



WARRANTY CONDITIONS

zummo

ZUMMO WARRANTY CONDITIONS

The warranty conditions granted with the purchase of Zummo products are described as follows.

Warranty

Zummo guarantees correct operation of its products in regard to operation and materials for 3 years or the following number of cycles according to the model:

Model	Warranty Period	Cycles
Viva	3 years	50.000
Z1	3 years	162.000
Z06	3 years	270.000
Z14	3 years	540.000
Z40	3 years	1.800.000

This warranty shall come into force as of the date of DELIVERY to the customer. The buyer's right to make claims within the warranty period stem from the agreement established between the buyer and the seller. Any breach of the instructions contained in the user manual may render the warranty void and hence the warranty rights if any damage is caused.

This warranty covers all material and manufacturing defects.

Repairs and replacement of parts during the warranty period do not entail an extension of the warranty period.

Original spare parts are guaranteed for 6 months.

Extended Warranty

Zummo stipulates a warranty period of 3 years for all its juicers. As a show of support to its customers and distributors it offers the possibility of extending the warranty period for a further 2 years in addition to the standard warranty on its juicers, with the exception of the Viva model, for any distributors and customers who request it. This means that the products will be guaranteed for up to 5 years.

This extended warranty is for all Zummo distributors and customers anywhere in the world.

The extended warranty must be specifically requested by them.

Applying for the extended warranty can be done via the following link:

<https://zummocorp.com/en/warranty-extension/>

Maintenance and cleaning

Ensuring a professional service and carrying out preventive maintenance are essential for guaranteeing that your juicing machine will work for a long time, thereby ensuring a safe investment in your business. You can contact our Customer Service department for maintenance. Your machine and your business will be grateful for it.

The main reasons to explain why it is important to keep your juice machine properly maintained and cleaned to ensure it continues to work properly are as follows:

- Fruit juice is an acidic substance due to the presence of citric acid and other naturally acidic compounds. Those acids can interact with the plastic and metal surfaces if they are not cleaned frequently.
- Juicing machines feature a number of mechanisms and guides where friction occurs during the juicing process, and if they are not properly lubricated, they can wear, leading to faults.

Maintaining the exterior components of the machine is through daily cleaning to keep them in optimum conditions and also for hygiene purposes to protect the health of the people who are going to drink the juice.

Functional maintenance of the machine is detailed as follows, and it can be controlled by means of the cycle counter fitted to the machines.

This maintenance should be carried out properly according to the time that has elapsed, as shown in the following table:

Machine	Frequency	Functional maintenance of the machine
Z25- Viva	Annually or every 25,000 cycles (whichever is earlier)	Thorough cleaning of the machine and lubrication of the feeder paddle axle using a food grade lubricant, and industrial lubricant for the guides and internal mechanisms.
Z1	Annually or every 60,000 cycles (whichever is earlier)	Thorough cleaning of the machine and lubrication of the feeder paddle axle using a food grade lubricant, and industrial lubricant for the guides and internal mechanisms.
Z06	Annually or every 150,000 cycles (whichever is earlier)	Thorough cleaning of the machine and lubrication of the feeder paddle axle using a food grade lubricant, and industrial lubricant for the guides and internal mechanisms.
Z14	Annually or every 150,000 cycles (whichever is earlier)	Thorough cleaning of the machine and lubrication of the feeder paddle axle using a food grade lubricant, and industrial lubricant for the guides and internal mechanisms.
Z40	Annually or every 500,000 cycles (whichever is earlier)	Thorough cleaning of the machine and lubrication of the feeder paddle axle using a food grade lubricant, and industrial lubricant for the guides and internal mechanisms.

NOTE: The juicing machine can continue to operate after exceeding the number of cycles. Nevertheless, it is important to make sure that maintenance is carried out as soon as possible after the recommended number of cycles has been exceeded in order to guarantee continuing operation of the machine and to avoid any damage.

Customers acknowledge and accept the obligation of performing scheduled maintenance during the third year of life or on reaching the maximum number of cycles of the purchased machine in accordance with the specifications described in the user manual.

This maintenance process will include identification and assessment of key components and the need to replace any parts (as shown in the table below) to guarantee suitable performance.

Failing to perform this mandatory maintenance for machines covered by the extended warranty could render the validity of the warranty void.

Z1		
Ref.	Description	Qty
1910005	Ratchet Spring	1
1909010	Blade Spring	1
1908005	Spring	1
1906002	Belt	1

Z06		
Ref.	Description	Qty
1404004	Spring	2
1404021	Belt	1

Z14		
Ref.	Description	Qty
1404004	Spring	2
1404046	Lower Bolt Set	1
1404021	Belt	1

Z40		
Ref.	Description	Qty
210434	Ratchet Covers	6
210435	Ratchet Rubber Pads	6
210433	Ratchet Spring	2
210430A	Pusher Plate Supplement	2
210409	Belt 40L*	1
210460	Belt 33L*	1
210439	Belt 20L*	1

* Belt to choose depending on machine version

Lubricants recommended by Zummo for maintenance:

- For the feeder paddle axle la food grade lubricant such as **NSF certified SKF food grade grease**
- For internal guides and mechanisms in the machine, industrial grade grease such as **Brugarolas Aguila class grease**

This Warranty Does Not Cover

The warranty conditions for Zummo products DO NOT cover the following:

- Any damage not directly caused by manufacturing or material defects.
- Any damage due to incorrect installation, misuse, modification, accidents or negligence.
- Scratching of plastic components due to the use of items that can scratch them such as cleaning pads.
- Labour for repairs not covered by this warranty.
- Any damage caused by unauthorised persons or materials.
- Any damage caused through inappropriate cleaning.
- Any damage or wear caused through industrial use of the machine. Machines will be considered to have been used industrially if the number of cycles in 1 year exceeds the total cycles considered for the 3 year warranty period.
- Furthermore, the parts shown in the following list are not covered by the warranty since they are disposable parts, providing that it is not due to a manufacturing or material defect.

ITEMS EXCLUDED FROM THE WARRANTY

Z25 - VIVA

Reference	Description
250502A-15	Grooved blade Z25 BG
250502A-18	Grooved blade Z25 BL
250501A-15	Squeezing tray Z25 BG
250501A-18	Squeezing tray Z25 BL
250513A	Filter tray seal Z25
250210A-15	Upper lid Z25 BG
250210A-18	Upper lid Z25 BL
250206A-15	Front cover Z25 BG
250206A-18	Front cover Z25 BL

Z1

Reference	Description
1902005C-5	Complete cover Z1 Fumé
1902010B-5	Upper protector Z1 Fumé
1903001BR-1	Squeezing tray Z1 GP
1908014-1	Medium cup elastic supplement (148mm)
1908015-1	Large cup elastic supplement (174mm)
1909006B-1	Blade Z1 GP
1912007B	Printing cpu Z1 nature

Z06

Reference	Description
0502A00C-5	Complete cover Z06 fumé
0505022A-1	Grooved blade Z06 GP
0505023AR-1	Squeezing tray Z06 GP
506042	Printing cpu Z06
v0293B-1	Nut GP
0508026A-1	Left bin Z06 GP
0508028A-1	Right bin Z06 GP
0508026A-2	Left bin Z06 BR
0508028A-2	Right bin Z06 BR
0508026A-3	Left bin Z06 BR

Reference	Description
0508028A-3	Right bin Z06 OR
0508026A-4	Left bin Z06 BE
0508028A-4	Right bin Z06 BE
Z14	
Reference	Description
1405052A	Adapt tray seal Z14
1405021C-1	Grooved blade Z14 GP
1402003CR-5	Cover Z14 fumé
1405005BR-1	Squeezing tray Z14 GP
1406006D	Printing cpu Z14
v0293B-1	Nut GP
1405026A-0	Filter scraper 14
1405052A	Tap seal adapt Z14
210557B-3	Medium ball with clip OR
210571A-12	Large ball with clip GT
1405068A-8	Small ball with clip GT
Z40	
Reference	Description
210505H-1	Threaded squeezing tray Z40 GP
210530K-1	Complete squeezing tray with deflector Z40 gp
210505J-1	Threaded squeezing tray Z40 LG
210530L-1	Complete non-threaded, bolted squeezing tray with deflector Z40 GP
210540A-1	Blade D80 Z40 GP
210507B-1	Complete blade Z40 GP
210510A-13	Extra large ball Z40 PK
210512A-12	Large ball Z40 GT
210514A-3	Medium ball Z40 OR
210542	Small ball Z40
210557B-3	Medium ball with clip OR
210571A-12	Large ball with clip GT
210519-1	Filter scraper GT
210604D	Printing cpu Z40 nature

Reference	Description
210550	Self service tray seal advanced Z40
210203AR-5	Cover Z40 fumé
v0293B-1	Nut GP

Asistencia Técnica

Any technical or maintenance queries should preferably be referred to your usual distributor, or to Zummo at:

E-mail: customerservice@zummo.es

Phone: 961 301 246

Fax: 961 301 250

Web: zummocorp.com

Any repairs during the warranty period that have not been authorised by Zummo shall automatically render the warranty null and void.