



**zumoval**  
JUICERS FOR LIFE

**USER'S MANUAL**  
**2022**

**zumoval**

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# GENERAL INFORMATION

First off all, we would like to thank you for choosing a ZUMOVAL juice machine and for the trust you have shown in our products.

For any questions concerning the machine's usage, please do not hesitate to contact our distributor or ZUMOVAL directly. We would be more than pleased to answer any questions you may have.

Please closely follow the instructions indicated in this manual, to achieve the maximum performance from your machine.

**Before setting up the machine, please make sure all people authorized to use the machine are familiar with the present manual and its content.**

Please keep this manual in a dry place, near the machine, so it is accessible for any consultation.


Each and every component of the machine, that are in continuous contact with the juice, fulfill strictly the sanitary normative, in accordance with the manufacturing country's legislation.

## TECHNICAL CHARACTERISTICS

	MOTOR – MAX.CONSUME	PRODUCTION	CITRUS SIZE	FEEDER CAPACITY	HIGHT X WIDTH X DEPTH	PESO	
MINIMAX	230 V – 50/60 Hz, 0.55 Kw, 4.1 / 3.7 A  115 V – 60 Hz, 0.65 Kw, 7.5 A	15 UNITS	65-80 mm 2,56 – 3,15”	6 Kg MAX. 13,2 Lbs MAX.	74 x 33 x 45 cm 29” x 13” x 17,7”	51 Kg 112,4 Lbs	
MINIMATIC				8 Kg MAX. AUTO. 17,6 Lbs MAX. AUTO.	93 x 33 x 45 cm 36,6” x 13” x 17,7”	53 Kg 116,8 Lbs	
BASIC		28 UNITS		8 Kg MAX. 17,6 Lbs MAX.	84 x 62 x 50 cm 33” x 24,4” x 19,7”	47 Kg 103,6 Lbs	
TOP				25 Kg MAX. AUTO. 55 Lbs MAX. AUTO.	97 x 62 x 50 cm 38” x 24,4” x 19,7”	49 Kg 108 Lbs	
BIGBASIC				75-90 mm 3 – 3,5”	8 Kg MAX. 17,6 Lbs MAX.	84 x 62 x 50 cm 33” x 24,4” x 19,7”	47 Kg 103,6 Lbs
BIGTOP					25 Kg MAX. AUTO. 55 Lbs MAX. AUTO.	97 x 62 x 50 cm 38” x 24,4” x 19,7”	49 Kg 108 Lbs
FASTTOP	45 UNITS	65-80 mm 2,56 – 3,15”	25 Kg MAX. AUTO. 55 Lbs MAX. AUTO.	97 x 62 x 50 cm 38” x 24,4” x 19,7”	49 Kg 108 Lbs		

ELECTRICAL PROTECTION: Overcharge and temperature  
 SECURITY: Proximity detectors  
 DEGREE OF PROTECTION: IPx4

# WARNINGS

- **It is the responsibility of the user to read the enclosed warnings prior to using this machine.**
- This equipment is intended for commercial use in places such as offices, stores, supermarkets, hotels, bars, coffee shops...
- This device can be used by children aged 8 years and above and people with reduced physical, sensory or mental abilities or lack of experience and knowledge, if they have been given appropriate supervision or training regarding the use of the device in a safe manner and understand the dangers involved. Children should not play with the device. Cleaning and maintenance to be performed by the user should not be carried out by children without supervision.
- This machine contains an equipotential terminal on the back for the connection of the grounding of other devices to the grounding of your installation through this terminal. If used, loosen the nuts and washers, place the ground wire of the auxiliary device and retighten the nuts and washers tightly. This equipotentiality point is marked by the following symbol: 
- After removing the packaging, check that the equipment is not damaged. If in doubt, do not use it and contact the company.
- The packaging materials (plastic bags, foam, cork, etc.) should not be left within reach of children, as they are a potential danger.
- Before assembling the machine, please, make sure there are no pieces left in the packaging.
- Be sure to comply with the regulations established for the treatment of waste. Separate them and deposit them in the nearest containers or clean point to reduce the environmental impact of the purchase.
- The machine needs to have some ventilation around it in order to perform properly.
- Concerning models on a stand, remember to set the brakes on the front wheels in order to prevent unwanted moving.
- Before use, clean the juicing area, SEE CLEANING INSTRUCTIONS (Page 12).
- **DO NOT** start the machine, without making sure that all components are in their correct place of work, especially the front cover, otherwise the security detector will not allow the machine to run.
- When using the machine, do not touch or access to the moving parts neither by hands nor with any utensils.

- The machine should never be operated by a minor or inexperienced staff without supervision.
- Check that the voltage of your outlet is according to voltage stated in technical label on the side of your machine.  
Only use power cords with grounding connection.
- Do not use an extension cord. If you decide to do it, it is on your own responsibility, use only extension that is in good condition and suitable for the power of the machine. The extension cord should be placed so that no one can pull it or stumble..
- Do not allow the cord to come into contact with hot surfaces.
- Do not put machine next to heat sources.
- To protect against risk of electrical shock and personal injury, do not immerse cord, plug or appliance in water or any other liquid.
- This product is designed for indoor use, do not expose this appliance to rain or moisture and do not use it outdoors or with wet hands.
- Do not use the machine out of the temperature range: from -20° to 40°C.
- Always place the machine on a dry, stable and leveled surface.
- To disconnect from the electrical outlet pull the plug gently.  
Never pull from the cord.
- The use of accessories not recommended by the manufacturer may cause fire, electric shock or injury. Always use original spare parts.

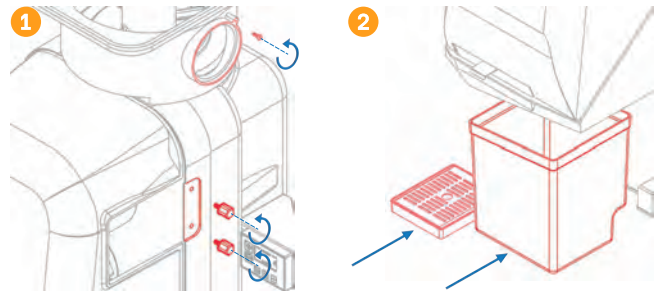
THE PROPER SIZE OF FRUITS IN ORDER TO OBTAIN BEST RESULTS IS 65-80MM DIAMETER , EXCEPT FOR THE BIGBASIC AND BIGTOP, WHICH IS 75-90MM.

- It is recommended to wash the fruit before juice extraction.
- **The manufacturer declines any responsibility for damages resulting from improper, careless or negligent use of equipment, as well as from use by unauthorized persons.**

# SET UP OF THE MACHINE

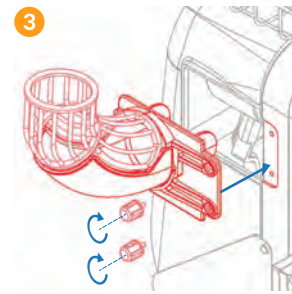
## MINIMAX / MINIMATIC

1. Unscrew the side thumbscrews.  
For MINIMATIC juicers also unscrew the head screw.
2. Place the peel bucket and the juice tray.



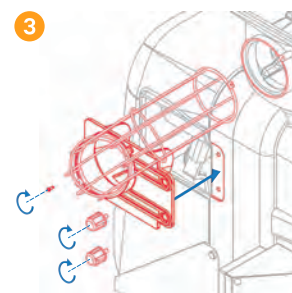
## MINIMAX

3. Place the feeder in the corresponding place by screwing the thumbscrews.



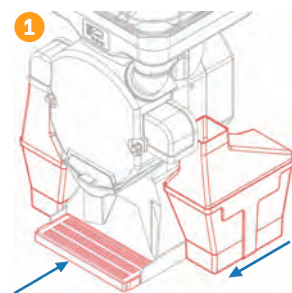
## MINIMATIC

3. Mount the feeder tube in the corresponding place and tighten the head screw and thumbscrews.



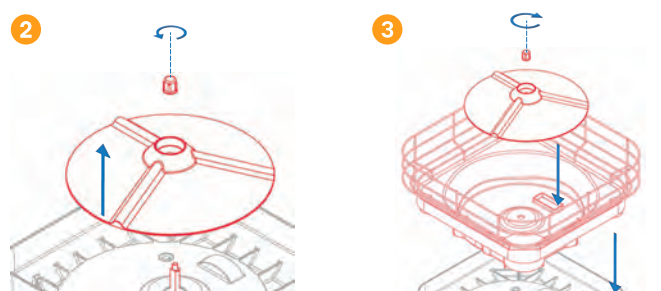
## BASIC / BIGBASIC / TOP / FASTTOP / BIGTOP

1. Place the peel bucket in the right place.  
Place the juice tray.



## TOP / FASTTOP / BIGTOP

2. Unscrew and remove the turning feeder plate from the head.
3. Insert the feed basket, then the turning feeder plate and screw the assembly together.

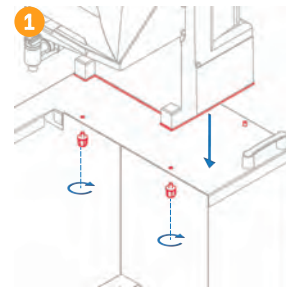




# SET UP OF THE STAND

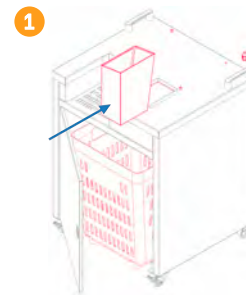
## Anchoring on the MINI stand

1. Place the Minimax or Minimatic juicer on the stand in the correct position. Fasten the juicer to the stand using the thumbscrews.



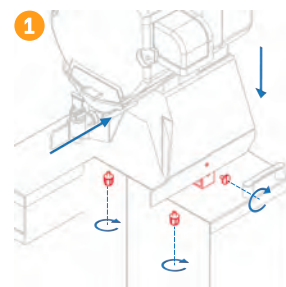
## MINI stand

1. Remove the down tube from the trolley inside the stand and place it in the stand as shown in the drawing.



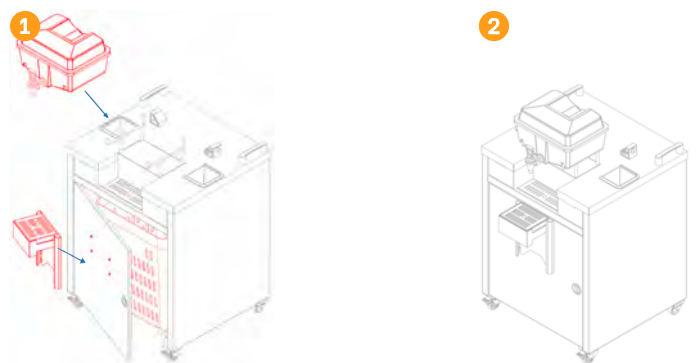
## Anchoring on the SERVICE / FRIGO / DISPENSER stand

1. Screw the support thumbscrews to the cabinet to prevent movement and unscrew the screws on the sides. Place the juicer on the stand making sure that the holes match and screw the screws to fix the juicer.



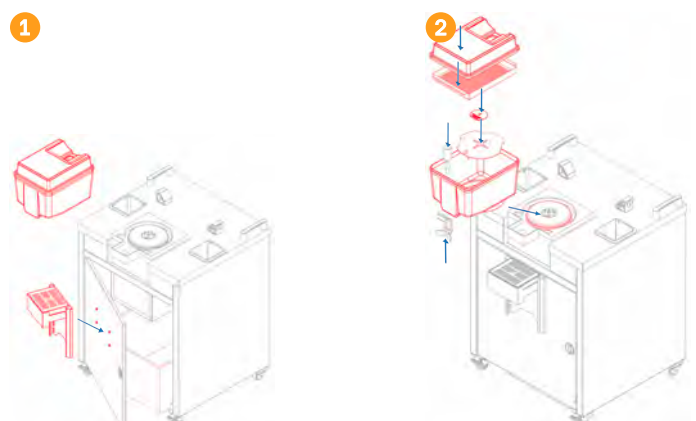
## DISPENSER stand

1. Remove the juice tray and the dispenser kit from the trolley inside the stand.
2. Place the tank on the supports of the dispenser kit. Place the drip grid on the nipples of the stand door. Place the down tubes and the trolley on the lower part of the bottom of the stand, as shown in the drawing.



## FRIGO stand

1. Remove the juice tray and the dispenser kit from the peel bucket inside the stand.
2. Place the reservoir on the seal of the cooling device. Place the bowl and the pump cover. Insert the tap piston into the cavity at the front of the tank and, from the outside, attach the push handle to the piston. Attach the filter and the tank cover. Also fit the juice tray.



# SET UP OF THE OPTIONS

## Stainless Steel Self-Tap

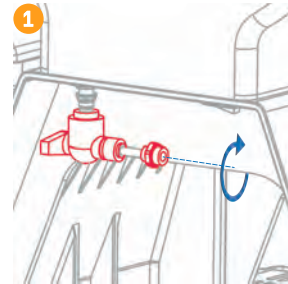
1. Thread the Stainless Steel Self-Tap assembly to the support.



## Self-Cleaning system

1. Connect the juicer to the water supply through the socket at the rear of the machine.  
The connection must be made using a G 1/4" female thread.


This system is prepared to work between 1.5 and 3 bars of pressure.



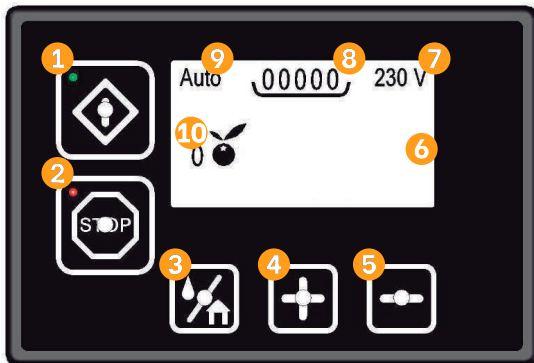


# ELECTRONIC FUNCTIONING

## TO ACTIVATE THE JUICER

1. Connect the juicer to a grounded outlet.
2. Activate the juicer by pressing the switch on the back of the juicer.
3. Feed citrus fruit through the feeder tube or into the top basket of the feeder.
4. Turn on the control display by pressing Start  for 2 seconds..

## CONTROL PANEL PARTS



1. Start button
2. Stop button
3. Self-Cleaning/Home button
4. Selector + button \*
5. Selector - button \*
6. Status Area
7. Voltage input \*
8. Counter \*
9. Functioning mode
10. Selector \*



\* Not available on Minimax and Minimatic models

## MACHINE CONFIGURATION

1. To access settings menu


Press and hold the Self-Cleaning/Menu button  for 2 seconds.


2. Select the option to configure

Press the buttons  and  to move between configurable settings.


Select a setting to configure by pressing .

### Configuration settings

 **Peel basket capacity:** Select quantity of oranges to squeeze before a “Full peel basket” warning is displayed.  
If a 0 value is set, warning is not active.

 **Auto-Off Time:** By this setting user can configure the no operation time length before machine turns itself off automatically.  
If a 0 value is set, Auto-Off is not active.








 **Self-Cleaning duration\*:** Select shower cycle duration (in seconds).

 **Auto/Manual Mode\*:** Select how to start and stop squeezing operation: Automatic Mode (by Self or Level Detection) or Manual Mode.


\*Only available in machines with additional options

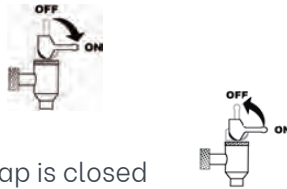
## FUNCTIONING



### STANDARD OPTION

1. Turn on the control display. Press and hold Start  for 2 seconds.
2. Select continuous or selector mode operation. Press  and  to set continuous or selector mode operation.
  - If  = 0 Continuous mode active
  - If  ≠ 0 Selector mode active
3. Start the squeezing process by pressing Start .
4. The juicer will stop when Stop  is pressed or when the number of oranges indicated in the selector mode has been squeezed.





### STAINLESS STEEL SELF-TAP OPTION

1. Turn on the control display. Press and hold Start  for 2 seconds.
2. To start juicing, make sure that the juicer is in “Ready“ status (green Led on) and turn on the Self-Tap.



3. The machine will stop when the Self-Tap is closed  , when it is pressed , or when the number of oranges indicated on the selector has been squeezed (Selector Operation).



### LEVEL DETECTOR OPTION

1. Turn on the control display. Press and hold Start  for 2 seconds.
2. Activate the level detector. Press the Start button .
3. Start of squeezing. The machine will start the squeezing operation automatically when the tank level detector detects that it is not at the “Maximum level“.
4. End of squeezing. The machine will stop the squeezing operation when the tank level detector detects “Maximum level“  or when the Stop button is pressed. .

## FURTHER FUNCTIONS



### MAINTENANCE STOP

Maintenance stop activation.

With machine in “Stop” status, press and hold simultaneously  and . Machine will start turning until maintenance position is reached.


### INVERTED TURN

Inverted turn activation.


With machine in “Stop” status, press and hold simultaneously  and .

**SELF-CLEANING OPTION** (Only for machines including Self-Cleaning option)

To start washing\*

Make sure that any orange is inside squeezing area. To start washing press  when machine is running.

To finish washing

Automatic shower will stop washing when cycle time is completed or when pressing  again

\* The automatic feeder is equipped with a Lock/Stop system to stop the feeding of fruits. Use this system to lock the feeding before proceeding to start the washing.

**AUTOMATIC FILTER** (Only for machines including Automatic filter option)

To start filtering

The automatic filter displacement will start at the moment the squeezing process is initiated.

To finish filtering

Filter displacement will stop 10 seconds after completion of the squeezing process.

**Important:** Machine will immediately stop running if a warning signal is received. See “Warnings and Emergency stops” section. (Page 11)

# WARNINGS AND EMERGENCY STOPS

Warning and Emergency stops are situations that require user attention.

These situations can answer to following causes:

- User security and protection.
- Equipment protection against external factors.
- User attention is required to continue a sequenced operation.
- User attention is required due to machine maintenance.

Once a Warning or Emergency Stop is reached, machine automatically stops and enters “Warning” status.

In this status, red led over “Stop” button will light intermittently and the corresponding warning advice will be displayed through screen:

WARNING	CAUSE	ACTIONS
	Front cover is not correctly assembled. Incorrect assembly of the automatic filter (if applicable)	Tighten the fasteners that fix the cover to the machine casing. Check the automatic filter anchorage.
	Maintenance stop reached	In case of cleaning, remove juicers
	Motor overheating*	Check if any piece or part is blocking or hindering machine turn
	Voltage input out of range	Check voltage supply
	Control fuse damaged	Replace fuse (10A) on Control board
	Full dispenser signal while automatic shower function is being executed	Empty dispenser
	Orange peel cycle completed (Peel basket is full)	Empty peel basket

\*Every 10 minutes of non-stop operation of the machine takes about 15 minutes to reset the engine temperature.

**Important:** To exit a “Warning“ state, it will be necessary to press the “Stop“ button. The machine will go to “Stop“ status. If the machine does not exit the “Warning“ state when the “Stop“ button is pressed, it means that the cause of the warning has not yet been resolved.

# CLEANING AND MAINTENANCE

The cleaning process is very important to keep the juicer in perfect condition. In order to perform a correct cleaning, you must take into account the following guidelines:

- Do not allow the residues produced in the squeezing process to dry out.
- Do not allow the juice to solidify in the different elements that make up the squeezing system.
- Keep filters and squeezing elements free of pulp, seeds or rests of peels.
- Keep the waste bins empty and clean.
- Follow the specific cleaning steps below.
- It is recommended that the fruit be washed before being subjected to the squeezing process.

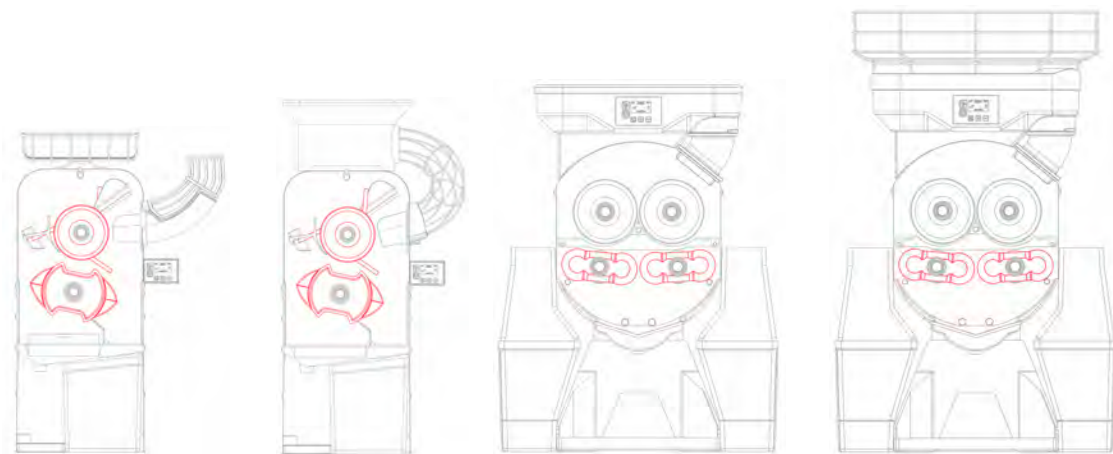
The Self-Cleaning option allows a quick wash of the squeezing area, facilitating perfect hygiene and leaving your juicer ready for the next squeezing process.

It is recommended to perform a wash cycle at the end of the juicing operation.

If your juicer is equipped with the Self-Wash option, it is recommended to start a cycle before proceeding to the manual cleaning.

The cleaning and maintenance process should be initiated once the squeezing process has been completed.

Activate the “MAINTENANCE STOP“ function on the display (Page 9) and make sure that the males and drums of the juicer are in the position shown in the following images.



Unplug the machine from the mains socket.

Remove the juice filter.

If your juicer has any option included, you must proceed to disassemble the options prior to disassemble the juicer

## MINIMAX and MINIMATIC

Empty the waste bin.  
Remove the front cover by sliding it slightly upwards and remove it.

1. Remove the positioner by sliding it upwards.

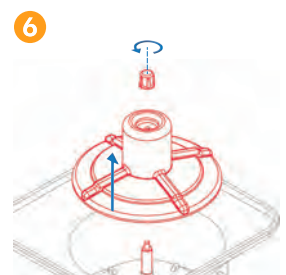
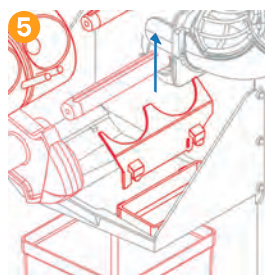
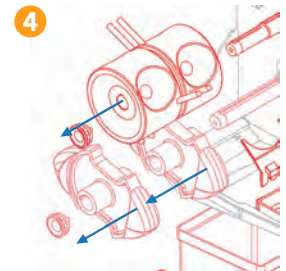
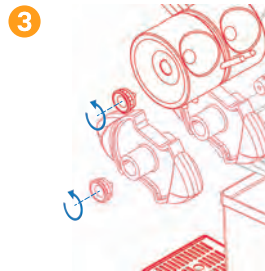
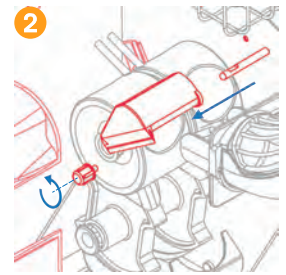
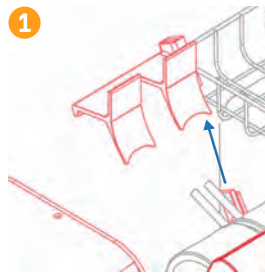
2. Remove the knife piece by unscrewing the thumbscrew.  
**¡BE CAREFUL!** Handle with caution as this part incorporates a cutting element.

3. Unscrew thumbscrews to release males and drums.

4. Remove drums and males.

5. Pull the extractor out of its housing in the tray.

6. For MINIMATIC juicers: Remove the turning feeder plate from its housing by unscrewing the clamping thumbscrew to the right.



Clean all the parts perfectly, as well as the machine block with water and detergent.

The parts, with the exception of the cover, can be put in the dishwasher at a **maximum temperature of 40°C**.

Do not use abrasive products or solvents, as they could damage the compound of the elements of the juicer system. Do not clean the juicer assembly using pressurized water. Dry the components of the squeezing system and the machine block.



## BASIC, BIGBASIC, TOP, FASTTOP and BIGTOP

Empty the waste bins.

1. Remove the front cover by unscrewing the threaded thumbscrews on the sides. Unscrew the central thumbscrew that fixes the screen and remove it as well.

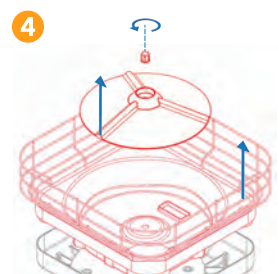
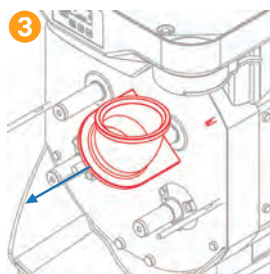
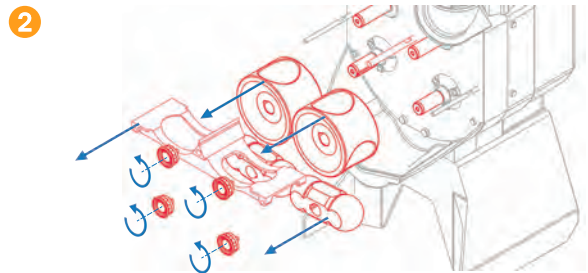
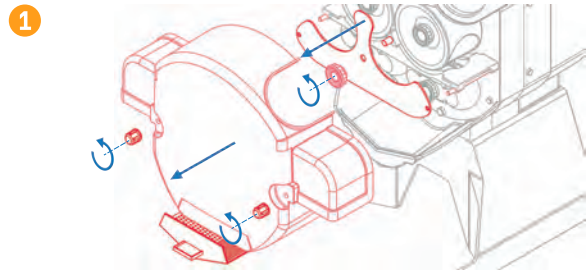
2. Unscrew the four thumbscrews that fix the drums and males of the squeezing system.

Remove the central blade by sliding it forward.

¡**ATTENTION!** This part contains a cutting element. Handle this part very carefully. Also remove the two squeezing taps and the two drums by moving them forward.

3. Remove the feeding tube by sliding it forward.

4. For **TOP**, **FASTTOP** and **BIGTOP** juicers: unscrew the thumbscrew securing the turning feeder plate and remove the head and feed basket.



Clean all the parts perfectly, as well as the machine block with water and detergent.

The parts, with the exception of the cover, can be put in the dishwasher at a **maximum temperature of 40°C**.

Do not use abrasive products or solvents, as they could damage the compound of the elements of the juicer system. Do not clean the juicer assembly using pressurized water. Dry the components of the squeezing system and the machine block.

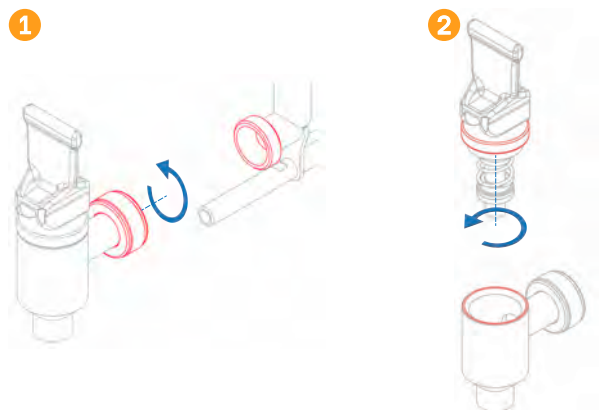
## STAINLESS STEEL SELF-TAP

To ensure perfect hygiene of your juicer, it is essential to clean the tap regularly.

1. Unscrew the knurled nut that connects the tap to the juicer.

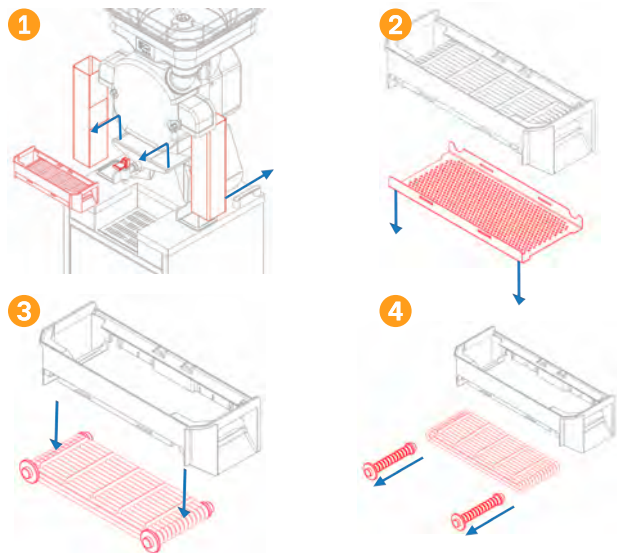
2. Unscrew the knurled thread underneath the actuator.

Clean perfectly all the parts of the tap with water and detergent, focusing on those areas with more relief with the help of a brush.



### AUTOMATIC DOUBLE ACTION FILTER

1. Place the tap handle in horizontal position.  
Remove the Automatic Filter assembly by sliding it upwards and pulling it outwards. Remove the drop tubes by sliding them backwards and pulling them out.
2. Remove the base of the automatic filter by unhooking it from the two front and rear slots.
3. Remove the rollers that hold the belt by exerting slight downward pressure on them.
4. Remove the rotating band.



Clean all the parts perfectly, as well as the machine block with water and detergent.

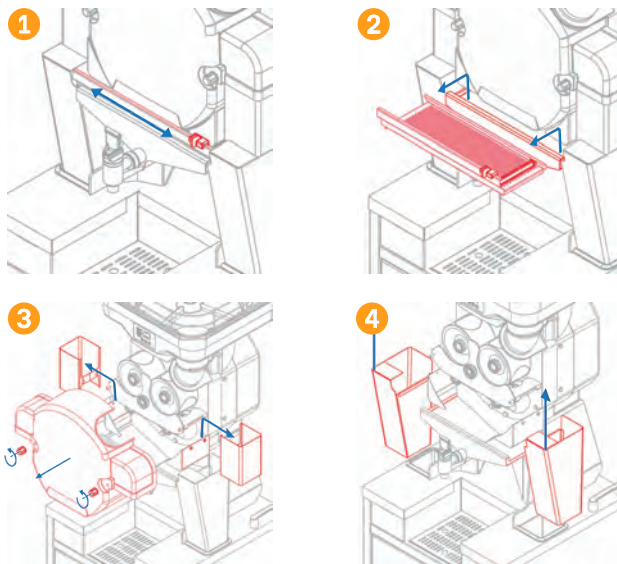
The parts, with the exception of the cover, can be put in the dishwasher at a **maximum temperature of 40°C**.

Do not use abrasive products or solvents, as they could damage the compound of the elements of the juicer system. Do not clean the juicer assembly using pressurized water. Dry the components of the squeezing system and the machine block.

**NOTE:** When mounting the automatic filter, make sure that the anchoring is done in the correct way. If the filter does not fit, rotate the rotating band to facilitate fitting.

### PULP-OUT FILTER

1. Move the sweeper to one end of the filter.
2. Remove the Pulp-Out Filter assembly from its location by lifting it slightly upwards and sliding it outwards.
3. Remove the cover. Remove the upper drop tubes by lifting the part slightly upward to disengage them.
4. Unclamp and remove the lateral drop tubes.



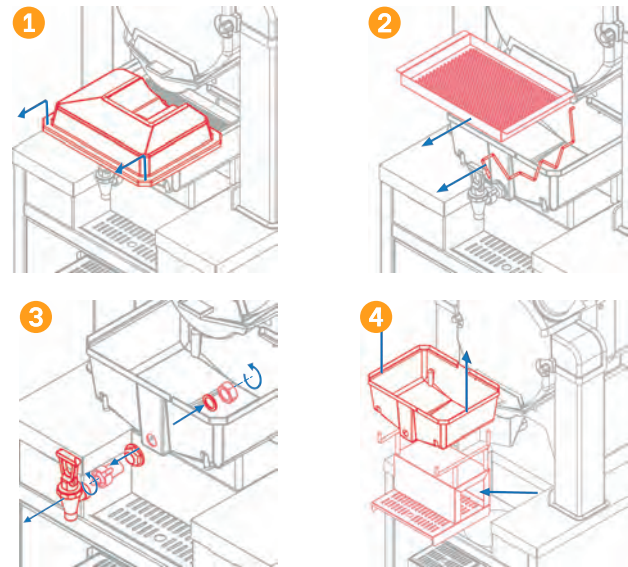
Clean all the parts perfectly, as well as the machine block with water and detergent.

The parts, with the exception of the cover, can be put in the dishwasher at a **maximum temperature of 40°C**.

Do not use abrasive products or solvents, as they could damage the compound of the elements of the juicer system. Do not clean the juicer assembly using pressurized water. Dry the components of the squeezing system and the machine block.

## DISPENSER STAND

1. Remove the top cover of the dispenser by lifting it a few millimeters and pulling it out horizontally.
2. Remove the filter and the shaker.
3. Unscrew the tap assembly from the coupling bracket. Unscrew the inner reservoir nut and remove the nuts and reservoir gasket.
4. Remove the dispenser support and uncouple the reservoir by pressing upwards.



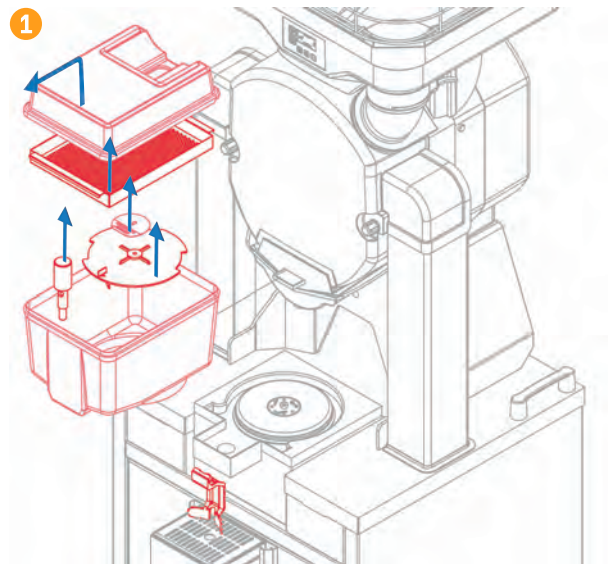
Clean all the parts perfectly, as well as the machine block with water and detergent.

The parts, with the exception of the machine cover, the dispenser base and the cover, can be put in the dishwasher at a **maximum temperature of 40°C**.

Do not use abrasive products or solvents, as they could damage the compound of the elements of the juicer system. Do not clean the juicer assembly using pressurized water. Dry the components of the squeezing system and the machine block.

## FRIGO STAND

1. Remove the upper cover of the tank by lifting it a few millimeters and moving it horizontally. Remove the filter. Unlatch the coupling plate and remove it. Remove the pump cover. Remove the complete container. Disengage the piston and the control lever.



Clean all the parts perfectly, as well as the machine block with water and detergent.

The parts, with the exception of the machine cover, the dispenser base and the cover, can be put in the dishwasher at a **maximum temperature of 40°C**.

Do not use abrasive products or solvents, as they could damage the compound of the elements of the juicer system. Do not clean the juicer assembly using pressurized water. Dry the components of the squeezing system and the machine block.

# PROBLEM SOLVING

FAILURE	CAUSE	SOLUTION
The machine does not operate	Machine unplugged	Plug it to socket
	No power	Check the plug and socket
	Transparent cover misplaced	Make sure it is well placed
	Defective safe detectors	Call customer service
	Defective ON/OFF button	Call customer service
	Defective electric circuit	Call customer service
The machine is blocked while squeezing is in progress	Insufficient voltage	Check that the voltage is as indicated on the identification label
	Wrong fruit size	Check the size of the fruit is as shown in this manual
The machine stops every few minutes	Insufficient ventilation	Check that ventilation gratings are not covered
	Insufficient voltage	Check the voltage
The Positioner is broken or bent	Misplaced drum or positioner	Make sure the pieces are well placed
The tap is blocked	Juice has seeds or excessive pulp	Disassemble and clean the tap as described in the manual
Counter increases counts wrongly	Noise or perturbations in electric supply	Unplug and plug machine to electric supply. If problem persists, unplug the machine and plug again after a few minutes

## Declaration of conformity

**ZUMOVAL, S.L.**, Based in **Pol. Ind. Fuente del Jarro, C/ Islas Canarias 59, 46988 – Paterna (Valencia - Spain)**, declares, under our exclusive responsibility that following **Orange Juicer Machines** of the brand **Zumoval**, and models:

**MINIMAX    MINIMATIC    BASIC    BIGBASIC    TOP    FASTTOP    BIGTOP**

Are in compliance with the provisions of the following European directives:

- 2006 / 42 / CE** Directive on machinery, and amending Directive 95/16/EC.
- 2014 / 35 / CE** Directive on the harmonization of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.
- 2011 / 65/ UE** Directive on the restriction of the use of certain hazardous substances in electrical and electronic equipment. (RoHS)
- 2012 / 19 / UE** Directive on waste electrical and electronic equipment (WEEE)
- 2014 / 30 / CE** Directive on the approximation of the laws of the Member States relating to electromagnetic compatibility.
- 852 / 2004** Directive on the hygiene of foodstuffs.
- 2007 / 19 / CE** Directive relating to plastic materials and articles intended to come into contact with foodstuffs.
- 85 / 572 / CEE** Directive relating to the list of simulants to be used for testing migration of constituents of plastic materials and articles intended to come into contact with foodstuffs.

Being applied the following harmonized norms, national norms, international technical specifications:

- EN ISO 12100-1:2012** Safety of machinery. Basic concepts, general principles for design. Part 1: Basic terminology, methodology.
- EN 61000-3-2:2014** Electromagnetic compatibility.  
Part 3: Limits. Section 2: Limits for harmonic current emissions (equipment with input current 16A per phase).
- EN 61000-3-3:2013** Electromagnetic compatibility.  
Part 3: Limits. Section 3: Limitation of voltage fluctuations and flicker in public low-voltage supply systems, for equipment with rated current ≤ 16 A per phase.
- EN 55014-1:2008/A2:2012** Electromagnetic compatibility. Requirements for household appliances, electrical tools and similar apparatus.  
Part 1: Emission. Product family standard.
- EN 55014-2:2015** Electromagnetic compatibility. Requirements for household appliances, electrical tools and similar apparatus.  
Part 2.
- EN 62233:2009** Measurement methods for electromagnetic fields of household appliances and similar apparatus with regard to human exposure.
- EN 60335-1:2012** Safety of household and similar electrical appliances. Part 1: General requirements.
- EN 60335-2-14:2008/A11:2012** Safety of household and similar electrical appliances. Part 2: particular requirements for kitchen machines.
- EN1672-2:2006+A1:2009** Food processing machinery. Basic concepts. Part 2: Hygiene requirements.

Paterna, the 3rd of January 2022

Emilio Mari Ricart  
Managing Director


ZUMOVAL, S.L. CIF: B46955472



# WARRANTY

## SCOPE OF WARRANTY:

Due to our manufacturing system and to the strict quality controls, to which we subject we guarantee that this unit has been delivered in perfect working condition.

The validity of this warranty is **5 years**, counting from the date of issue of the corresponding sales invoice, except in any other country of commercialization different from the country of manufacture, which will be established by the official distributor and which in no case will be less than one year.

We guarantee:

- The repair or, in its place, the replacement of any part, component or accessory of this unit, which for lack of quality or manufacturing reasons turn out to be defective and impair the correct operation of the machine, being this operation, carried out in our authorized workshops.

This warranty must always be accompanied by the corresponding purchase invoice.

Any breakdown that requires the intervention of a technician must be communicated to ZUMOVAL BEFORE the total or partial manipulation of the machine.

The machine must be sent to ZUMOVAL for testing and only if the machine is not sent to ZUMOVAL, only a technician authorized by ZUMOVAL will be able to provide assistance.

If the affected component is manipulated without ZUMOVAL's prior knowledge, such component is automatically excluded from the warranty.

Once the faulty component has been located, in order to make the warranty effective, if applicable, it must be sent to ZUMOVAL to verify it and, if any manufacturing defect is deduced, it will be replaced to the customer at no cost, except for the transport costs.

Its delivery shall be a mandatory requirement for the validity of this warranty.

It is excluded from this warranty:

- The transport, displacements, labor and expenses that could derive from this operation will always be in charge of the buyer.
- The breakdown, breakage or deterioration of any part or component of the machine, if it is the result of poor installation, manifest mishandling, negligence, improper use of the machine, natural wear and tear, damage due to weather conditions, acts of God or other natural phenomena, as well as external influences such as power surges and / or pressure.
- Wear or breakage due to the use of inappropriate washing products, application of chemical products or poor conservation of the equipment due to a lack of care and cleaning, according to the instructions for use described in this manual.
- The machine has been subjected to total or partial manipulation of the same by persons outside our technical department or without authorization of the manufacturer.
- This warranty will be void if the warranty seal is tampered with by persons not authorized by ZUMOVAL, or in case of replacement or use of parts or accessories.

**When contacting our Technical Service, it is essential to mention the SERIAL NUMBER of the Identification Label.**