

## 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!

Ref: ZMT14x16-NGP



Ref: ZTT14x16-NGP

## Z14 Inox

**Endless possibilities for your business**

Z14 is the right equipment for those businesses registering a high juice consumption. Additional autonomy can be obtained thanks to its large basket and waste bins. This is a key aspect for buffets, restaurants and the retail sector.

# 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.

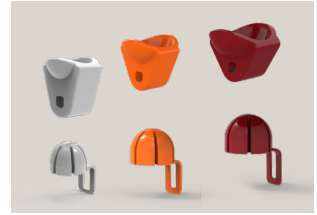
## 2. Juice extraction kits

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.



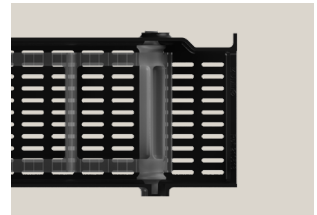
A system developed by Zummo to assemble and disassemble the balls of the kit in just one movement.



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. Adapt tray

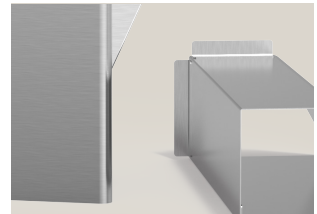
Dual-position tap developed in the shape of a swing lever to optimise usability. Its exclusive Zummo design drains all the juice out, preventing it from accumulating in the base, and therefore maximising hygiene and juice purity.



Adapt tray

## 5. 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

### Technical features

Fruits per minute	16
Consumption	For 20 l/day: 0,009 kwh
Voltage	230 V - 50 Hz. 220 V - 60 Hz. 110 V - 60 Hz.
Weight	69 kg
Bin capacity	14 l (2 x 7 l)
Squeezing kits	M (55-75 mm) L (70-90 mm)
Dimensions	478 (x) x 822 (y) x 460 (z) mm
Safety	Blocking sensors
Programmer	Yes
Recommended fruits	
Filling height	172 mm

**EVS**<sup>ADVANCED</sup>  
EFFICIENT VERTICAL  
SYSTEM

