

Isla

MAINTENANCE INSTRUCTIONS

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Maintenance tips and cleaning

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- We recommend the use of protective gloves when handling our juicers.
- Cleaning of the processing and cutting area is recommended at least once a day
- Don't forget to check the bark containers regularly.
- The use of specialized products is not necessary.
- All parts are dishwasher safe.



Recommended washing frequency

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Clean at least once a day the following components:

Processing and cutting area:

- Bowl
- Peeling blade block
- Cutting blade slices – chunks / sticks – block
- Pineapple pusher
- Fixed upper blade

Products to use

The machines must be cleaned and disinfected with the aforementioned periodicity. In this process, first of all, all solid residue will be removed and then it will be cleaned and disinfected. The following types of products can be used to disinfect machines:

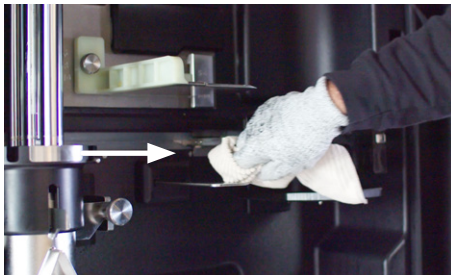
Food-grade descaling/disinfectant detergents: used either by immersion (small parts) or by spraying (large parts and stainless steel front of the machine) in the concentration recommended by the manufacturer. It must be allowed to act for the time indicated on each product and then a good rinse must be carried out in order to avoid contact of the juice with the product. These products usually have a very high PH that, over time, can degrade the PC, so it is recommended not to exceed the product's action times on transparent plastic parts.

Food grade chlorinated disinfectant detergents: same use as the previous ones. They can be used by immersion or spraying, taking into account the manufacturer's time recommendations. Thoroughly rinse the treated parts before they come into contact with the juice again.

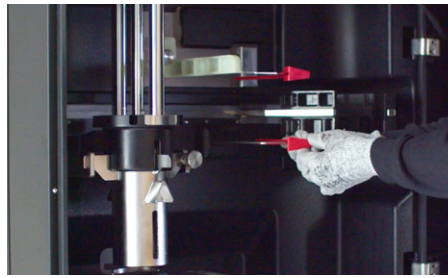
Another option may be solutions with household bleach (4% chlorine) or industrial use (10% chlorine). The concentration needed to be effective at room temperature is 100 ppm, which means 2.5 ml of household bleach per liter of water or 1 ml of industrial bleach per liter of water.

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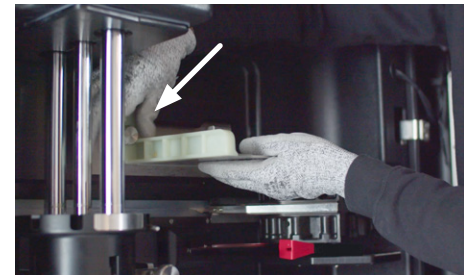
Disassembly



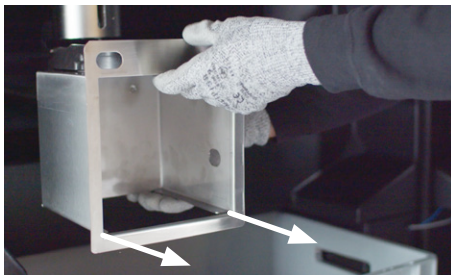
1. Clean the blades.



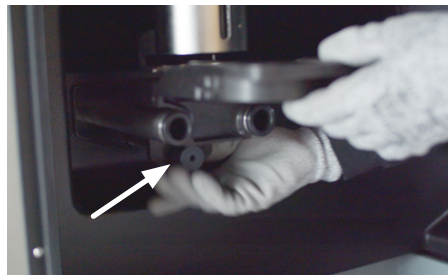
2. Fit the blade guards (red).



3. Unscrew the centring handle and remove the adjustable blade.



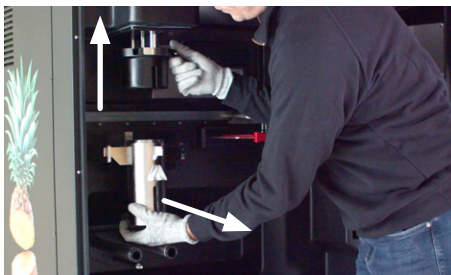
4. Remove the bowl.



5. Unscrew the tray securing nut / remove the cutting tray.



6. Unscrew the nut from the support



7. Lift the pusher and remove the peeling blade.



8. Remove the pin securing the pusher.

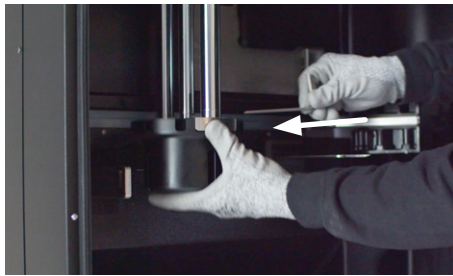


9. Clean the machine on the inside.

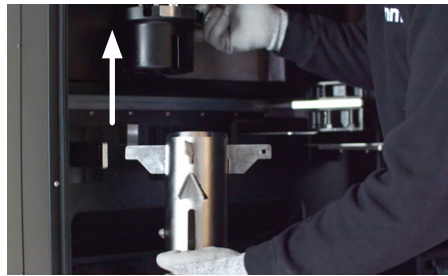


10. Use a microfiber cloth and Zummo Cleaner.

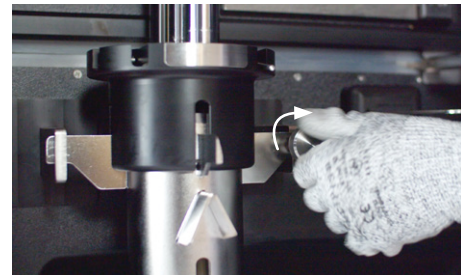
Assembly



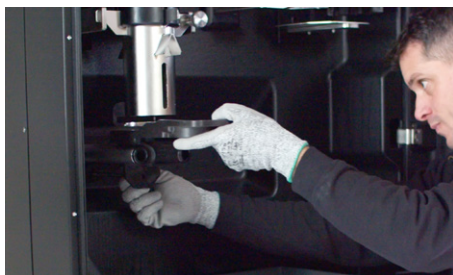
1. Fit the pusher and insert the retaining pin.



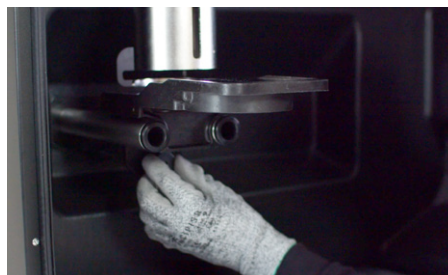
2. Raise the pusher and fit the peeling blade.



3. Fit the peeling blade handle.



4. Fit the cutting tray.



5. Tight the securing nut.



6. Fit the bowl making sure it reaches the back.



7. Fit the adjustable blade in the right position and tight the centring handle.



8. Fit the waste bin.



9. Close the door and turn the locks to the left.



10. Select the cutting mode and connect the machine to the power.

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