

Mastery dismantling, cleaning and maintenance guide

! Cleaning and sanitizing warnings

The following document will guide you on the systematic process both to keep your machine in the best conditions. For the cleaning and dismantling process, we must provide safety tools, such as gloves and goggles to avoid damage.

We determine what is the cleaning that must be done according to the frequency:

- Cleaning for each practice.
- Cleaning for the end of the day.
- Biweekly cleaning.
- Monthly cleaning.

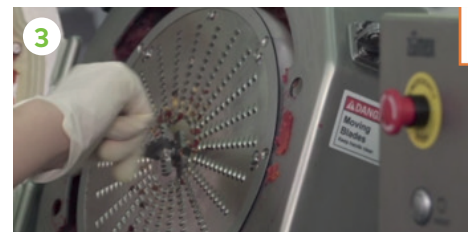
Dismantling and cleaning for every use juice receipt



1 We stop the machine. We open the shredder door, opening each one of the closures.



2 We remove it the gasket and place it in a wash point.



3 Disassemble the disc shredder support together with the shredder blade, turning the central torque - turn to the right. *



4 We place the filter bag in the header shredder and in the back side.



5 We remove the pulp from the pulp box, having previously checked that the filter bag is in its correct position. **



6 We take one of the cleaning brush with the supplied brush 1 to descale the fruit adhered both in the machine and in the accessories.



7 Unlock the feeding hopper through the locker, placing from right to left.



8 On right side, move the locker towards you and up the head shredder.



9 Open the pulp box and move the content in order to ease the waste discharge.

*Do not lose the central clamping nut.

**It is only necessary to perform this action once finished the operation or when changing the recipe.

Cleaning for the end of the day

Repeat the practical cleaning.



Warning

Use goggles and an apron.



It is necessary to sterilize with a disinfectant product after the degrease and rinse.

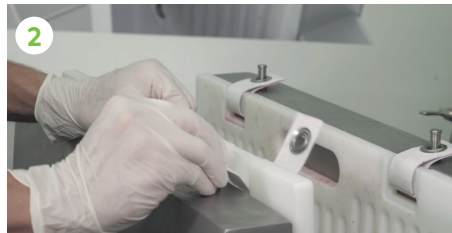


Clean all components in a wash point to ease the cleaning procedure.



1

We elevate the feeding hooper to ease the operation.



2

Remove the support tapes and press plates.



3

Remove the ant滴 tap.



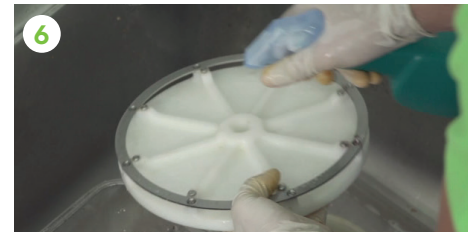
4

We place in a wash point all elements in contact with juice, such as gasket, filter, shredder disc support, and juice tank.



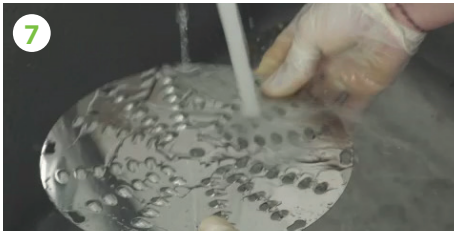
5

Remove the pulp included on the shredder disc.



6

Degreaser.



7

Rinse with water.



8

Desinfect.



9

Make the final rinse.

Cleaning procedures for areas with internal drainage

Cleaning procedures at areas with backoffice and internal drainage.

Attention: For this practice, we must move away the control panel from the water spray area. Beside this, place a Juice tank at the juice tank support in order to collect all the residual water used during the cleaning process.

Warning! Place a tank at the juice tank support to collect all residual water.



1
Warning: Unplug the cable from the general switch.



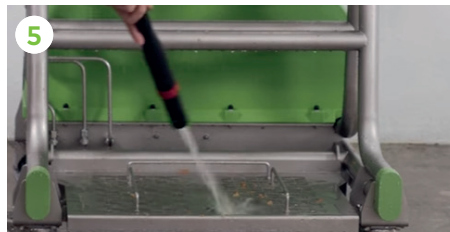
2
The sections of the control panel should be washed with a damp cloth, since it is susceptible to splashing.*



3
We open the feeding hopper and with water we drive all the pulp towards the exit mouth.



4
Then, apply water directly on the entire interior to avoid leaving traces of pulp.



5
We apply water through a hose and clean all exterior areas. (Do not use high pressure water).



6
Degreasing.



7
Rinsing.



8
Disinfection.



9
Final rinse.

*Warning! Avoid water apply at high water through the ventilation grilles of the engine covers.

Cleaning procedures for areas without internal drainage

Cleaning in cleaning point conditions in Back Office without drainage system.

Notice: It will be important to have a flexible hose and a tank for water storage.



1

Warning: Unplug the cable from the general switch.



2

The sections of the control panel should be washed with a damp cloth, since it is susceptible to splashing. *



3

Close the machine to the washing point and use the extensible watch to wash the machine.



4

We open the pulp box and with the supplied brush we drive all the pulp towards the exit mouth.



5

Degreasing.



6

Rinsing.



7

Disinfection. **



8

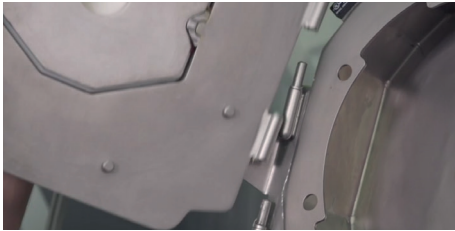
Final rinse.

* **Warning:** Avoid water apply at high water through the ventilation grilles of the engine covers.

** For this procedure, use gloves and glasses.

Weekly cleaning

In addition to the cleaning steps at the end of the practice day, periodically, we must remove the feeding hopper and place it in a washing point for a thorough cleaning.



Cleaning bags

Warning! For this procedure, we must wear both gloves and protective goggles.



1 Empty the filter bags and remove the remains of the pulp with a brush and with water under pressure at a washing point (keeping the bag submerged with hot water will facilitate this operation with time). *



2 Use the scraper provided with the machine, to detach the pulp adhered to the walls of the bag.



3 For this step, we use protective goggles. We disinfect and bleach the bags in a container with a chlorinated solution in the proportions recommended by the manufacturer of the product. For 2 or 3 hours minimum.



4 Rinse with hot water (37-60°C) to remove any remaining chlorine.

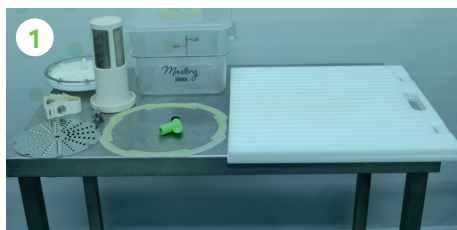


5 Dry it on clean supports and in an aerated area.

* Hand brush.

Assembly

Warning! Install all the elements on the machine disinfected and clean.



1

Have a support to deposit all the elements that we will use to accelerate the process.



2

Place juice collecting tray.



3

Place pressing plates together with the tapes.



4

Place the juice tank in the deposit tray.



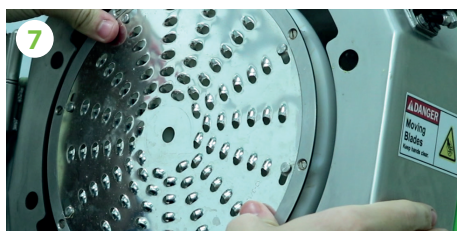
5

Place the antidrop tap.



6

Place the gasket and check that is in the proper.



7

Place the shredder blade on the support, insert it on the shaft and with the help of the central it in a counter-clockwise movement.

Maintenance

For optimal conservation and prolong the life of the machine, we will need to perform a preventive maintenance:

Basic daily maintenance



1

Check the condition of the bags.



2

Grease the guides with oil.

Basic weekly maintenance



1

Check the status of the shredder blades.



2

Check the tightness of the cylinder nuts.



3

Check the wear of the guides.



4

Check the tightness of the nuts of the hydraulic pipes.

Annual maintenance

Oil change, use iso vg46 food-grade for the hydraulic group. Check at the manual instructions the complete procedure.

For further information, please contact with our technical Service department: service@zumex.com