



ESSENTIAL BASIC • ESSENTIAL PRO • VERSATILE PRO

Figuras

Drawing

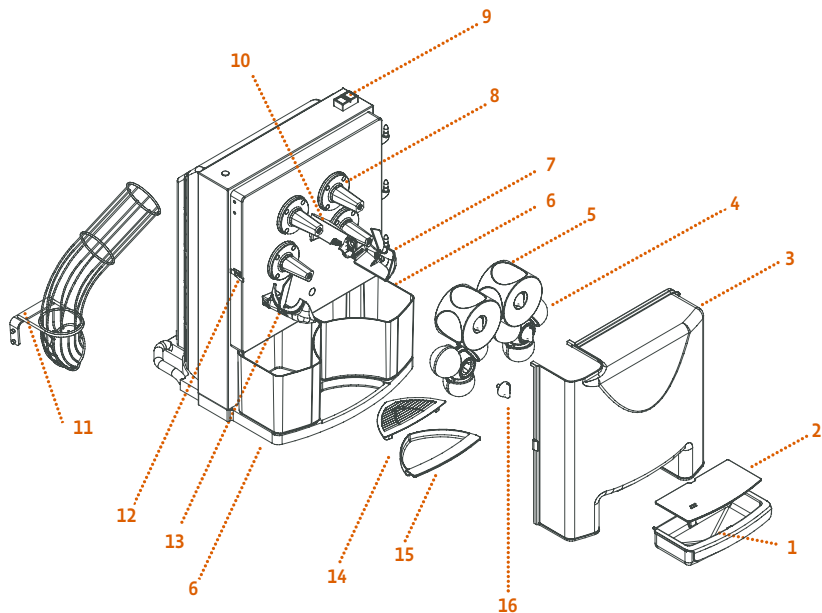
Figures

Abbildung

Figure

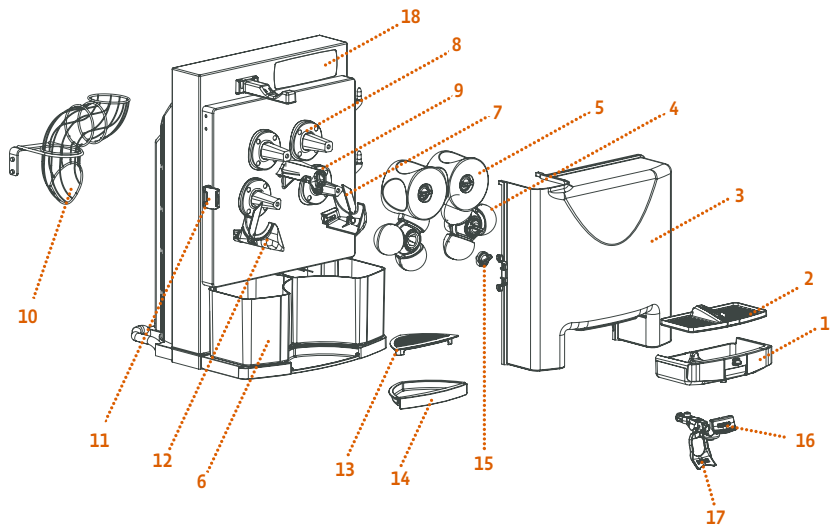


DIAGRAMS WITH PARTS: ESSENTIAL BASIC

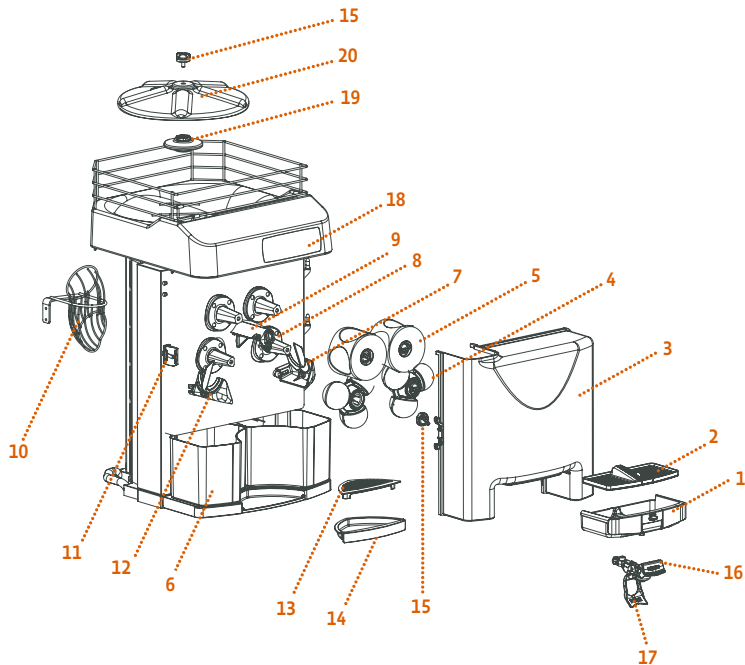




DIAGRAMS WITH PARTS: ESSENTIAL PRO



DIAGRAMS WITH PARTS: VERSATILE PRO





ZUMEX ESSENTIAL BASIC

Fig. 1

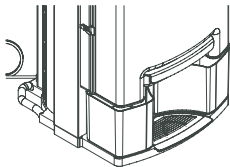


Fig. 2

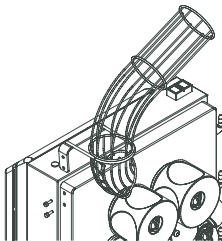
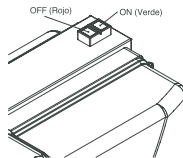
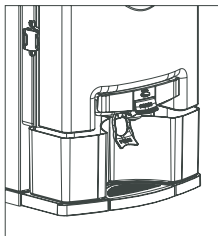


Fig. 3



ZUMEX ESSENTIAL PRO

Fig. 4



ZUMEX VERSATILE PRO

Fig. 5

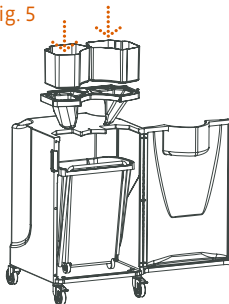


Fig. 6

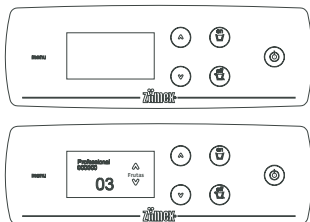


Fig. 7

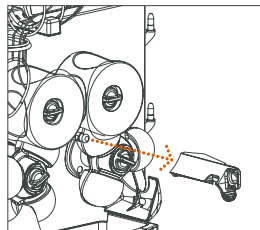


Fig. 8

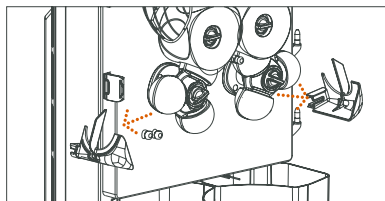


Fig. 9

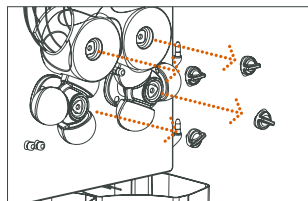




Fig. 10

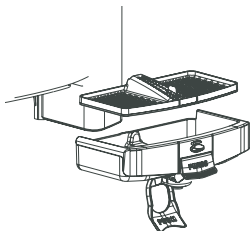


Fig. 11A

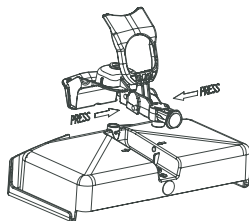


Fig. 12A

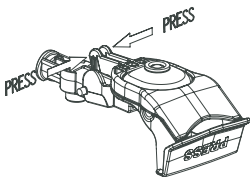


Fig. 12B

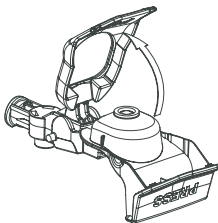
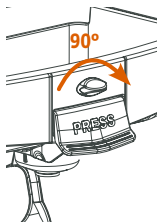


Fig. 13





*The following Manual refers to the
following models:
Essential Basic · Essential Pro · Versatile Pro*

***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.

ZUMEX offers:

A **Original squeezing system** and **Technology antibacterial ASP.**

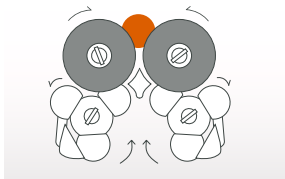


ORIGINAL SYSTEM

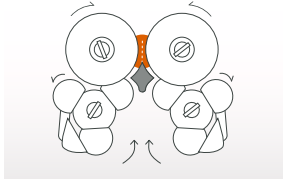
Original squeezing system patented by ZUMEX.

The rotating squeezing units extract the maximum amount of juice preventing their contact with the cortex and thus ensuring better quality, taste and hygiene.

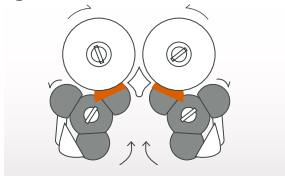
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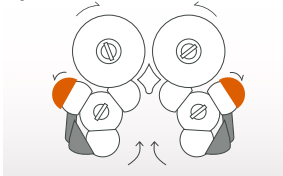
2.



3.



4.





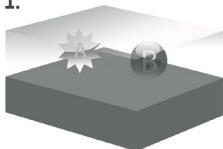
Antibacterial Silver Polymer

ASP

The first generation of orange juicers with exclusive antibacterial technology.

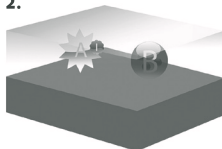
ZUMEX ASP is a unique antibacterial technology based on silver ions that inhibit bacterial growth between washes providing extra-effective protection and durability.

1.



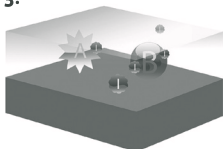
Under moist conditions...

2.



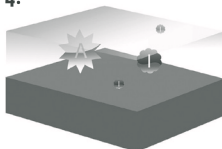
ZUMEX ASP delivers silver ions.

3.



Bacteria are attracted by the ions...

4.



and they join its molecular enzyme, causing its permanent disappearance.



Anti Microbial Additive



Silver Ion



Bacteria

IMPORTANT GENERAL INFORMATION

- New model Zumex Essential Pro and Zumex Versatile Pro
 - New touch control configuration: more user-friendly
 - 23 languages to choose from
 - Anti-drip tap
- 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 collection 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:



ZUMEX GROUP, S.A.

Polígono Ind. Moncada III C/Molí 2. 46113 Moncada. Valencia. España.

Tel. +34 961 301 251 Fax: +34 961 301 255

zumex@zumex.com / www.zumex.com

TECHNICAL FEATURES

	ESSENTIAL BASIC	ESSENTIAL PRO	VERSATILE PRO	PODIUM
Oranges per minute:	22	22	22	
Dimensions (cm):	47 x 50 x 88 cm	47 x 50 x 75 cm	47 x 55 x 85 cm	47,5 x 58 x 80 cm
Net Weight (Kg):	45 Kg	45,75 Kg	54 Kg	33 Kg
Consumption and Voltage:	300 W for 220-240 V 50-60 Hz 320 W for 115V 60 Hz	300 W for 220-240 V 50-60 Hz 320 W for 115V 60 Hz	380 W for 220-240 V 50-60 Hz 320 W for 115V 60 Hz	
Protection:	IPX4	IPX4	IPX4	
Safety:	Dual magnetic safety sensor. Electronic motor protection.	Dual magnetic safety sensor. Electronic motor protection.	Dual magnetic safety sensor. Electronic motor protection.	
Maximum size of fruit:	Up to 81 mm (between 65 and 78mm recommended)	Up to 81 mm (between 65 and 78mm recommended)	Up to 81 mm (between 65 and 78mm recommended)	
Anti-drip system:	NO	YES	YES	

USAGE INSTRUCTIONS

GENERAL DESCRIPTION

ZUMEX ESSENTIAL BASIC	ZUMEX ESSENTIAL PRO	ZUMEX VERSATILE PRO
<ul style="list-style-type: none">1 Juice container2 Filter container3 Zumex cover4 Lower pressing unit5 Upper pressing unit6 Orange peel buckets7 Right peel ejector8 Fastener support cap9 Button rubber protection10 Blade holder11 Feeder tube kit12 Cover catch13 Left peel ejector14 Glass holder filter15 Glass holder tray16 Plastic securing knob	<ul style="list-style-type: none">1 Juice container2 Filter container3 Zumex cover4 Lower pressing unit5 Upper pressing unit6 Orange, silver or graphite peel bucket7 Right peel ejector8 Fastener support cap9 Blade holder10 Feeder tube kit11 Cover catch12 Left peel ejector13 Glass holder filter14 Glass holder tray15 Plastic securing knob16 Complete faucet kit17 Faucet button18 Sleeve	<ul style="list-style-type: none">1 Juice container2 Filter container3 Zumex cover4 Lower pressing unit5 Upper pressing unit6 Orange, silver or graphite peel bucket7 Right peel ejector8 Fastener support cap9 Blade holder10 Feeder tube kit11 Cover catch12 Left peel ejector13 Glass holder filter14 Glass holder tray15 Plastic securing knob16 Complete faucet kit17 Faucet button18 Sleeve19 Dish base20 Dish kit

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 and its filter are placed correctly 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).


- ! **REMEMBER:** Use fruit which does not exceed 81 mm in diameter. (Between 65 and 78 mm recommended)
- ! If the machine is used for more than 50 minutes, extracting juice with load, remember that you must leave it for 20 minutes before using it again.

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 Y VERSATILE PRO

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. 9A and 9B. 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

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.

OFFSET: Depending on the type of fruit to be squeezed, the value can be adjusted for its optimum counting.

Select OFFSET and press the ON key and you will be immediately asked for your PIN. If you don't have one, consult your Technical Service. Then you configure the desired number using the cursors ▲▼. Once the adjustment has been concluded, press ON to save the changes. This operation must only be carried out under the supervision of an authorised Technical Service.

! 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 and Versatile Pro 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.

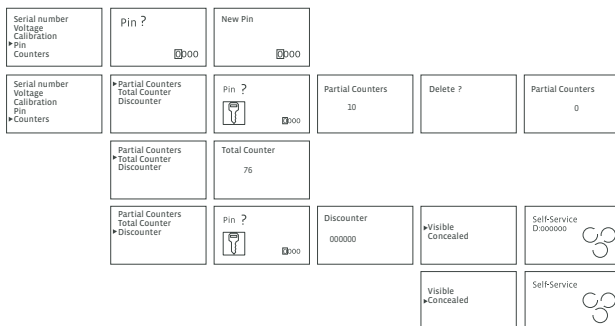
Discounter: This allows you to programme a given no. of oranges and gradually consume oranges from this total. On the TECHNICAL SERVICE menu select COUNTERS > DISCOUNTER and press ON to confirm your selection. Enter your PIN (Remember: Select each digit using the cursors ▲▼, press OFF to move from digit 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.

SUMMARY OF ZUMEX ESSENTIAL PRO AND VERSATILE PRO 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 Offset	Lighting 	
	Lighting ►Language Offset	Language English 1/23	
	Lighting Language ►Offset	Pin ? 0000	Offset 30
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 OF ZUMEX ESSENTIAL PRO AND VERSATILE PRO OPERATING MODES



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.

For correct cleaning you must follow the steps below:

- 1 Turn the machine off at the mains.**
- 2 Disassemble the front cover.**
- 3 Disassemble the blade holder** (Fig. 7) pulling it towards you by the handle.
Be careful! Handle this part with great care as you may cut yourself.
- 4 Remove the peel ejectors** from their supports (Fig. 8).
- 5 Disassemble the pressing units** in pairs after unscrewing the securing knobs (Fig. 9).
- 6 Disassemble the container and the juice filter** (Fig. 10).
- 7 Disassemble the faucet** (Fig. 11A).

- The plastic parts of the squeezing system are suitable for cleaning in a dishwasher.
- We would not recommend cleaning the juice cover and tray in the dishwasher. Following this tip increases its durability.
- 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 Pro 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.

RECOMMENDATION: Don't use the dishwasher to clean the cover nor the tray. Doing thus reduces the durability of the parts owing to the high temperatures of the automatic washing process. Follow the recommendation and avoid cleaning at high temperatures.

For cleaning both parts use a soft cloth soaked in soap and water suitable for crockery.

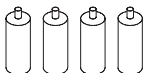
Under no circumstances must abrasive products be used nor any anti-lime scale product.

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* this model does not include, 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 (see Fig. 1).

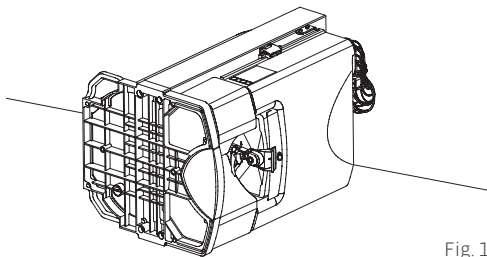


Fig. 1

2 Fit the Elevation Kit legs.

There are four holes on the base of the machine marked in (Fig. 2), 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.

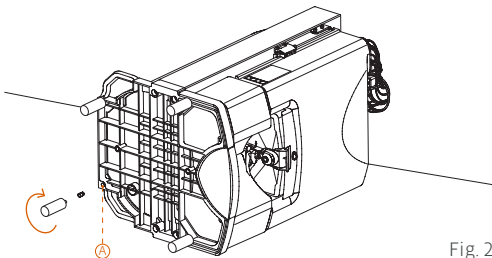
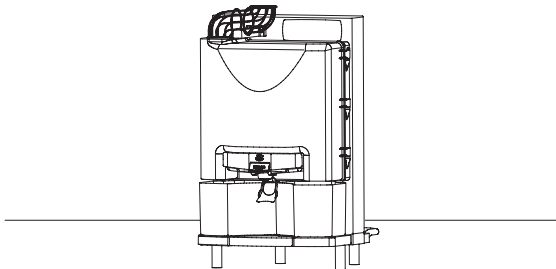


Fig. 2

3 Put the machine back into its working position.

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



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.
THE FAUCET GETS BLOCKED	The juice has seeds or too much pulp.	Disassemble and clean the faucet according Fig. 11A.

FAULT	POSSIBLE CAUSE	CORRECTION
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.

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 (See page 18).

DISPLAY MESSAGE	CAUSE	CORRECTION
OUT OF SERVICE	The counter has reached zero.	Modify the discounter value as indicated in page 19 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.

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

CE DECLARATION OF CONFORMITY

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

EN 60335-1	2012	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/EC	Security on machinery.
2006/95/EC	Electrical equipment designed for use within certain voltage limits.
2004/108/EC	Electromagnetic compatibility (EMC).
2008/39/EC	Plastic materials and articles intended to come into contact with foodstuffs.
2011/65/EC	Restriction of the use of certain hazardous substances in electrical and electronic equipment (ROHS).
2012/19/UE	Waste electrical and electronic equipment (WEEE).

Moncada, September 8, 2015



Ignacio Ballester Pérez
Industrialization 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.

www.zumex.com



Zumex Group, S.A. Headquarters

Polígono Ind. Moncada III
C/ Moli, 2 46113 Moncada, Valencia, Spain
Tel. +34 961 301 251 Fax.+34 961 301 255
zumex@zumex.com

Zumex USA Inc. USA & Canada

1573 NW 82nd Ave, Miami, FL 33126 USA
Tel. 1 305 591 0061 Fax. 1 305 591 0062
Technical Assistance:
1-877-ZUMEX-TA
(1 877 986 3982)
zumexusa@zumex.com

Zumex México

Uxmal 616. Colonia Vertiz Narvarte
Delegación Benito Juárez
CP 03600 México D.F. México
Tel. (55) 5212-0619 / 5212-1171
5212-1185 / 5212-1184
zumexmexico@zumex.com

www.zumex.com

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