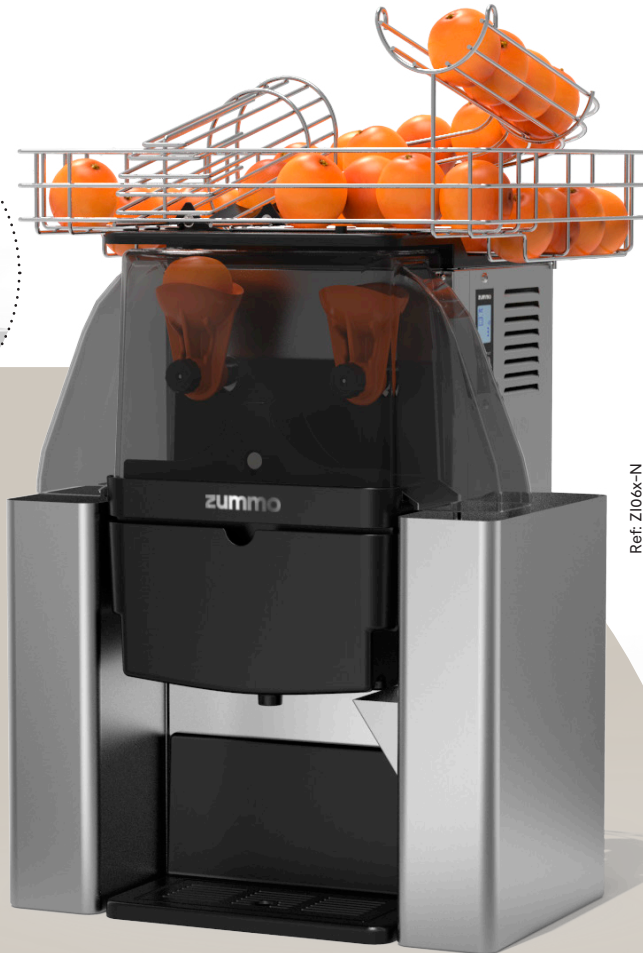


# Food Service

Restaurants, bars, cafeterias, hotels, shops,... The Zummo Food Service line has been designed to provide service in any type of establishment. Depending on the characteristics, Zummo offers each business the perfect juicer to cover their

needs and get maximum return on their investment. The Zummo Food Service range incorporates the Nature juicer models, in all versions and with all accessories, and the Z22 juice extractor. Discover them!



## Z06 Inox

### The most original combinations

Z06 is Zummo's most versatile juicer. It extracts juice from all kinds of citrus fruit, as well as from pomegranates. Different types of fruit can also be combined during the juice extraction process. The perfect option for those who seek great flexibility in their market offer.

# Efficiently squeeze juice

## 1. EVS®Advanced

Unique vertical juice extraction system; a Zummo exclusive. Based on manual juice extraction system it achieves maximum profitability, obtaining the purest possible juice with the greatest operational functionality.

## 2. Juice extraction kits

The different-sized juice extraction kits help to maximise the yield of the juice extracted from the fruit depending on its diameter. Easily identifiable thanks to the characteristic colour of each range:

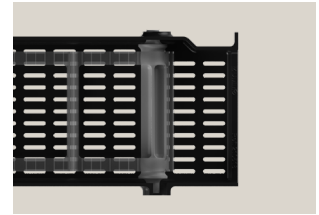
Small (S): Grey; Medium (M): Orange; Large (L): Maroon.



Juice extraction kits

## 3. Automatic filter

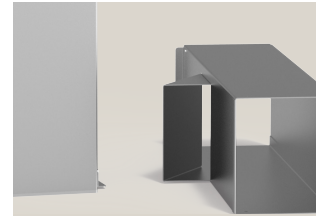
Comprised of a belt that starts to move when the juice extraction starts up, sweeping away the seeds and pulp that remain in the filter: greater juice extraction performance and greater autonomy.



Automatic filter

## 4. Counter top chutes

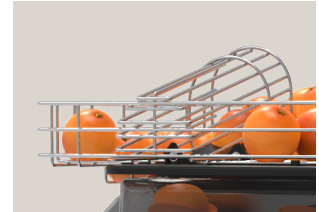
Chutes adaptable to a mould that has been previously cut out on a surface. Its purpose is to be able to install the juicer on a counter, for example, and for the peel to drop down the chutes to the tanks that will be located on the inside. The client will have to manipulate the counter so that juicer chutes are coupled correctly.



Counter top chutes

## 5. Standard contact sensor

The machine automatically starts up when the Contact sensor, included as standard equipment, detects the oranges on the ramp. It will also stop automatically when there are no oranges on the ramp, at which time the juicer goes into standby mode.



Standard contact sensor

### Technical features

Fruits per minute	10
Consumption	For 10l/year: 0,007 Kwh
Weight	54 kg
Bin capacity	22 l (2 x 11 l)
Squeezing kits	M (55-75 mm) L (70-90 mm) / Optional: S (45-60 mm)
Dimensions	504 (x) x 810 (y) x 427 (z) mm
Safety	Blocking sensors
Basket capacity	6 kg
Feeder capacity	1,5 kg
Programmer	Yes
Filling height	178 mm

**EVS**  
ADVANCED  
EFFICIENT VERTICAL  
SYSTEM



EASY CLEAN



AUTOMATIC FILTER



CLOSED CHAMBER