

SPEED PRO
Feel the difference

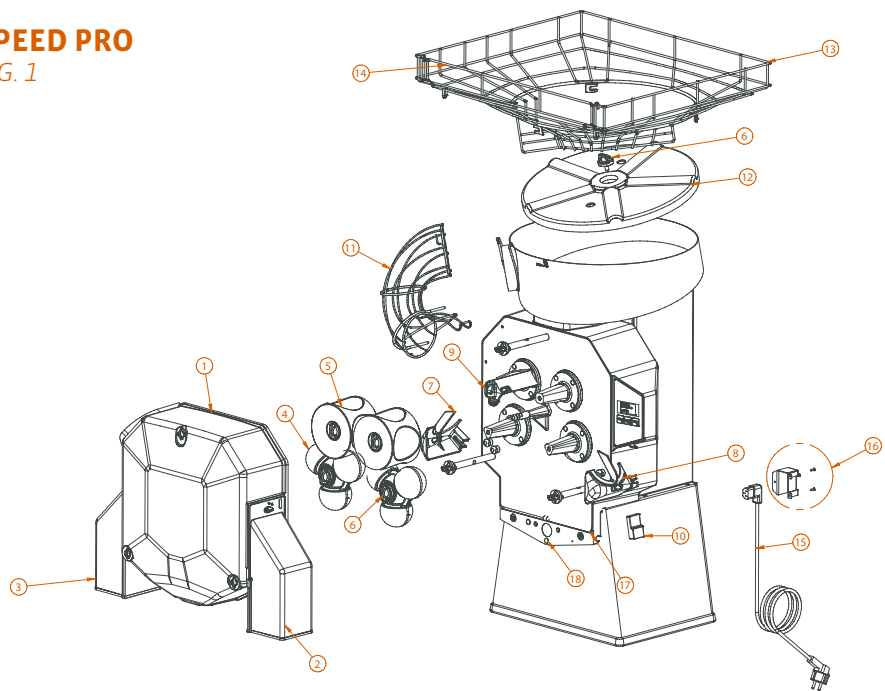


ANEXO

Drawing and description
Figuras y descripción general
Figures et vue d'ensemble
Abbildung und beschreibung
Figure e descrizione generale

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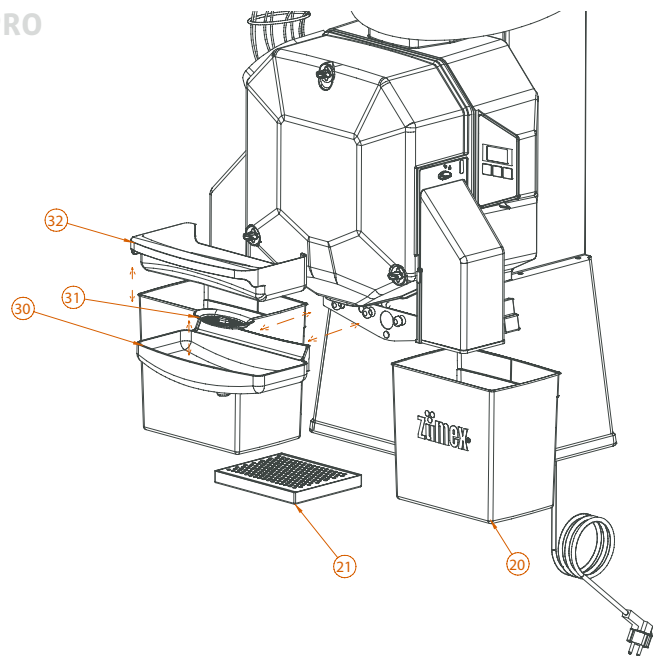
FIG. 1



EN	ES	FR	DE	IT
1 SPEED PRO COVER	CUBIERTA SPEED PRO	CAPOT SPEED PRO	ABDECKUNG SPEED PRO	CARTER SPEED PRO
2 RIGHT COVER SIDE OUTLET	SALIDA LATERAL CUBIERTA DERECHA	SORTIE LATÉRALE CAPOT DROITE	SEITLICHE AUSGANGSÖFFNUNG ABDECKUNG RECHTS	USCITA LATERALE CARTER DESTRO
3 LEFT COVER SIDE OUTLET	SALIDA LATERAL CUBIERTA IZQUIERDA	SORTIE LATÉRALE CAPOT GAUCHE	SEITLICHE AUSGANGSÖFFNUNG ABDECKUNG LINKS	USCITA LATERALE CARTER SINISTRO
4 LOWER PRESSING UNIT	TAMBOR MACHO PLÁSTICO	TAMBOUR MÂLE PLASTIQUE	TROMMELENSATZ KUNSTSTOFF	TAMBURO MASCHIO PLASTICA
5 UPPER PRESSING UNIT	TAMBOR HEMBRA PLÁSTICO	TAMBOUR FEMELLE PLASTIQUE	TROMMELGEHÄUSE KUNSTSTOFF	TAMBURO FEMMINA PLASTICA
6 PLASTIC SECURING KNOB	VOLANTE PLÁSTICO INYECCIÓN	ECROU PAPILLON PLASTIQUE INJECTION	SICHERHEITSSCHRAUBE SPRITZKUNSTSTOFF	VITE DI SICUREZZA PLASTICA INIEZIONE
7 LEFT PEEL EJECTOR	CUÑA EXTRACTORA IZQUIERDA	EXTRACTEUR D'ÉCORCE GAUCHE	ENTSAFTERWEL LINKS	ESTRATTORE DI BUCCE SINISTRO
8 RIGHT PEEL EJECTOR	CUÑA EXTRACTORA DERECHA	EXTRACTEUR D'ÉCORCE DROITE	ENTSAFTERWEL RECHTS	ESTRATTORE DI BUCCE DESTRO
9 BLADE HOLDER	PORTAQUICHILLAS	PORTE-LAMES	MESSERHALTER	PORTALAMA
10 BUTTON RUBBER PROTECTION	GOMA PROTECCIÓN PULSADOR	CACHE-INTERRUPTEUR	TASTENSCHUTZGUMMI	RIVESTIMENTO PROTETTIVO IN GOMMA PULSANTE
11 FEEDER ELBOW DBS WITH LOCKING SYSTEM	COUDO ALIMENTACIÓN DBS CON BLOQUEO	COUDE D'ALIMENTATION DBS À FERMETURE	ZUFÜHRUNGSBOGEN DBS MIT ARRETIERUNG	TUBO A GOMITO ALIMENTATORE DBS CON BLOCCAGGIO
12 FEEDER PLATE	PLATEAU ALIMENTADOR	PLATEAU CHARGEUR	ZUFÜHRUNGSTELLER	PIATTO ALIMENTATORE
13 FEEDER BASKET	CESTA ALIMENTADOR	PANIER CHARGEUR	ZUFÜHRUNGSKORB	CESTA DI ALIMENTATORE
14 FEEDER BASKET DOOR	PUERTA CESTA ALIMENTADOR	PORTE DU PANIER CHARGEUR	TÜR ZUFÜHRUNGSKORB	PORTACESTA ALIMENTATORE
15 POWER CABLE	CABLE ALIMENTACIÓN	CÂBLE D'ALIMENTATION ÉLECTRIQUE	ANSCHLUSSKABEL	CAVO DI ALIMENTAZIONE
16 CABLE PROTECTOR	PROTECTOR CABLE	PROTECTEUR CÂBLE	KABELSCHUTZ	GUAINA CAVO
17 SS/TANK TRAY GASKET	JUNTA CUBETA SS/TANK	JOINT BAC SS/TANK	DICHTUNG BEHÄLTER SS/TANK	GUARNIZIONE VASCHETTA SS/TANK
18 CONTAINER BOLT	ESPARRAGO CUBETA	GOULJON BAC	BOLZEN BEHÄLTER	BULLONE VASCHETTA

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FIG. 2

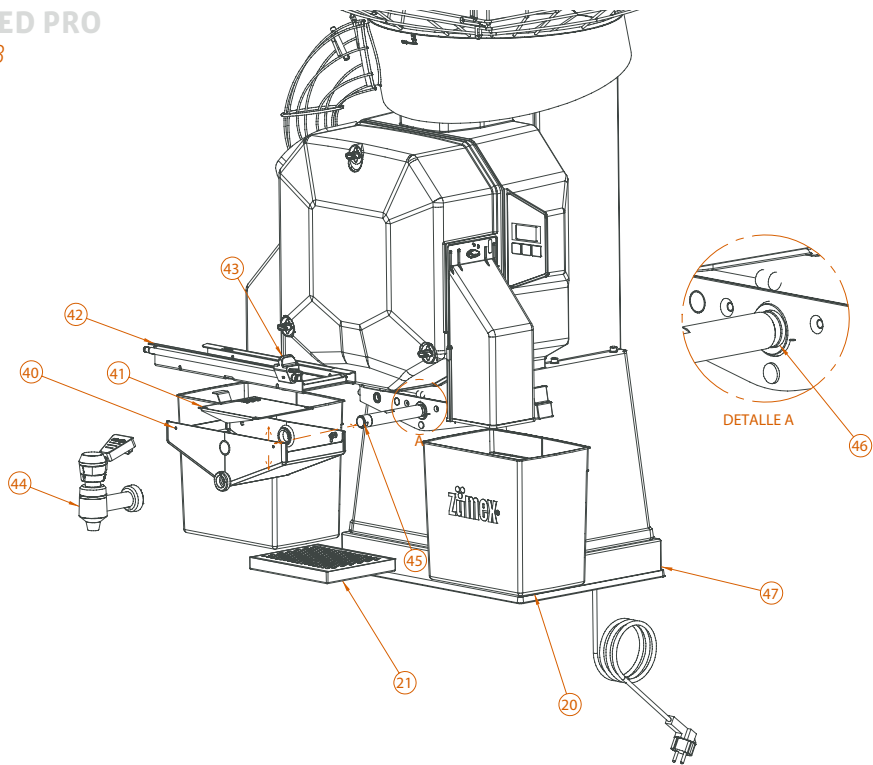


EN	ES	FR	DE	IT
20 PEEL BUCKET	CUBETA CORTEZAS	BAC À DÉCHETS	SCHÄLENBEHÄLTER	VASCHETTA BUCCE
21 DRIP TRAY	BANDEJA GOTEO	BAC ANTIGOUTTES	TROPFAUFFANGSCHALE	VASCHETTA RACCOLGOCCE
22 PLASTIC JUICE CONTAINER	CUBETA ZUMO PLÁSTICO	BAC À JUS EN PLASTIQUE	SAFTBEHÄLTER KUNSTSTOFF	VASCHETTA SUCCO PLASTICA
23 PLASTIC INNER FILTER	FILTRO INTERIOR PLÁSTICO	FILTRE INTÉRIEUR EN PLASTIQUE	INNENFILTER KUNSTSTOFF	FILTRO INTERNO PLASTICA
24 PLASTIC JUICE FILTER	FILTRO ZUMO PLÁSTICO	FILTRE À JUS EN PLASTIQUE	SAFTFILTER KUNSTSTOFF	FILTRO SUCCO PLASTICA

SS: Speed Pro Self Service / Speed Pro Self Service Podium. Tank: Speed Pro Tank Podium. Cooler: Speed Pro Cooler Podium.

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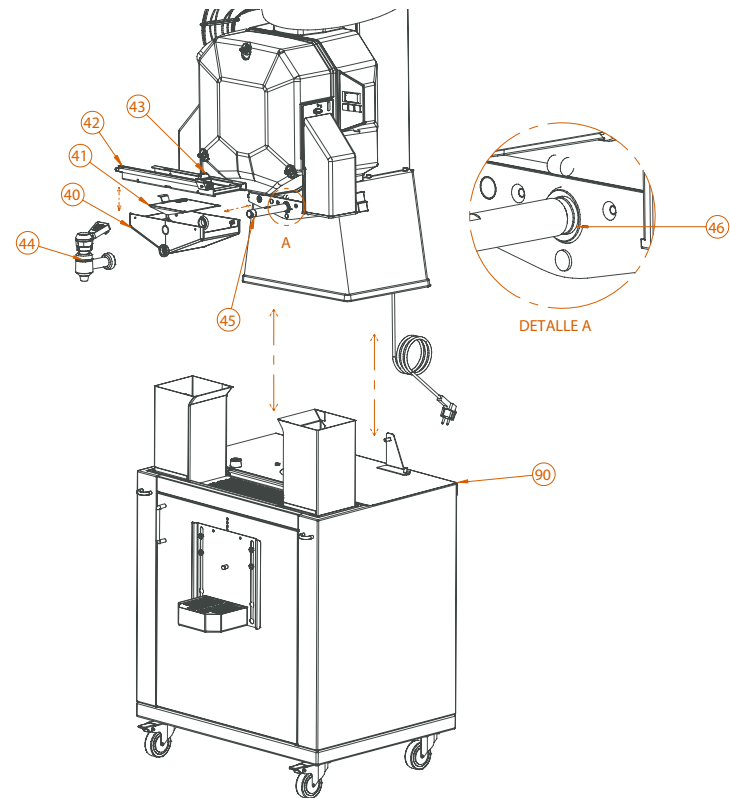
FIG. 3



EN	ES	FR	DE	IT
20 PEEL BUCKET	CUBETA CORTEZAS	BAC À DÉCHETS	SCHALENBEHÄLTER	WASCHETTA BUCCIE
21 DRIP TRAY	BANDEJA GÜTEO	BAC ANTIGOUTTES	TROPFAUFANGSCHALE	WASCHETTA RACCOGLIGIOCCO
22 SS JUICE CONTAINER	CUBETA ZUMO SS	BAC À JUS SS	SAFTBEHÄLTER SS	WASCHETTA SUCCO SS
23 SS SUB-FILTER	SUBFILTRO SS	SOUS-FILTRE SS	UNTERFILTER SS	SOTTOFILTRO SS
24 SS/TANK FILTER	FILTRO SS/TANK	FILTRE SS/TANK	FILTER SS/TANK	FILTRO SS/TANK
25 PULP SWEEPER	BARREDOR DE PULPA	BALAYEUSE À PULPE	FILTERREINIGUNGSVORRICHTUNG	RIMUOVI-POLPA
26 SS SPOUT	GRIFO SS	ROBINET SS	SB-HAHN SS	RUBINETTO SS
27 SPOUT DETECTOR TUBE	TUBO DETECTOR DE GRIFO	TUBE DÉTECTEUR DE NIVEAU ROBINET	SENSORROHR HAHN	TUBO SENSORE DI RUBINETTO
28 DETECTOR TUBE GASKET	JUNTA TUBO DETECTOR	JOINT TUBE DÉTECTEUR	DICHTUNG SENSORROHR	GUARNIZIONE TUBO SENSORE
29 MACHINE SUPPLEMENT	SUPLEMENTO MÁQUINA	ACCESSOIRE DE LEVAGE MACHINE	ERGÄNZUNGSTEIL MASCHINE	SUPPLEMENTO MACCHINA

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FIG. 4

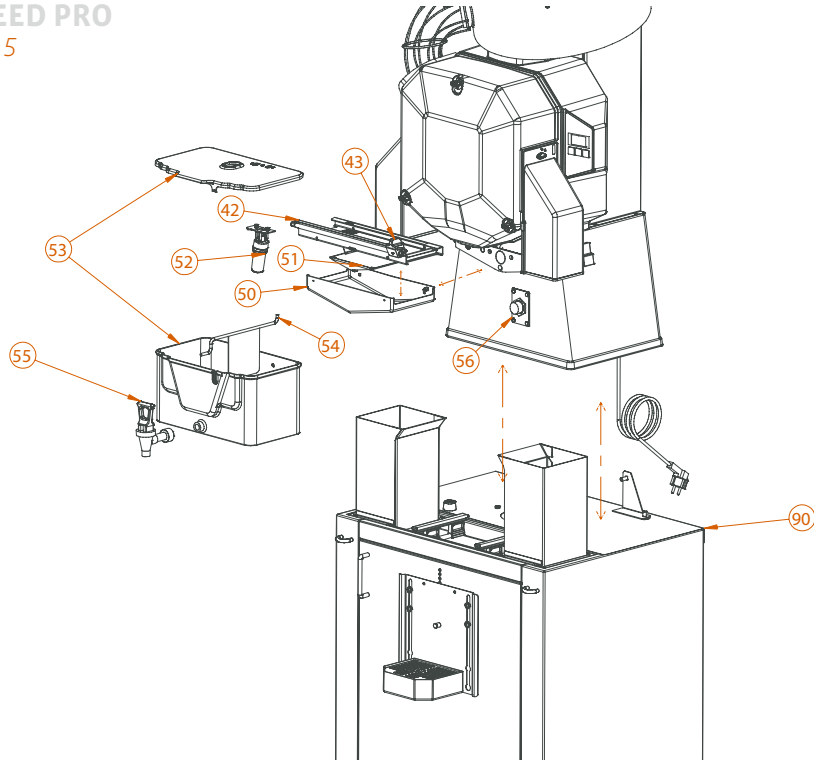


EN	ES	FR	DE	IT
41 SS SUB-FILTER	SUBFILTRO SS	SOUS-FILTRE SS	UNTERFILTER SS	SOTTOFILTRO SS
42 SS/TANK FILTER	FILTRO SS/TANK	FILTRE SS/TANK	FILTER SS/TANK	FILTRO SS/TANK
43 PULP SWEEPER	BARREDOR DE PULPA	BALAYEUSE À PULPE	FILTERREINIGUNGSVORRICHTUNG	RIMUOVI-POLPA
44 SS SPOUT	GRIFO SS	ROBINET SS	SB-HAHN SS	RUBINETTO SS
45 SPOUT DETECTOR TUBE	TUBO DETECTOR DE GRIFO	TUBE DÉTECTEUR DE NIVEAU ROBINET	SENSORROHR HAHN	TUBO SENSORE DI RUBINETTO
46 DETECTOR TUBE GASKET	JUNTA TUBO DETECTOR	JOINT TUBE DÉTECTEUR	DICHTUNG SENSORROHR	GUARNIZIONE TUBO SENSORE
90 SS/TANK STAND	MUEBLE SS/TANK	MEUBLE SS/TANK	UNTERSCHRANK SS/TANK	MOBILE SS/TANK



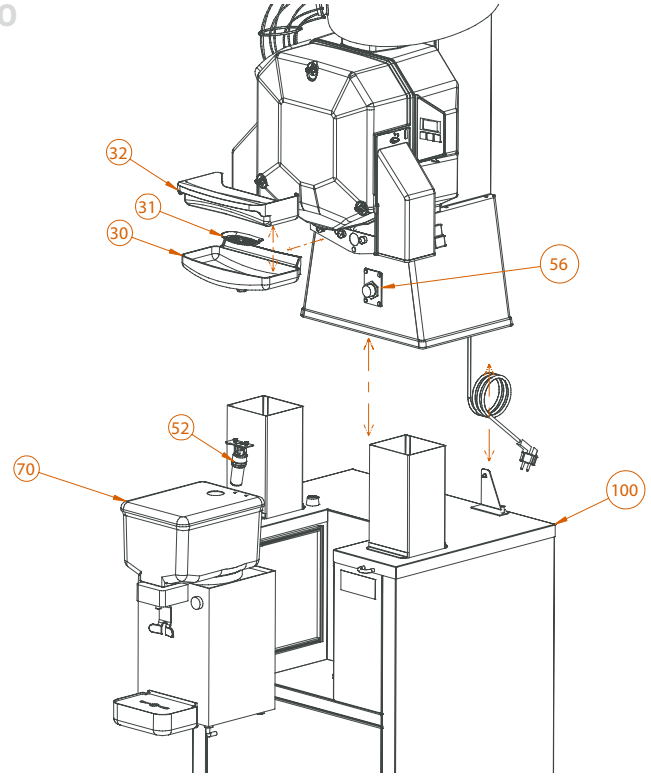
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FIG. 5



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FIG. 6



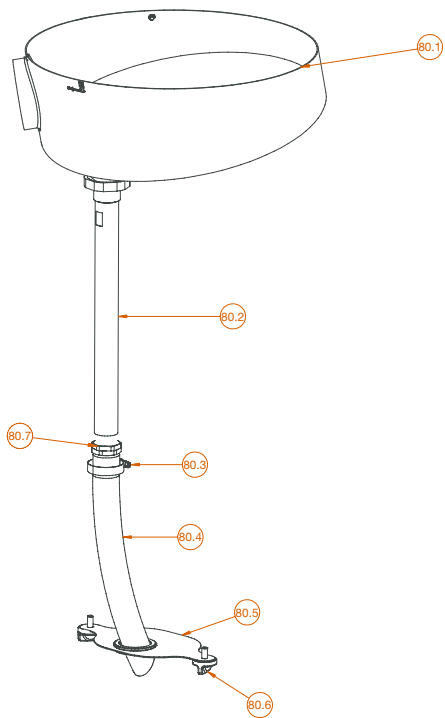
EN	ES	FR	DE	IT
SS/TANK FILTER	FILTRO SS/TANK	FILTRE SS/TANK	FILTER SS/TANK	FILTRO SS/TANK
PULP SWEEPER	BARREDOR DE PULPA	BALAYÈSE À PULPE	RIMLOUV-POLPA	RIMLOUV-POLPA
TANK JUICE CONTAINER	CUBETA ZUMO TANK	BAC A JUS TANK	VASCHETTA SUCCO TANK	VASCHETTA SUCCO TANK
TANK SUB-FILTER	SUBFILTRO TANK	SOUS-FILTRE TANK	UNTERFILTER TANK	SOTTOFILTRO TANK
TANK/COOLER BUOY	BOYA TANK/COOLER	FLOTTEUR TANK/COOLER	SCHWIMMER TANK/COOLER	GALLEGGIANTE TANK/COOLER
TANK	TANK	TANK	TANK	TANK
SHAKER	AGITADOR	MÉLANGEUR	RÜHRELEMENT	AGITATORE
TANK TAP	GRIFO TANK	ROBINET TANK	HAHN TANK	RUBINETTO TANK
LEVEL DETECTOR	DETECTOR DE NIVEL	DETECTEUR DE NIVEAU	FÜLLSTANSENSOR	SENSORE DI LIVELLO
SS/TANK STAND	MUEBLE SS/TANK	MUEBLE SS/TANK	UNTERSCHRANK SS/TANK	MOBILE SS/TANK

EN	ES	FR	DE	IT
PLASTIC JUICE CONTAINER	CUBETA ZUMO PLÁSTICO	BAC A JUS EN PLASTIQUE	SAFTBEHÄLTER KUNSTSTOFF	VASCHETTA SUCCO PLASTICA
PLASTIC INNER FILTER	FILTRO INTERIOR PLÁSTICO	FILTRE INTERIEUR EN PLASTIQUE	INNENFILTER KUNSTSTOFF	FILTRO INTERNO PLASTICA
PLASTIC JUICE FILTER	FILTRO ZUMO PLÁSTICO	FILTRE A JUS EN PLASTIQUE	SAFTFILTER KUNSTSTOFF	FILTRO SUCCO PLASTICA
TANK / COOLER BUOY	BOYA TANK/COOLER	FLOTTEUR TANK/COOLER	SCHWIMMER TANK/COOLER	GALLEGGIANTE TANK/COOLER
LEVEL DETECTOR	DETECTOR DE NIVEL	DETECTEUR DE NIVEAU	FÜLLSTANSENSOR	SENSORE DI LIVELLO
COOLER UNIT	CONJUNTO ENFRIADOR	ENSEMBLE REFRIGÉRATEUR	KÜHLEINHEIT	SISTEMA REFRIGERANTE
COOLER STAND	MUEBLE COOLER	MEUBLE COOLER	UNTERSCHRANK COOLER	MOBILE COOLER



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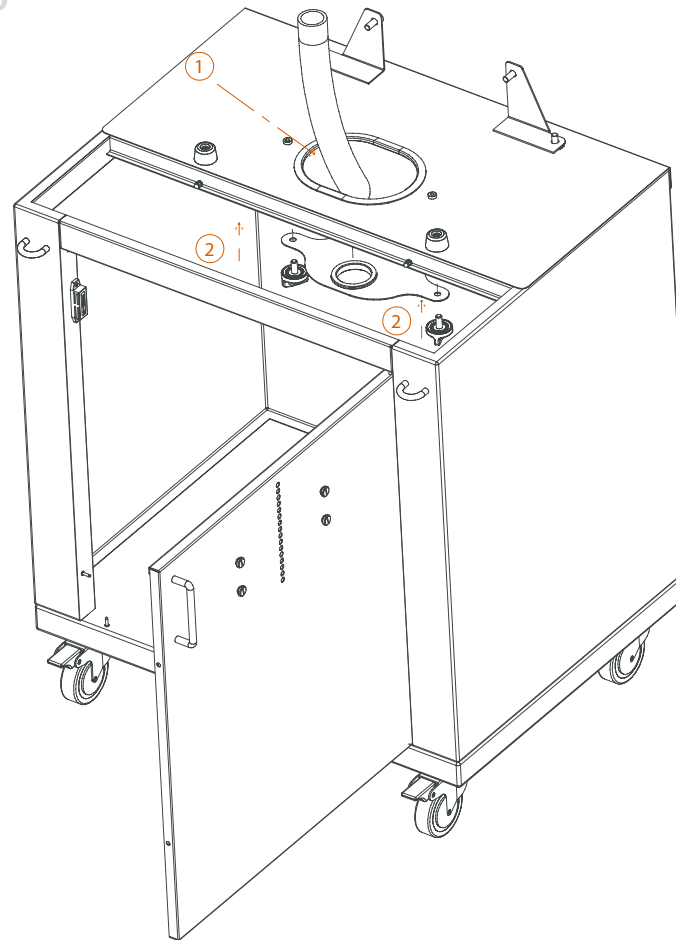
FIG. 7.1



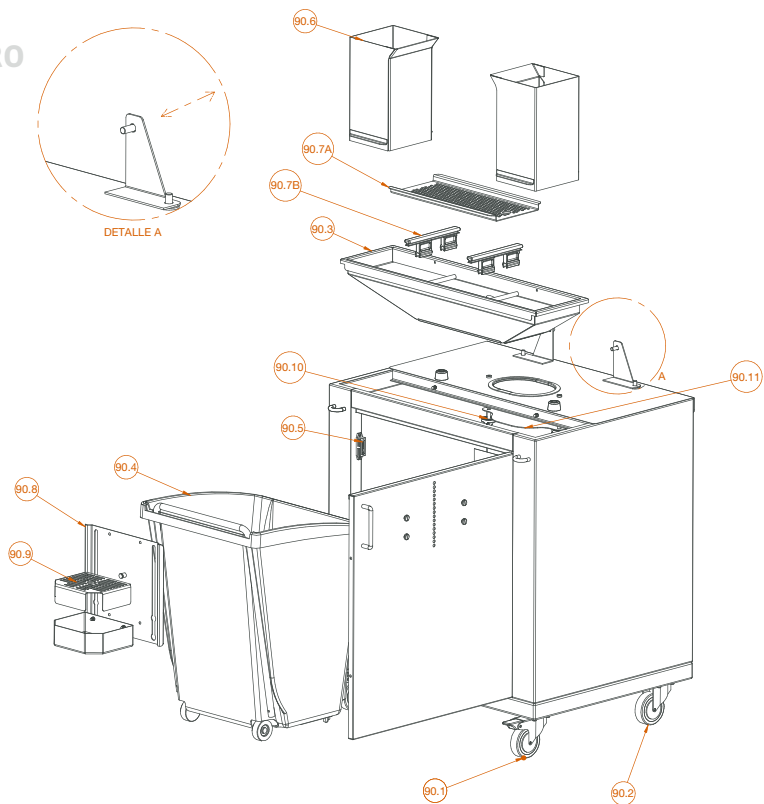
EN	ES	FR	DE	IT
1 FEEDER WITH DRAIN	ALIMENTADOR C/DESAGÜE	DISTRIBUTEUR AVEC VIDANGE	ZUFÜHRUNG MIT ABLAUF	ALIMENTATORE C/SCARICO
2 SS MAIN TUBE	TUBO CENTRAL INOX	TUBE CENTRAL INOX	ZENTRALES ROHR ROSTFREI	TUBO CENTRALE INOX
3 METAL CLAMP	ABRAZADERA METALICA	COLLIER METALLIQUE	METALLSCHELLE	FLANGIA METALLICA
4 HOSE	TUBO FLEXIBLE	TUBE FLEXIBLE	SCHLAUCH	TUBO FLESSIBILE
5 INNER STAND COVER	TAPA INTERIOR MUEBLE	PLAQUE INTERIEURE MEUBLE	INNENDECKEL UNTERSCHRANK	COPERCHIO INTERNO MOBILE
6 PLASTIC SECURING KNOB	VOLANTE PLASTICO	ECROU PAPILLON EN PLASTIQUE	SICHERHEITSSCHRAUBE KUNSTSTOFF	VITE DI SICUREZZA PLASTICA
7 TUBE NUT	TUERCA TUBO	TUBE NUT	ROHRMUTTER	TUBE NUT

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FIG. 7.2

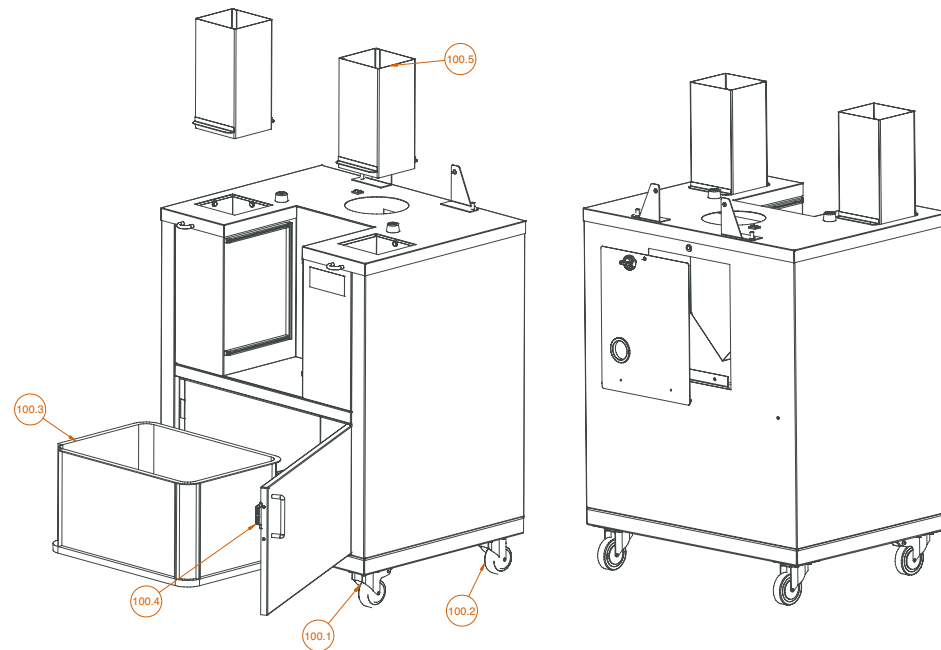


SPEED PRO FIG. 8



EN	ES	FR	DE	IT	
90.1	SWIVEL WHEEL WITH BRAKE	RUEDA GIRATORIA CON FRENO	ROUË TOURNANTE AVEC FREIN	SCHWENKROLLE MIT BREMSE	RUOTA GIREVOLE CON FRENO
90.2	SWIVEL WHEEL WITHOUT BRAKE	RUEDA GIRATORIA SIN FRENO	ROUË TOURNANTE SANS FREIN	SCHWENKROLLE OHNE BREMSE	RUOTA GIREVOLE SENZA FRENO
90.3	STAND HOPPER	TOLVA MUEBLE	ENTONNOIR MUEBLE	TRICHTER UNTERSCHRANK	TRAMOGGIA MOBILE
90.4	WASTE BIN	CARRITO RESIDUOS	CHARRIOT À DÉCHETS	ABFALLWAGEN	CARRELLINO SCARTI
90.5	DOOR LOCK MAGNET	IMÁN CIERRE PUERTA	AIMANT FERMETURE PORTE	TÜRVERSCHLUSSMAGNET	CALAMITA CHIUSURA SPORTELLLO
90.6	PEEL OUTLET	CAÍDA CORTEZAS	RÉCUPÉRATEUR DÉCHETS	SCHALENAUSTRITT	CADUTA BUCCIE
90.7A	SS STAND FILTER	FILTRO MUEBLE SS	FILTRE MUEBLE SS	FILTER UNTERSCHRANK SS	FILTRO MOBILE SS
90.7B	TANK GUIDES	GUÍAS DEPÓSITO TANK	GUIDES TANK	BEHÄLTERFÜHRUNGEN TANK	GUIDA SERBATOIO TANK
90.8	TRAY FRONT	FRONTIS BANDEJA	PLAQUE FACE BAC	FRONTLENDE TABLETT	FRONTALINO VASCHETTA
90.9	TRAY FILTER	FILTRO BANDEJA	FILTRO BAC	FILTER TABLETT	FILTRO VASCHETTA
90.10	PLASTIC SECURING KNOB	VOLANTE PLÁSTICO INYECCIÓN	ECROU PAILLON PLASTIQUE INJECTION	SICHERHEITSSCHRAUBE SPRITZGÜSSKUNSTSTOFF	VITE DI SICUREZZA PLASTICA INIEZIONE
90.11	SS/TANK STAND COVER	TAPA MUEBLE TANK-SS	PLAQUE MUEBLE SS/TANK	UNTERSCHRANK SS/TANK	COPERCHIO MOBILE SS/TANK

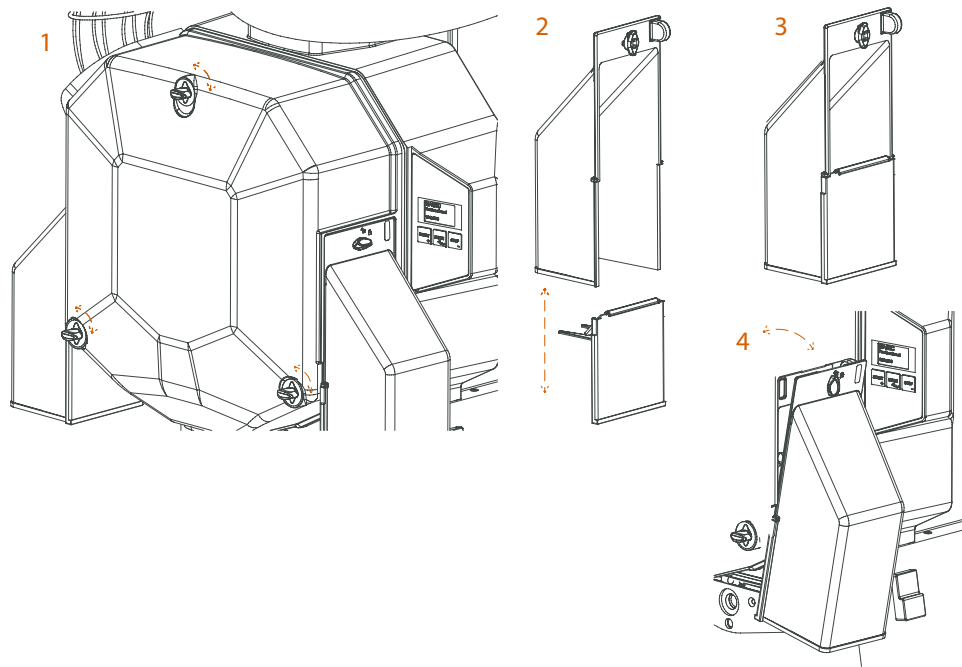
SPEED PRO FIG. 9.1 - 9.2



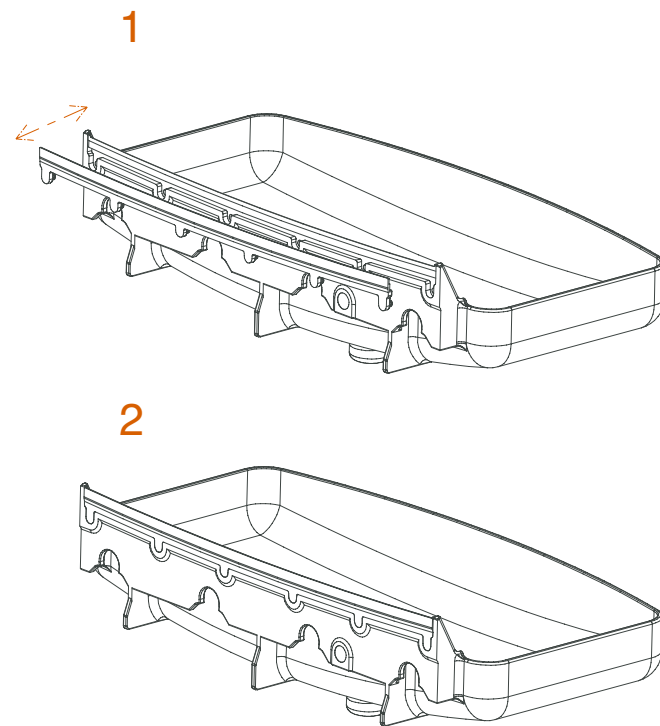
EN	ES	FR	DE	IT	
100.1	SWIVEL WHEEL WITH BRAKE	RUEDA GIRATORIA CON FRENO	ROUË TOURNANTE AVEC FREIN	SCHWENKROLLE MIT BREMSE	RUOTA GIREVOLE CON FRENO
100.2	SWIVEL WHEEL WITHOUT BRAKE	RUEDA GIRATORIA SIN FRENO	ROUË TOURNANTE SANS FREIN	SCHWENKROLLE OHNE BREMSE	RUOTA GIREVOLE SENZA FRENO
100.3	PEEL BUCKET	CUBO CORTEZAS	BAC À DÉCHETS	SCHALENBEIMER	DEPOSITO BUCCIE
100.4	DOOR LOCK MAGNET	IMÁN CIERRE PUERTA	AIMANT FERMETURE PORTE	TÜRVERSCHLUSSMAGNET	CALAMITA CHIUSURA SPORTELLLO
100.5	PEEL CHUTE	CAÍDA CORTEZAS	RÉCUPÉRATEUR DÉCHETS	SCHALENAUSTRITT	CADUTA BUCCIE



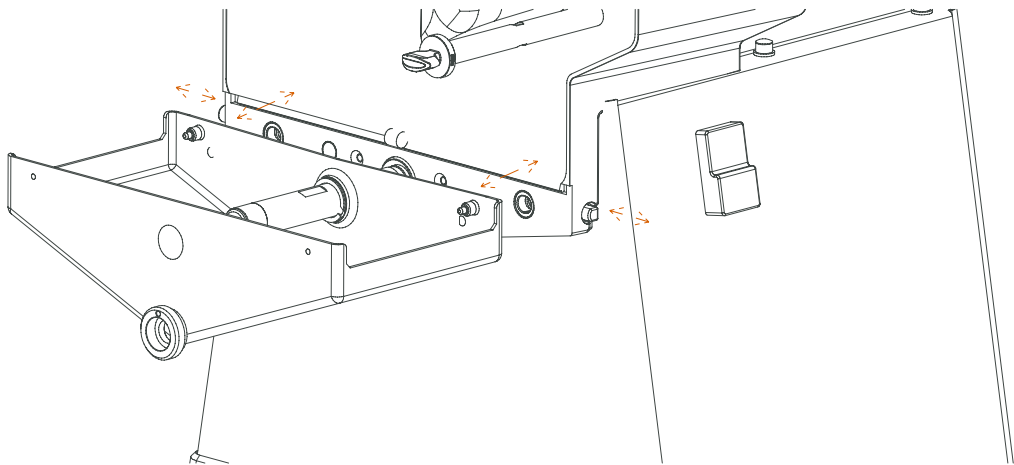
SPEED PRO
FIG. 10



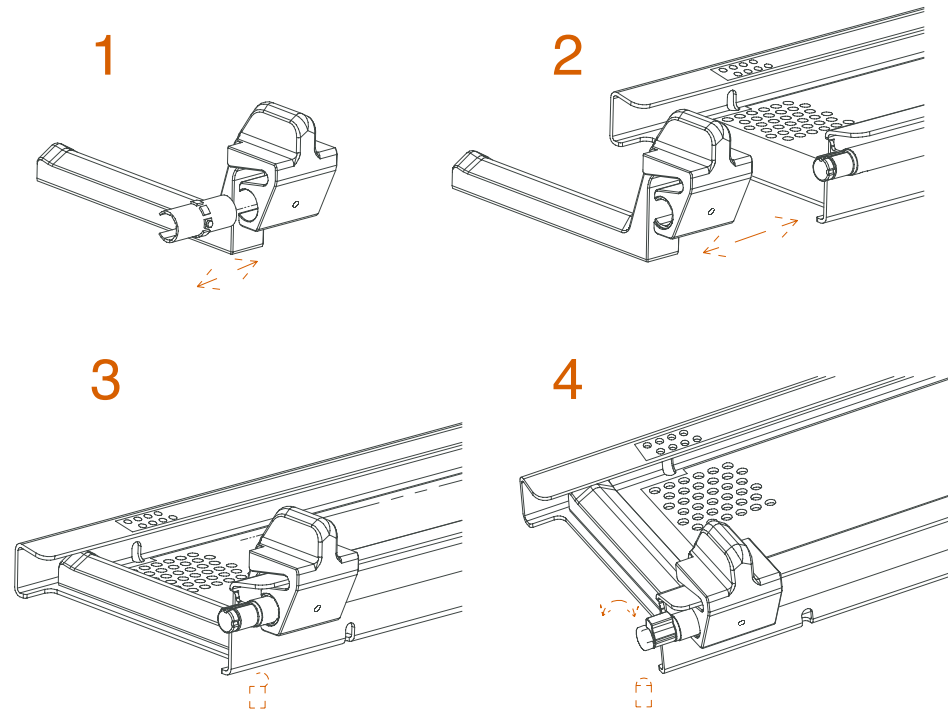
SPEED PRO
FIG. 11



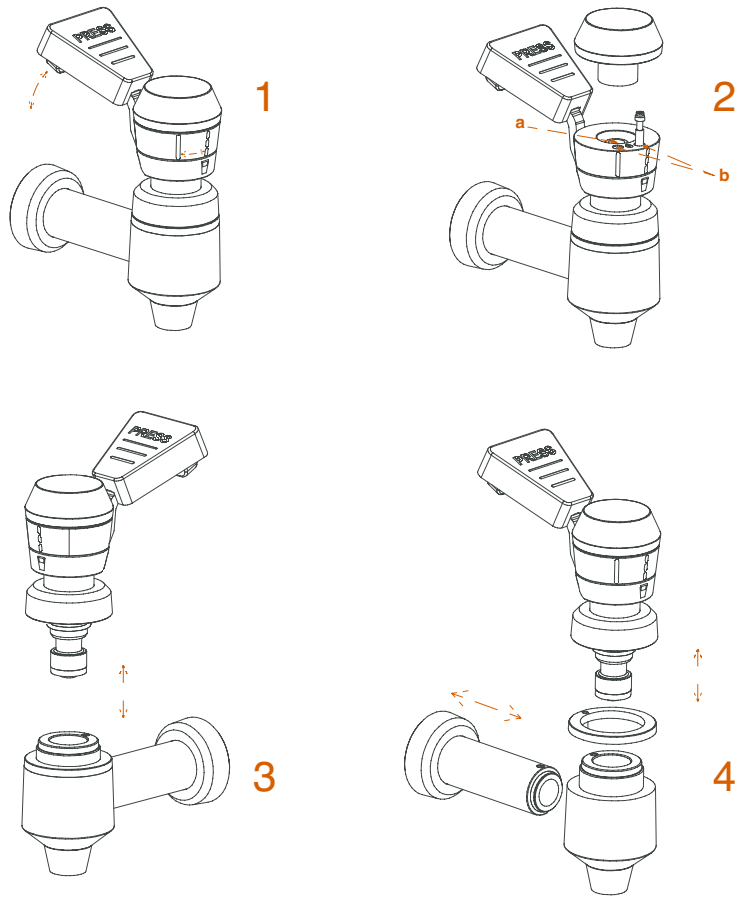
SPEED PRO
FIG. 12



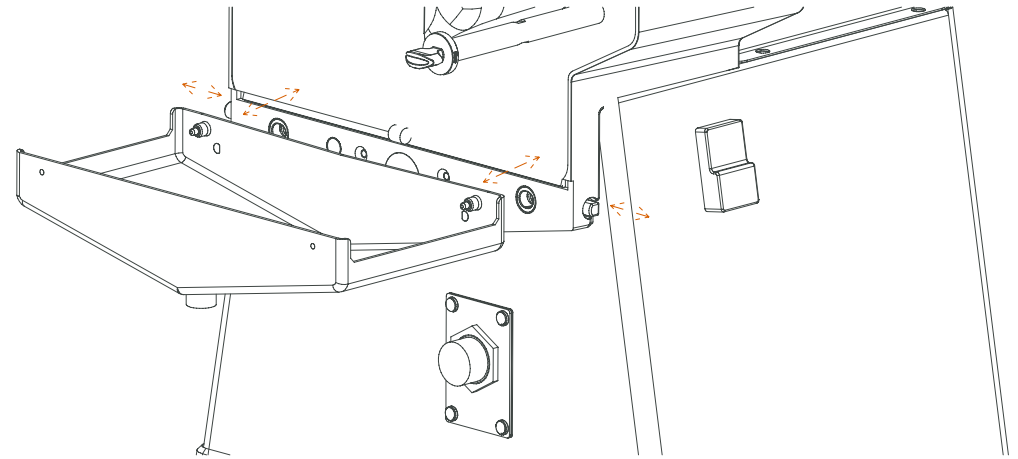
SPEED PRO
FIG. 13



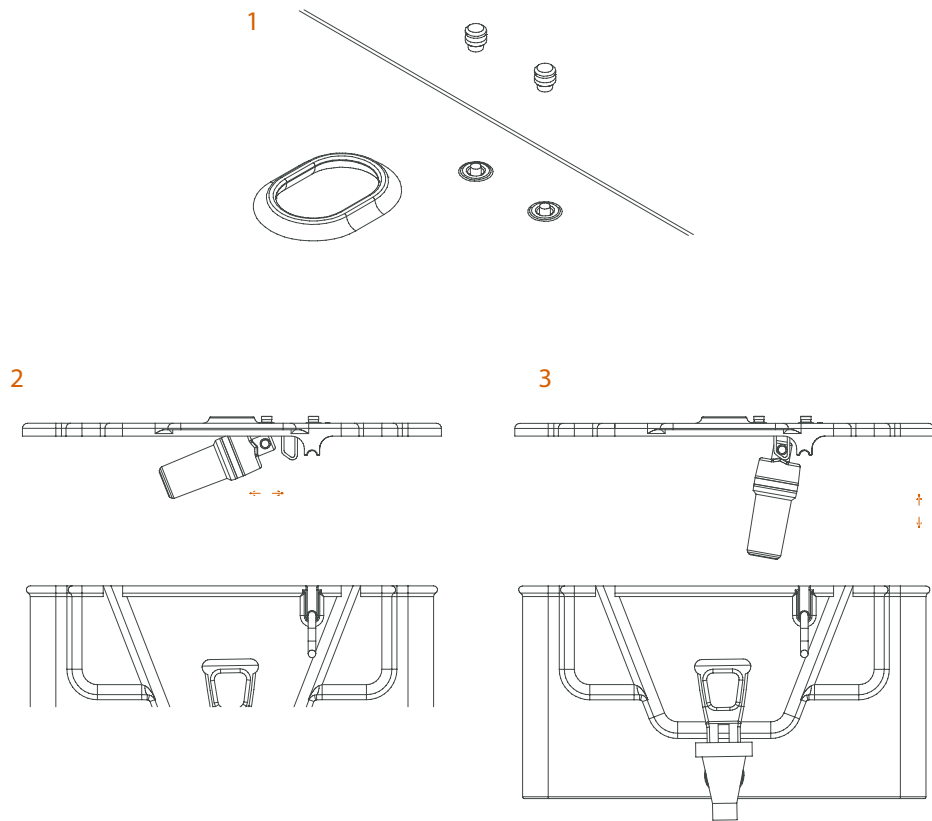
SPEED PRO
FIG. 14



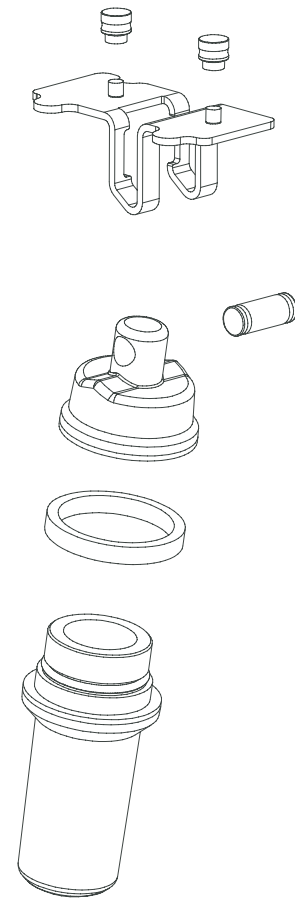
SPEED PRO
FIG. 15



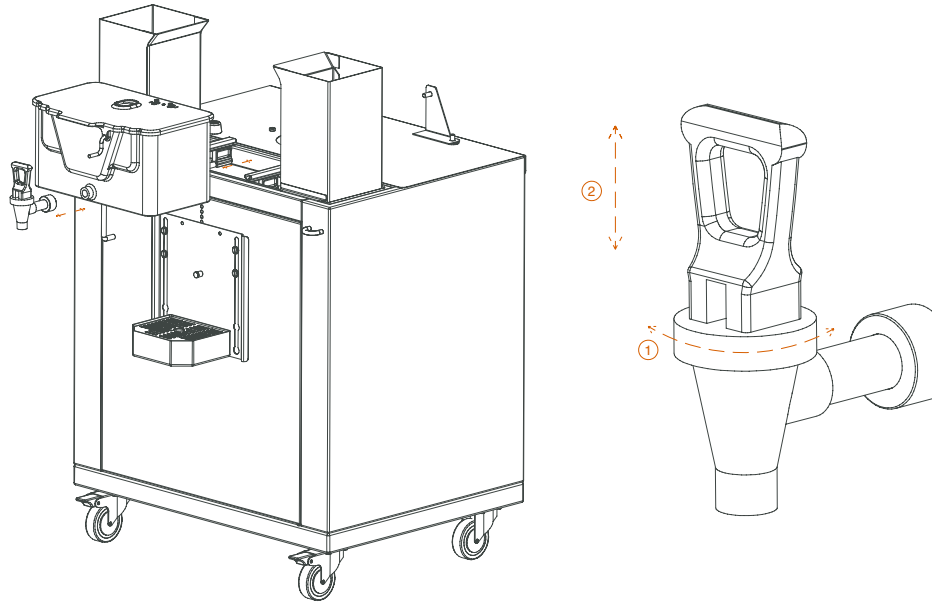
SPEED PRO
FIG. 16



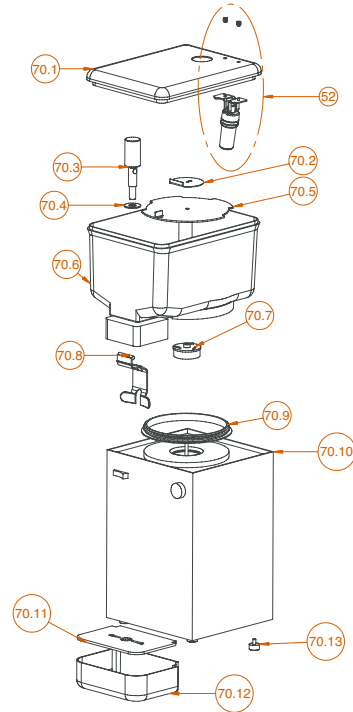
SPEED PRO
FIG. 17



SPEED PRO
FIG. 18.1 - 18.2



SPEED PRO
FIG. 19



EN	ES	FR	DE	IT	
70.1	TANK / COOLER BUOY	BOYA TANK/COOLER	FLOTTEUR TANK/COOLER	SCHWIMMER TANK/COOLER	GALLEGGIANTE TANK/COOLER
70.2	TANK COVER	TAPA DEPÓSITO	COUVERCLE RÉSERVOIR	DECKEL SAFTBEHÄLTER	TAPPO SERBATOIO
70.3	COUPLER PLATE	PLACA DE ENGANCHE	PLAQUE CONNECTEUR	BEFESTIGUNGSPLATTE	PIASTRA DI ATTACCO
70.4	TAP PISTON	PISTÓN GRIFO	PISTON ROBINET	KOLBEN HAHN	PISTONE RUBINETTO
70.5	TAP GASKET	JUNTA GRIFO	JOINT ROBINET	DICHTUNG HAHN	GUARNIZIONE RUBINETTO
70.6	PUMP COVER	TAPA BOMBA	COUVERCLE POMPE	DECKEL PUMPE	COPERCHIO POMPA
70.7	TANK	DEPÓSITO	RÉSERVOIR	BEHÄLTER	SERBATOIO
70.8	PUMP TURBINE	TURBINA BOMBA	TURBINE POMPE	TURBINE PUMPE	TURBINA POMPA
70.9	TAP CONTROL LEVER	PALANCA MANDO GRIFO	TIRETTE DE COMMANDE ROBINET	BETÄTIGUNGSEBEL HAHN	LEVA COMANDO RUBINETTO
70.10	TANK GASKET	JUNTA DEPÓSITO	JOINT RÉSERVOIR	DICHTUNG BEHÄLTER	GUARNIZIONE SERBATOIO
70.11	COOLER UNIT	UNIDAD ENFRIADORA	UNITÉ REFRIGÉRANTE	KÜHLEINHEIT	SISTEMA REFRIGERANTE
70.12	TRAY GRATING	REJILLA CAJÓN	GRILLE BAC	GITTER KASTEN	GRIGLIA VASCETTA
70.13	DRIIP TRAY H	CAJÓN RECOGE GOTAS H	BAC ANTIGOUTTES H	TROPFAUFGANGKASTEN H	VASCETTA RACCOGLIGOCCE H
70.14	LEVELLING FOOT	PIE NIVELADOR	VIS DE RÉGLAGE HAUTEUR	NIVELLIERFUSS	PIEDINO LIVELLATORE



Welcome to the Zumex new series of the fastest and most robust machine.

Speed pro presents a new generation of juicers, ready to offer the best juice at your point of sale, in the easiest possible way.

A new range that has been especially designed for cafeterias, hotels, service areas and supermarkets where there is a large juice demand, which strive to offer their clients a high quality service and a **Life Essence experience**.



Speed Pro

User's Manual. Original instructions.

In this manual, you will find all the information you need to assemble and start up your new Speed Pro series juicier, as well as about its operation, features, accessories, tips and precautions.

Please read the instructions carefully to get the most out of your Speed Pro and begin to feel the difference.

CONTENTS

IMPORTANT GENERAL INFORMATION

TECHNICAL FEATURES

INSTRUCTIONS FOR USE

- PREPARATION
- UNPACKING AND START-UP
- ASSEMBLY AND DETACHMENT OF COMPONENTS ACCORDING TO MODEL
- ACCESSORIES
- GENERAL OPERATION
- CONFIGURATION
- CLEANING

TROUBLESHOOTING AND TIPS

EU DECLARATION OF CONFORMITY

ANNEX

DRAWING AND DESCRIPTION. PAGE 2.



IMPORTANT GENERAL INFORMATION

This manual refers to the following Zumex models

COUNTERTOP MODELS	ZUMEX SPEED PRO
	ZUMEX SPEED PRO SELF SERVICE
MODELS WITH STAND	ZUMEX SPEED PRO SELF SERVICE PODIUM
	ZUMEX SPEED PRO SELF SERVICE PODIUM DRAIN&CLEAN SYSTEM
	ZUMEX SPEED PRO TANK PODIUM
	ZUMEX SPEED PRO TANK PODIUM DRAIN&CLEAN SYSTEM
	ZUMEX SPEED PRO COOLER PODIUM

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.

- 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 spray the appliance with water to clean it.
- This machine is **designed for squeezing citrus fruit of the size indicated in this manual**: Orange, Mandarin, Pomegranate and Grapefruit.
- 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.

- The cable is sent with a protector in order to prevent accidentally pulling the cable out. Please make sure you fit this protection as indicated below in the instructions, to guarantee the safety of the appliance.

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:

 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

MODEL	Weight		Dimensions WIDTH X HEIGHT X DEPTH	
SPEED PRO	64.7 kg	142.4 lb	593 x 574 x 989 mm	23.35 x 22.6 x 38.94"
SPEED PRO SELF SERVICE	72.2 kg	158.9 lb	593 x 658 x 1050 mm	23.35 x 25.91 x 41.34"
SPEED PRO SELF SERVICE PODIUM	118.1 kg	259.9 lb	675 x 700 x 1765 mm	26.57 x 27.56 x 69.49"
with DRAIN&CLEAN SYSTEM	119.4 kg	262.8 lb	675 x 700 x 1765 mm	26.57 x 27.56 x 69.49"
SPEED PRO TANK PODIUM	116.7 kg	256.6 lb	675 x 700 x 1765 mm	26.57 x 27.56 x 69.49"
with DRAIN&CLEAN SYSTEM	118.0 kg	259.5 lb	675 x 700 x 1765 mm	26.57 x 27.56 x 69.49"
SPEED PRO COOLER PODIUM	128.3 kg	282.2 lb	675 x 727 x 1850 mm	26.57 x 28.62 x 72.83"

OTHER CHARACTERISTICS (For all models)

Voltage	115V 60Hz	220/240 V 50/60 Hz
Power	320 W (560 W COOLER)	300 W (560 W COOLER)
Consumption	2.7 A (4.87 A COOLER)	1.2 A (2.4 A)
Oranges per minute	40	37/40
Fruits *	Oranges, tangerines, limas, grapefruits, pomegranates	
Size of fruit	65 - 85 mm (50 - 65 mm with Kit D65)	
Feeder capacity	20 kg 44 lb	
Protection	IPX4	
Sound pressure level	Lower 70 dB (A)	

* For other fruits squeezed always check with your nearest dealer.

INSTRUCTIONS FOR USE PREPARATION

To start to extract juice, you must follow the steps below:

1. Unpack your juicer and place it on as flat a surface as possible.
2. Make sure that the mains voltage coincides with the voltage indicated on the machine identification label that you will find on the machine.
3. Ensure that no obstacles hinder you during the unpacking process.

UNPACKING AND START-UP

Follow the instructions given, depending on the machine model you have purchased.

SPEED BASIC PRO

The following components come loose and must be mounted if necessary: Right cover side outlet (2), Left cover side outlet (3), Power cable (15), Cable protector (16), Peel bucket (20), Drip try (21), Plastic juice container (30), Inner plastic filter (31), Plastic juice filter (32).

See Figures 1 and 2.

SPEED PRO SELF SERVICE

The following components come loose and must be mounted if necessary: Right cover side outlet (2), Left cover side outlet (3), Power cable (15), Cable protector (16), Peel bucket (20), Drip try (21), SS juice container (40), SS Subfilter (41), SS/TANK filter (42), Pulp sweeper (43), SS tap (44), Machine supplement (47).

See Figures 1 and 3.

SPEED PRO SELF SERVICE PODIUM, SPEED PRO SELF SERVICE PODIUM DRAIN&CLEAN SYSTEM

The following components come loose and must be mounted if necessary: Right cover side outlet (2), Left cover side outlet (3), Power cable (15), Cable protector (16), SS juice container (40), SS Subfilter (41), SS/TANK filter (42), Pulp sweeper (43), SS tap (44).

See Figures 1 and 4. See section SS/TANK STAND (90) for information about your machine stand.

SPEED PRO TANK PODIUM, SPEED PRO TANK PODIUM DRAIN&CLEAN SYSTEM

The following components come loose and must be mounted if necessary: Right cover side outlet (2), Left cover side outlet (3), Power cable (15), Cable protector (16), SS/Tank filter (42), Pulp sweeper (43), Tank juice container (50), Tank sub-filter (51), Tank/Cooler buoy (52), Tank (53), Shaker (54), Tank Tap (55).

See Figures 1 and 5. See section SS/TANK STAND (90) for information about your machine stand.

SPEED PRO COOLER PODIUM

The following components come loose and must be mounted if necessary: Right cover side outlet (2), Left cover side outlet (3), Power cable (15), Cable protector (16), Plastic juice container (30), Plastic inner filter (31), Plastic juice filter (32), Cooler unit (70), Tank/Cooler buoy (52).

See Figures 1 and 6. See section COOLER STAND (100) for information about your machine stand.

DRAIN&CLEAN SYSTEM (80)

If you have purchased a Drain&Clean System model, your machine will have a drain that goes from the feeder to the waste bin inside the machine.

See Figure 7.1.

SELF SERVICE STAND/TANK PODIUM STAND (90) COOLER STAND (100)

You will receive it in a different package, depending on the machine model you have received. All the stand components can be found inside the stand.

ASSEMBLY AND DETACHMENT OF COMPONENTS ACCORDING TO MODEL

1. ASSEMBLY

SPEED PRO COVER (1)

Line up the 3 holes of the cover with the 3 shaft knobs. Turn these 90° in clockwise direction (Figure 10).

RIGHT COVER SIDE OUTLET (2), LEFT COVER SIDE OUTLET (3)

Make sure that the side outlets are fully mounted and correctly in place (Figure 10).

The Side Outlets are not the same. Make sure you place the respective Side Outlet on the correct side. Line up the lower part of the Side Outlet and turn towards the cover until the clip clicks in.

LOWER PRESSING UNIT (4), UPPER PRESSING UNIT (5)

Place the pressing units in the shafts (Figure 1).

Always mount the lower and upper pressing units of the same side at the same time to make it easier to position them.

INJECTION PLASTIC SECURING KNOB (6)

Screw in the knobs to secure the pressing units and the feeder plate (Figure 1).

LEFT PEEL EJECTOR (7), RIGHT PEEL EJECTOR (8)

Place the ejectors on the respective side on the guides (Figure 1).

BLADE-HOLDER (9)

Place the blade carefully on its guide and push inwards (Figure 1).

FEEDER BASKET (13)

The feeder basket can be removed and re-attached facing guides and making a slight movement until it stops (Figure 1).

FEEDER BASKET DOOR (14)

The feeder basket has an easy-to-open door to make it easier to fill the basket up with oranges (Figure 1).

POWER CABLE (15)

When you receive the machine, you must connect the cable to the machine base (Figure 1).

CABLE PROTECTOR with 3 screws (16)

Fit to prevent the cable from being accidentally removed (Figure 1).

SS/TANK TRAY GASKET 6.3 x 3.5 (17)

If required, this gasket can easily be removed for cleaning and fitted back in by hand (Figure 1).

TRAY BOLT (18)

This component only has to be handled if a spare SS Juice container (40) or Tank juice container (50) is requested (Figure 1). After inserting the spare container, adjust the bolt from the rear to adjust the container position.

PEEL BUCKET (20)

Place the peel buckets under the side outlets of the cover (Figure 2 or 3 depending on model).

DRIP TRAY (21)

Place under the juice outlet (Figure 2 or 3 depending on model).

PLASTIC JUICE CONTAINER (30)

Make sure that the sealing gasket is correctly mounted on the container (Figure 11). Then place the container in the machine. Line up and place under the container on the four lugs that you will see on the machine (Figure 2).

PLASTIC INNER FILTER (31)

Place on the inside of the juice extraction container (Figure 2).

PLASTIC JUICE FILTER (32)

Place on the inside of the juice extraction container (Figure 2).

SS JUICE CONTAINER (40)

Line up the container in the main opening. At the same time, line up the two side lugs at the ends of the container and press. Pressing the side buttons may help mount it (Figure 12).

SS SUB-FILTER (41)

Place on the inside of the juice extraction container (Figure 3).

SS/TANK FILTER (42)

Line up the 2 rear openings with the 2 inner rear lugs of the container. Let the filter fall forwards and line up the front openings with the front lugs.

The filter rests on the SS juice container (40) (Figure 3) or Tank juice container (59) (Figure 5).

PULP SWEEPER (43)

Make sure that the inner guide of the pulp sweeper is correctly mounted (Figure 13).

You can extract or insert the pulp sweeper by turning the side catch 90° (Figure 13).

Note: Make sure that the catch is in its closed position, so that the pulp sweeper can never accidentally drop from the filter.

SELF SERVICE TRAY TAP (44)

To mount the Self Service tap in the container, line up the rear lug and screw the floating nut on the rear of the tap (Figure 3).

TAP OPERATION

You can make the tap work normally by pressing and releasing it to extract the juice (Figure 14.1).

You can lock/unlock the “free spout” or “discontinuous spout” function by leaving the catch in position “a” (free position) or in either of the 2 positions “b” for locking the relative spout (Figure 14.2).

You can anchor the button in “free spout” position. To this end, turn the ring with the dotted/solid lines until the solid line coincides with the glass symbol.

Release the button. This will secure it.

To release it, just press the button again (Figure 14.1).

For daily cleaning, you can remove the upper part of the tap and the inlet spout (Figures 14.3 and 14.4).

DETECTOR TUBE GASKET (46)

If required, this gasket can be removed for cleaning (Figure 3 or 4).

MACHINE SUPPLEMENT (47)

Use this supplement to raise the machine (Figure 3).

! **Important!** The machine must never be placed on the supplement by one single person.

TANK JUICE CONTAINER (50)

Line up the two side lugs at the ends of the container and press. Pressing the side buttons may help mount it (Figure 15).

To remove the container, just press the side buttons and pull out towards you.

TANK SUB-FILTER (51)

Place on the inside of the juice extraction container (Figure 5).

TANK/COOLER BUOY (52)

TANK MODEL

Line up the lugs of the buoy support with the holes on the lid and screw the nut (Figure 16.1)

Insert the buoy and place the lid on the tank (Figure 16.2 and 16.3).

The BUOY unit can be detached as indicated in Figure 17 for cleaning.

COOLER or TANK MODEL

Slacken the upper lugs. Line up the plate with the openings from below. Tighten the upper lugs again (Figure 19).

TANK (53)

Use the thread to secure the Self Service tap to the Tank container. Make sure that it is in upright position (Figure 18.1).

TANK TAP (55)

Use the thread to secure the Self Service tap to the Tank container. Make sure that it is in upright position (Figure 18.1).

The Tank tap can work continuously or discontinuously. Just turn the handle 180° and it will be locked when the handle is lowered, thus permitting free spout.

For cleaning, you can remove the upper part of the Self Service tap (Figure 18.2).

LEVEL DETECTOR (56)

This component only needs to be manipulated if a spare part is requested. Remember to place the detector in the same position as the original detector. If you have a Tank machine, the detector is located in the upper part; if you have a Cooler machine, it is located in the lower part (Figure 5 and Figure 6).

COOLER UNIT (70)

Place the cooler unit in its housing in the stand (Figure 6).

Mount the components as indicated in Figure 19 in this order.

- Mount the piston-gasket and the lever in the tank following the steps indicated in the enclosed drawing.
- Fit the tank.
- Adjust the pump lid inside the tank with the arrow pointing towards you.
- Secure the metal coupler plate, securing the tank with it.

SS/TANK STAND (90), COOLER STAND (100)

Machine placement on display stand:

! **IMPORTANT:** This operation must be carried out by 2 or 3 people. It must never be attempted by just one person.

Lock the front wheels of the stand with the brake pedal to prevent it from moving during the installation.

After unpacking the stand, remove the screws from the fixing brackets and put them on one side for later. See detail "A" of Figure 8.

The peel chutes and the drip tray of the stand with filter are located on the inside of the stand.

Place the machine on the stand, making the inside corners of the machine base coincide with the two rubber blocks of the stand. Thus, the fixing bracket holes will coincide with the machine holes. You can now secure the machine with the screws mentioned above (See Figure 5 or 6).

Remember:

The machine and display stand are joined together with the screws supplied, as indicated in this instructions manual.

Never try to tilt the machine or the stand. To move, unlock the wheels.

INDIVIDUAL FEATURES FOR SS/TANK STAND (90)

For the Self Service and Tank stands, secure the drip tray with its filter in the display stand.

If you have purchased a model with Drain&Clean System:

! **Important!** Unplug the machine from the wall socket.

If fitted, remove the Peel chute (90.6), the SS stand filter (90.7A) and the Stand hopper (90.3) (Figure 8). Open the front door (Figure 8).

Find the upper hole (Figure 7.2) and insert your hand, taking hold of the Flexible tube (80.4) and placing it in the hole (Figure 7.1). Do not pull or hold any other part of the machine.

Later, place the lower cover of the tube with the two securing knobs supplied and fit all the previously removed parts back on.

See parts breakdown on how to fit the components (Figure 8).

Component 90.7 varies depending on the stand model purchased:

Self Service stand: Component SS stand filter (90.7A).

Tank stand: Component TANK tank guides (90.7B).

The position of components Tray front (90.8) and Tray filter (90.9), can be adjusted to be able to adapt them to different bottle and glass formats.

INDIVIDUAL FEATURES FOR COOLER STAND

See Figure 6 and 9.1 on how to fit the components correctly.

Pass the power cable of the Cooler unit through the hole on the rear door. To do this, you can unscrew the door if necessary (Figure 9.2).

2. DETACHMENT

The components are detached in reverse order to that indicated in each section.

ACCESSORIES

Consult the different accessories you can attach to your machine on the Zumex website www.zumex.com. You will find a wide range of accessories to configure your juicer according to your needs: Bottles, Bottle Rack Kit, Self Service Tray Kit, Dynamic Cutting System, etc.

GENERAL OPERATION

Once you have installed the machine correctly and before plugging it into the mains, confirm electrical data coincide with the electricity supply. If everything is correct, plug the machine into the mains.

To switch the machine on, press the green **ON** button. The LED of the ON/OFF button and the digital display of the machine will light up.

Before operating the machine with oranges, you must calibrate it without load. Enter the Calibration section of the CLIENT MENU, or leave the machine operating without load for approximately 1 minute until it comes to a stop.

To make sure the count is correct, you may have to adjust the Offset parameter after calibrating the machine.

To do so, enter **MENU>5.Calibration>2.Offset** and adjust the value. Exit the Menu and check the count without load, and with 2 or 3 oranges. Repeat the process again until you find the value that allows for a correct machine count.

To avoid possible counting errors, try not to stop the machine with an orange trapped between the upper and lower pressing units.

The orange counter is shown in all the models. (Deviation +-1%)

Remember to put a jug or glass under the juice outlet of your machine.

The machine will not work if any safety element is missing.

If necessary, you can always switch the machine off as follows:

- A** Release the actuator used. For example, the tap.
- B** Press the **STOP** button.
- C** Press the red **OFF** button.
- D** ONLY IN EMERGENCIAS: Unplug the machine directly from the wall socket.
- E** If the machine does not detect oranges, it will stop approximately 60" after the last orange has passed through.

LOADING THE FEEDER

To load the machine feeder with oranges, you can open the Feeder basket (14) door and partially empty the box of oranges into it. Close the door and finish filling the basket.

JUICE EXTRACTION UNIT

Make sure that all the elements that permit cutting the orange, extracting the juice and collecting it are mounted on the machine. To do this, consult the machine model purchased on the diagram indicated in section: UNPACKING AND START-UP. ASSEMBLY AND DETACHMENT OF COMPONENTS ACCORDING TO MODEL.

Check the state of the containers and filter to guarantee quality juice.

If you have purchased a machine with Pulp sweeper (43), use this from side to side, to deposit remains of pulp, seeds, etc. in the waste bins.

If you have purchased a machine with SS tap (44) or Tank tap (55), read the instructions for use of the Self Service tap in section ASSEMBLY AND DETACHMENT OF COMPONENTS ACCORDING TO MODEL.

If you have purchased an automatic filling machine, the machine will stop automatically when it reaches maximum level. Remember to fit the Tank/Cooler buoy (2), following the assembly instructions. You will also have to select filling quantity.

WASTE AREA

Make sure that the elements that collect the orange peel are correctly positioned.

Check if the tanks are getting full, to prevent the peel from flowing over.

You can also use the new function, **WASTE LIMIT**, which enables you to programme an alarm so that the machine will stop when the waste bin is full.

You can select the number of oranges you want to squeeze before the alarm sounds. Once you have squeezed the amount of oranges programmed, the machine will stop and a warning will appear on the display so that the operator knows the waste bin has to be emptied.

If you have purchased a machine with PODIUM, the peel will fall directly into the Waste bin (90.4) or Peel bucket (100.3).

To switch the alarm off, press the "OK" button for approximately 2" until it comes to a stop.

Remember!

“Short OK”, it doesn't switch off.

“Long OK”, double “beep”, to switch off.

To switch the alarm off permanently, enter the **Waste Limit** section of the CLIENT MENU.

If the machine is turned off or unplugged, the waste alarm will be eliminated and it will start from zero again.

MACHINE OPERATION

GENERAL


The machine can operate in **Professional** or **Automatic** mode in all the models. To shift from one mode to another keep the **Mode** button pressed for a few seconds. Whenever you change from Automatic to Professional, you will be asked to program the number of oranges to be squeezed. If you do not want to change the quantity, just wait a few seconds or quickly press the OK button. If you wish to modify the quantity, press the + - buttons to select the quantity, and then the OK button until the **Saved** symbol appears.

SPEED PRO BASIC MODEL

AUTOMATIC MODE

From automatic mode:

 **START** STARTS THE MACHINE



 **STOP** STOPS THE MACHINE

Uninterrupted operation.

PROFESSIONAL MODE

MINIMUM NUMBER OF ORANGES  

MAXIMUM NUMBER OF ORANGES  

DEFAULT VALUE  

Operation until its reaches the quantity stipulated.

SPEED PRO SELF SERVICE, SPEED PRO SELF SERVICE PODIUM, SPEED PRO SELF SERVICE PODIUM DRAIN&CLEAN SYSTEM

The **START** button is not active. It is only active in **MANUAL** mode.

AUTOMATIC MODE


Control from SS tap (44).



*Uninterrupted operation,
whilst the tap is pressed.*

PROFESSIONAL MODE

Control from tap whilst pressed.

MINIMUM NUMBER OF ORANGES  

MAXIMUM NUMBER OF ORANGES  

DEFAULT VALUE  

MANUAL MODE (If the tap does not work)

The **START** button becomes active in Manual mode.

*In manual mode, it is still possible in Automatic
and Professional mode from the keypad.*



“AUTOMATIC” MANUAL

Uninterrupted operation.

“PROFESSIONAL” MANUAL

MINIMUM NUMBER OF ORANGES  

MAXIMUM NUMBER OF ORANGES  

DEFAULT VALUE  

*The **STOP** button is always operative.*

SELF SERVICE TAP (44)

You have purchased a multi-function tap. This enables you to produce juice either discontinuously or continuously without having to press the button.

Locking: You may lock the tap at any time for it to only work in one of the 2 possible ways.

See the different possibilities in: ASSEMBLY OF COMPONENTS ACCORDING TO MODEL, SS TAP (44).

SPEED PRO TANK PODIUM, SPEED PRO TANK PODIUM DRAIN&CLEAN SYSTEM, SPEED PRO COOLER

Make sure that the TANK (53) or Tank (70.6) is placed as close as possible to the sensor on the base. Make sure that the buoy is placed correctly on the lid and that it moves freely (Figure 5 and Figure 6).

If the Tank/Cooler buoy (52) is not in place, the machine will not work.

AUTOMATIC MODE	1
When you connect the machine at the start of the day, select the START button for the machine to start up.	
The machine starts to squeeze until the tank is full and the Level detector (56) does not find the Tank/Cooler buoy (52). The machine will stop then.	2
When the juice level gets low again, the machine will start up again, about 15" after it has not detected the buoy, and so on and so forth, in automatic mode.	3
The full or half full tank symbol will appear unless STOP has been pressed, indicating that although the machine is in automatic mode, it has stopped, waiting for the tank to be emptied, in order to re-start the filling process. When you press STOP , the symbol will disappear as the machine is no longer operating.	4

PROFESSIONAL MODE

The machine will start up when you press **START** and will stop when the Level detector (56) does not find the Tank/Cooler buoy (52) or reaches the assigned volume. When the level drops, the machine will not start up again until you press **START** again.

1

It has 3 different filling volumes, according to your juice needs.

2

MANUAL MODE (In case the sensor does not work)

If the Level detector (56) does not work, enter the menu and activate the **MANUAL MODE**. When you do this, you will be able to enjoy all the machine functions without the detector, until this is repaired.

"AUTOMATIC" MANUAL

Non stop operation.

1

"PROFESSIONAL" MANUAL

Program the number of oranges to be squeezed. The machine will stop when it reaches the selected value or the **STOP** button is pressed.

Remember! In manual mode, you must keep a watch over the juice level so that it never flows over, as level function has been annulled.

2

SPEED PRO COOLER: COOLER UNIT

Switch the cooler unit on by activating the switch on the left of the juice outlet. You can adjust the juice temperature with the control situated on the right. **Turn in clockwise direction for colder juice and anti-clockwise direction for less cold juice.**

Activate the tank lever to fill a glass or jug.

! **Important!** Remember to switch off the Cooler unit (70) when you switch off the main machine to avoid unnecessary consumption.

CONFIGURATION

Your Zumex **Speed Pro** juicer enables you to set parameters to your liking.

Use the electronic device to choose and program the operating mode of your machine. With it, you can control attributes and functionalities following the **MENUS** enclosed.

To enter the MENU press the **STOP** and **MODE** buttons for at least 2 seconds and enter the default PIN (0000).

After entering the menu, you can set:

LANGUAGE: You have a choice of 23 available languages.

PIN: See or change the current PIN so that nobody else can change the machine parameters.

COUNTER: See total or partial counter of the machine. Reset the partial counter, visible on the main screen. To reset the machine counter, press STOP + START for 3 seconds until the counter indicates 0000000.

Ascending or descending **CREDIT:** You can program the machine credit so the machine can be stopped, in ascending order or descending order, until the machine has been programmed again.

MODE LOCKING SYSTEM: You can get the machine to only work in Automatic or Professional and even so the number of oranges or volume to be squeezed cannot be changed, so that it only squeezes the quantity set by you.

MANUAL MODE (HELP MODE): Some machine models have an actuator or an auxiliary operating sensor. This can be annulled by selecting the MANUAL mode. [Self Service Model: SS tap. Tank (44) and Cooler Model: Level detector (56)].

WASTE LIMIT: You can activate an alarm so that the machine will stop when the desired number of oranges has been squeezed. Thus, you will know when the waste bin has to be emptied.

CALIBRATION: You can calibrate the machine to guarantee that the machine count is correct at all times.

MACHINE STATUS: You have access to the different anomalies that a machine stoppage may have caused.

CONTRAST: You can adjust the brightness level on the display.

Remember! Within the CLIENT MENU mode:

“Short OK” to go down a level.

“Long OK” to go up a level.

“Long OK” to save data (The save symbol will appear).

To exit CLIENT MENU, you must go up the same number of levels you have gone down.

MENU DIAGRAM MAIN MENU



1	LANGUAGE. Select the language to operate the machine.	WASTE LIMIT. Activate a warning to know when to empty the waste bin.	5
2	PIN. See or change the PIN.	CALIBRATION. To calibrate the machine for correct count.	6
3	COUNTER. See total or partial counter of the machine.	STATUS. Access the different anomalies that a machine stoppage may have caused.	7
4	MODE. Select the working mode: automatic or professional.	CONTRAST. To adjust the brightness level on the display.	8

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 Unplug the machine from mains.**
- 2 Remove Side Outlets.**
- 3 Remove the cover.**
- 4 Remove the blade-holder,** pulling towards you from the handle.
Warning! Handle this part with great care as you could cut yourself.
- 5 Extract the peel ejectors from their supports** (Figure 1).
- 6 Remove the pressing units by pairs,** previously **unscrewing the securing knobs** (Figure 1).
- 7 Remove the juice containers and filters;** see the respective Figure according to model according to section: UNPACKING AND START-UP.
- 8 In models with tap:**
Unscrew the tap from the container, separate the button from the body to clean thoroughly. Remove taps as indicated in the sections: SS tap (44), Tank tap (55) of ASSEMBLY AND DETACHMENT OF COMPONENTS ACCORDING TO MODEL.
- 9 In models with Drain&Clean System.** You can carry out a light cleaning by emptying a jug of warm water into the feeder.
Whether your model has the Drain&Clean System or not, it is advisable to remove the feeder, to completely eliminate wax.
- 10 Cleaning non-detachable elements.** Use a damp cloth with lukewarm water and soap, and then rinse.
- 11 Remember** that although some parts are similar they must be mounted on different sides.
- 12 Do not wash Speed Pro Cooler machine tank parts** in the dish-washer.
- 13 Transparent parts and dish-washers:** these parts can be washed in the dish-washer, although you must make sure you use the correct soap, salt and brightener so that the parts remain shiny and transparent.



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