncada, March 23, 2016



Maria Iosé Ramón Quality Manager

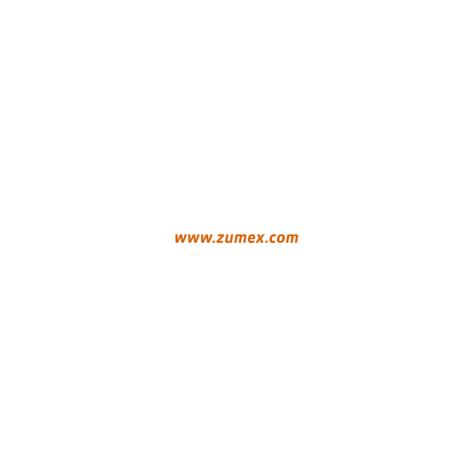
WARRANTY

SCOPE OF THE WARRANTY: The unit has a two-year warranty against defects and construction problems that could harm the correct operation, provided that the inner parts or mechanisms have not been manipulated. The following are excluded from the warranty.

EXCLUSIONS: Labor, trips, transport, parts that have become deteriorated due to natural wear as a consequence of use, as well as any damage resulting from the incorrect usage or installation of the unit and faults caused as a result of force majeure.

Any incorrect handling of the ID Label will make the Warranty void. Likewise, the warranty will also be void if other persons handle the unit, since only the Official Technical Support Service is qualified and authorized to do so.

 $Always\ provide\ the\ SERIAL\ Nr.\ on\ the\ ID\ Label\ when\ contacting\ the\ Technical\ Support\ Service.$





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