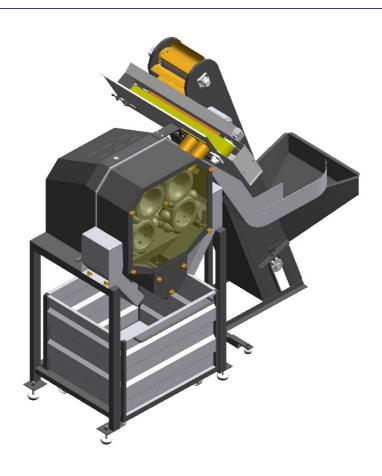




MANUAL DE INSTRUCCIONES INSTRUCTION MANUAL





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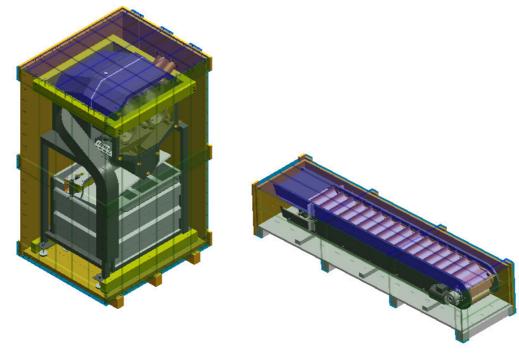


1. TECHNICAL CHARACTERISTICS.

MODEL	Z-450 (43.130.009)	
JUICING ACTION	GEAR MOTOR 1500 r.p.m i=40 2.00 (CV)	
FILTERING ACTION	GEAR MOTOR 1500 r.p.m i=100 0.25 (CV)	
LIFT ACTION	GEAR MOTOR 1500 r.p.m i=40 0.25 (CV)	
TRANSPORTER ACTION	GEAR MOTOR 1500 r.p.m i=40 0.25 (CV)	
POWER INSTALLED	2.75 (CV) = 2.01(Kw)	
EXIT JUICE	1 ¼ GAS	
SWITCH OPTIONS	ON / OFF / CLEAN	
VOLTAGE	THREE PHASE 380 V	
FREQUENCY	50 Hz	
SAFETY	SCREEN PRESENCE DETECTOR	
JUICING SPEED	150 ORANGES / MINUTE 9 CAV. 134 ORANGES / MINUTE 8 CAV. 117 ORANGES / MINUTE 7 CAV.	

2. GENERAL ASSEMBLY INSTRUCTIONS.

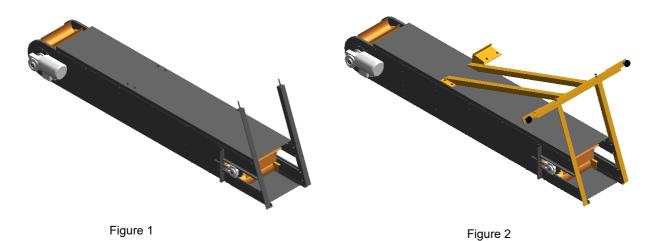
The Zumex Z-450 unit comes in two wooden containers which contain all of the pieces for complete assembly. In order to remove the juicer, undo the upper clamping ring and the lower clamp of the machine's frame.





2.1. LIFT ASSEMBLY.

Screw the lift supports into the lift as indicated in Figures 1 and 2 using the screws and washers which are located there.



Once the lift supports are mounted, raise the unit onto its supports and level it by loosening the rubber support's lock nuts with a ratchet wrench.





Once the hoses are hooked up as indicated in the above figure, connect the hose pins as shown.









The hoses should be connected by the thread of the pins, while taking care to line up the numbering of the two pieces which make up each pair: 1-1, 2-2 and 3-3.







2.2. HOPPER ASSEMBLY.

Mount the fruit-holding hopper on the lift as shown in Figure 4. Attach the hopper to the lift with the six lock nuts and washers which are located on the lift.



Figure 4

2.3. RETURN CHANNEL ASSEMBLY.

Secure the fruit return channel to the hopper, as shown, with a screw and its corresponding lock nut and washers. Attach the return to the lift support, which is located at the back of the return channel, with the screws, lock nuts and washers which are located there.



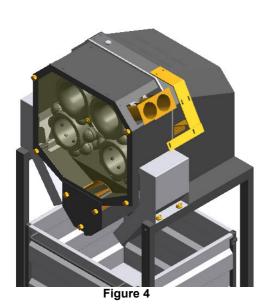




2.4. TRANSPORTER ASSEMBLY.

Connect the transporter unit as shown in the figures, using the screws located on the case of the machine and the transporter unit.

First, mount the transporter support and secure it to the case with the four screws that are located on it (DIN-933 M8x20 mm + washer), as shown in Figure 4. Afterwards, mount the transporter on its support and secure it with the screws provided with the transporter set, as shown in Figure 5.



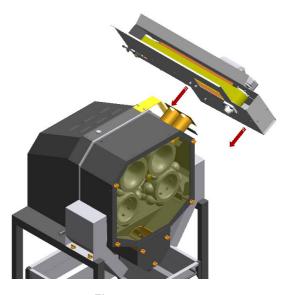
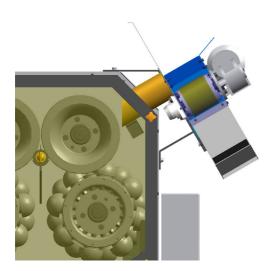
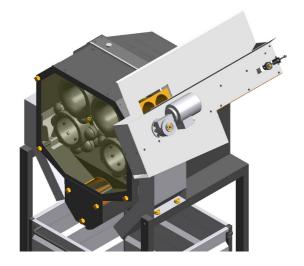


Figure 5

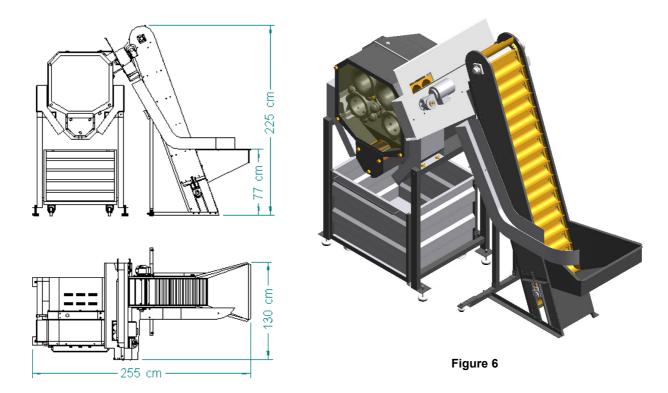
After securing all of the screws, make sure that the mouths of the feeding tube are perfectly positioned and flat on the feeding belt. The transporter support has rails so that this step can be accomplished. If the mouths not aligned properly, there will be a bad feed to the machine and an excessive return of oranges.





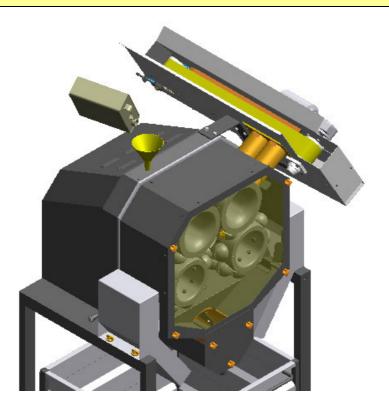


Position the lifting unit sideways to the juicing head as shown in Figure 6. Make sure that the lift scoop does not touch the upper part of the transporter.



CAUTION!!

(*) AFTER ALL OF THESE STEPS HAVE BEEN CARRIED OUT, THE ONLY OTHER THING TO DO IS TO FILL THE CASE WITH APPROXIMATELY 4.5 LITRES OF SAE 80W-90 OIL UP TO THE RED POINT OF THE LEVEL CHECKER





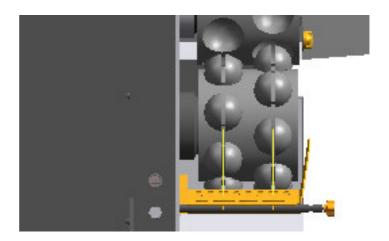
3. INSTRUCTIONS FOR USE.

3.1. OPERATION.

3.1.1. TURNING ON THE MACHINE.

Once the machine has been assembled by following the steps described above, the position of the extractors should be checked to make sure that they are in accordance with the following figure . They should be positioned so that they rub neither at the sides nor with the bottom of the slots of the hubs.





- 1. The machine may now be turned on by switching the main on/off switch which is located on the left side of the control panel. This will show whether the emergency push buttons on the control panel or the button located on the right support of the juicing unit had been pushed.
- 2. Push the "I" SQUEEZER button.



EXPRIMIDOR SQUEEZER

3°.- Push the "I" CONVEYOR button.



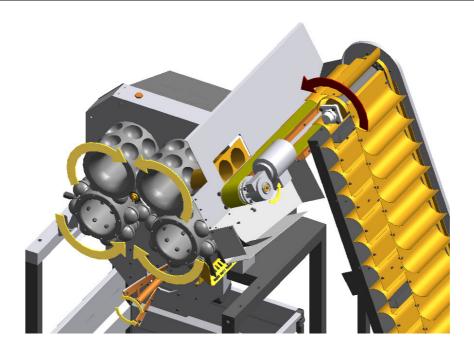
ALIMENTADOR CONVEYOR

The machine should now be operating perfectly.



CAUTION!!

MAKE SURE THAT ALL OF THE PARTS TURN ACCORDING TO THE DIAGRAM BELOW. IF THEY DO NOT, THEN CHANGE THE PHASE ON THE CONTROL PANEL.



Once the parts are checked to make sure that they are turning in the right direction, the machine is ready to be used.

3.1.2. ADJUSTMENT.

This machine is equipped with a **potentiometer** located on the control panel, which allows the user to adjust the speed by which the orange is raised by the lift. This adjustment is

made according to the size of the orange so that the number of oranges that are returned will be at a minimum.



3.1.3. SAFETY.

If at any moment it is necessary to stop the machine-feeder immediately, either of the red emergency stop buttons may be pushed, one of which is located in the locker and the other on the front of the machine's frame.

The machine is also equipped with a presence detector for the frontal protector, which in the event that it is removed, the machine will immediately stop. In both cases, once the machine stops, in order to restart it the machine must be restarted with the initial settings.









3.2. CLEANING.

The machine may be cleaned with pressurised water in the juicing area. In order to facilitate cleaning in the juicing area, remove the frontal protector. Once the protecting cover has been removed, turn the CLEANING switch to the ON position.

Do not use substances which contain chlorine or chlorine compounds for cleaning as these substances produce corrosion marks on the stainless steel. Use of quaternary ammonias is recommended for cleaning. ("Bayclin" or "Dimanin A" by BAYER, "Oasis-498" or "Oasis-144 by HENKLE, "Quacide MC7" or Dectocide SB5" KLEENCARE HIGIENE – BETELGEUX).

CAUTION!!

THE MACHINE IS COMPLETELY OPERABLE IN THIS POSITION BUT IT SHOULD ONLY BE IN THIS STATE WHEN CLEANING AS THE MACHINE IS DEVOID OF ALL SAFETY MEASURES. THEREFORE, OPERATING THE MACHINE WHILE IN THIS STATE SHOULD BE CARRIED OUT WITH THE UTMOST CARE.







В

When the switch on the control panel is set at the cleaning position, its red light will start blinking, indicating the lack of safety of the machine. One the machine has been cleaned <u>IT IS</u>

<u>OBLIGATORY TO PUT THE MACHINE BACK INTO A SAFE STATE</u> by turning the **CLEANING** switch to the left.

CAUTION!



BEFORE HANDLING AND DISASSEMBLING ANY PART, FOR EXAMPLE THE PRESSING UNITS OR THE BLADES, THE MACHINE SHOULD BE DISCONNECTED FROM ALL POWER SOURCES.

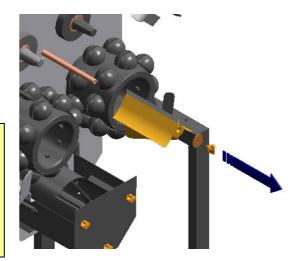
3.2.1. DISASSEMBLING THE BLADE AND THE BLADE SUPPORT.

Unscrew and remove the plastic securing knob along with the washer and remove the blade in the direction of the arrow, as indicated in the figure.

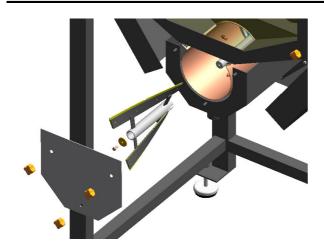
Take out the blade in the direction indicated.

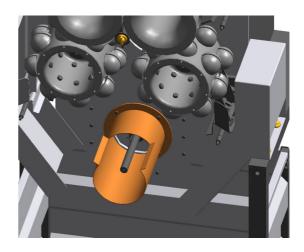
CAUTION!

HANDLE THE BLADE WITH CARE. BEFORE HANDLING THE BLADE THE MACHINE SHOULD BE DISCONNECTED FROM ALL POWER SOURCES.



3.2.2. DISASSEMBLY OF THE FILTER.





Take the cap off of the filter by unscrewing the three knobs. Ref. 13.230.000 . If it is necessary to remove the rotating pulp extractor, remove the screw and washer located at the centre of the axle and take it straight out.

If removal of the strainer is required for more thorough cleaning, unscrew the four screws which secure the filter clamp to the body of the case and proceed with its removal. When reinstalling this piece into its proper place, soak the threads of the screws with VMQ silicone.



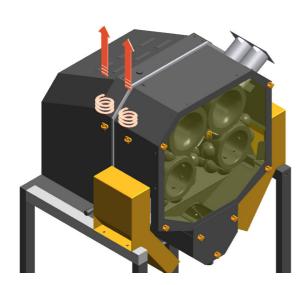
CAUTION!

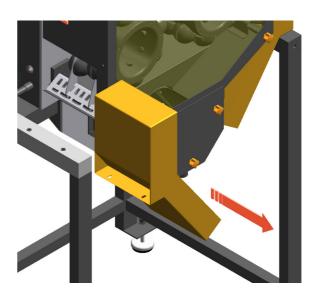
BEFORE HANDLING AND DISASSEMBLING ANY PART, FOR EXAMPLE THE PRESSING UNITS OR THE BLADES, THE MACHINE SHOULD BE DISCONNECTED FROM ALL POWER SOURCES.

3.2.3. DISASSEMBLY OF THE PEEL OUTLET.

Unscrew the two plastic knobs Ref. 200.3306.001, then take the peel outlet straight out (place the new knobs in their respective positions to keep them from being lost).

Perform the same operation on the peel outlet located on the other side of the juicer (on the side of the transporter).





3.3. MAINTENANCE.

Preventive maintenance of the Zumex Z-450 Juicer is divided into three different areas of the machine :

- 1. Z-450 Juicer Head Unit (Ref. 24.022.000).
- 2. Z-450 Transporter Unit (Ref. 24.021.002).
- 3. Z-450 Lifting Unit (Ref. 24.020.001).

NOTE: For any other eventuality contact your ZUMEX distributor.



CAUTION!

BEFORE HANDLING OR DISASSEMBLING ANY PART, FOR EXAMPLE THE PRESSING UNITS OR THE BLADES, THE MACHINE SHOULD BE DISCONNECTED FROM ALL POWER SOURCES.

3.3.1. HEAD UNIT OF THE Z450 JUICER REF. 24.022.000.

A) OIL CHANGE (Fig. 7): The oil in the case should be changed every six months with a 5-litre container of BESLUX GEAR-ATOX 220 (220 cST).

CAUTION!

BEFORE HANDLING OR DISASSEMBLING ANY PART, THE MACHINE SHOULD BE DISCONNECTED FROM ALL POWER SOURCES.

<u>Procedure</u>: Unscrew the upper fill cap, then unscrew the lower draining cap located below the level indicator. Make sure a container with a capacity of 4.5 litres or more is placed under the draining outlet for collecting the used oil. Allow all of the oil to drain from the case, then check the state of the silicone gasket Ref. 171.2618.002 and remove the traces of the teflon band which are found in the draining cap, screwing in the new one in a clockwise direction. After the new draining cap is in place begin filling from the upper part of the machine.

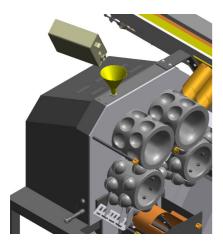


Figure 7

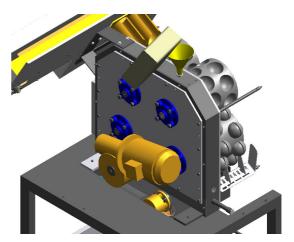


Figure 8

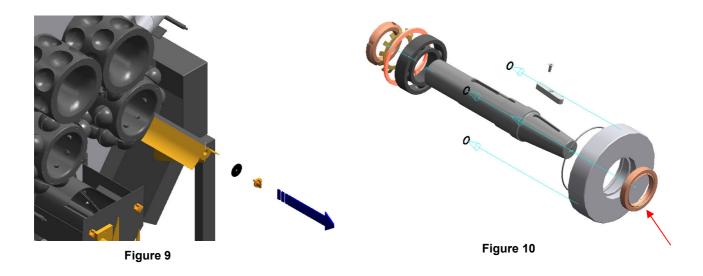
B) REAR AXLE SUPPORTS (Fig. 8): Lubrication of the four rear UCFC 208 ball bearing units should be carried out every six months using lithium grease with mineral oil as its base. Make sure that the sealing caps for the ball bearings are not dried out or that the cast boxes are not broken. Once the ball bearings have been lubricated, connect the machine for 5 minutes to test that their temperature is not too high.

<u>Procedure</u>: Connect the output nozzle of a manual grease pump to the greaser of the ball bearing unit.



C) PRESSING UNIT AND BLADE AXLES (Fig. 9 and 10): The pressing unit-carrier axles of the retainers should be changed every two years. Periodically (every 6 months) check the state of the retainer lips Ref. 170.0003.001. Check the blade sharpness every 30 days Ref. 200.0092.002.

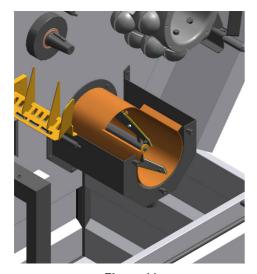
<u>Procedure</u>: In order to facilitate disassembly, remove the peg, then remove the retainer of the ball bearing box (by its outside ring), then replace. Ref. 170.0003.001.



D) FILTER BRUSH AND FILTER RETAINER (Fig. 11, 12 and 13): The filter brush should be changed every three months Ref. 200.0098.002. The wear on this part depends on how the machine is used. Therefore, this amount of time refers to average use.

Procedure: In order to disassemble the filter blade unit, remove the three knobs Ref. 13.230.000 taking off the juice tray cover by loosening the screws which loosens the brush clamps. Proceed with replacement and then put the clamps back as they were.





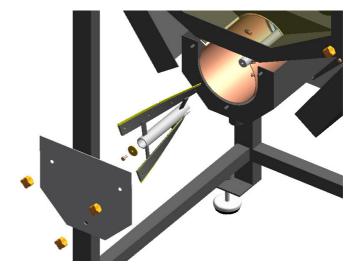


Figure 11

Figure 12

The retainer should be changed every 2 years. Pressing unit axles should also be changed every 2 years. Periodically (every 6 months) check the state of the retainer lips Ref. 170.0002.001.

Procedure: Disassemble the axle by loosening the screw located in the rear part of the reducer, taking special care to not lose the control pin, take out the retainer and replace it with a new one Ref. 170.0002.001

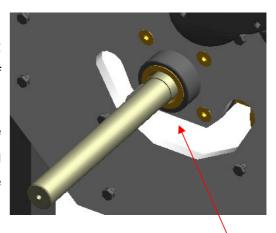


Figure 13

E) JUICING HEADS (Fig. 14): The retainers in all of the heads should be changed every 13 months Ref. 170.0004.001. Periodically check the state and alignment of the hub slots with respect to the extractors.

Procedure: Disassemble the two male heads and the two female heads. Remove the VA-120 V-Ring retainers Ref. 170.0004.001 and replace them with new ones. Check the state of alignment of the hubs with respect to the extractor blades. If there is any misalignment, free the stud bolts of each hub and set it into the correct position for operation with a metal ruler, then reset the stud bolts.



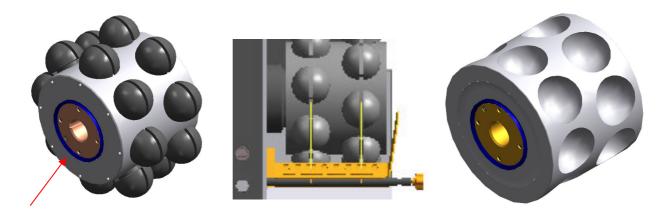
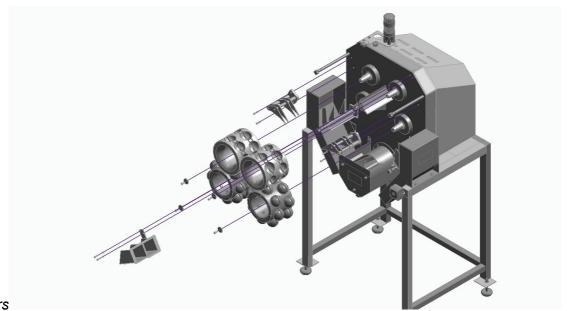


Figure 14

Use the tool supplied to remove the drums



PomegranateVersion:In order to remove the female squeezing drums you have todisassemblethepeel

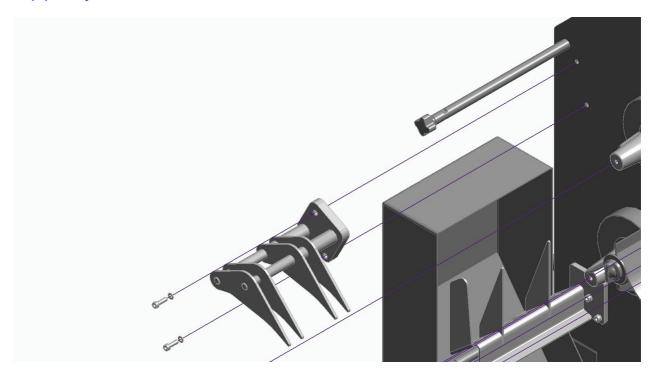


ejectors

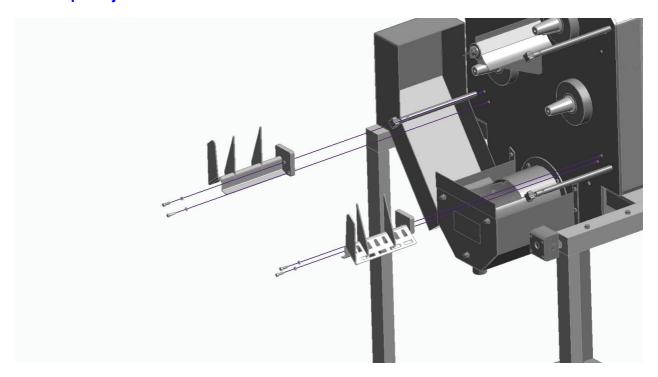


The squeezing kit is composed by four drums and squeezing kits. Please use the correct feeding pipes..

Top peel ejectors



Bottom peel ejectots

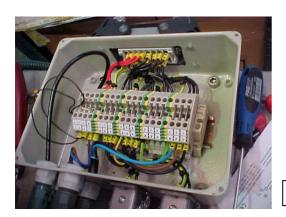


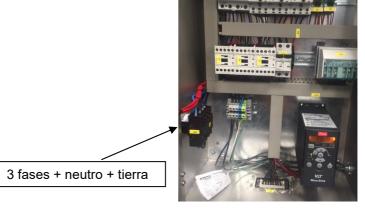
F) MOTORS AND REDUCERS: Check to make sure that the reducers are not losing oil at the clamps. Make sure that the crosspieces of the fan rotate together with the axle of the motor and that the electrical connections to the terminal boxes and that their protectors are in good condition.



G) CONNECTION PANEL AND CONTROL PANEL: Take off the connection cover and make sure that the different parts are in good condition. Also make sure that the case remains

stopped and that the





Connections to the distributor case are not oxidised or defective. Proceed in the same way for the control panel of the machine. Check all of the controls, the condition of the buttons and the speed regulator as well as the protecting parts for safety.

CAUTION!

Pay special attention to the grounds and make sure that the electrical installation of the machine does not have any shunts.

H) GENERAL APPEARANCE OF THE MACHINE: Check the general appearance of the machine, paying special attention to the protection profile Ref. 145.0000.002 pertaining to the cover, making sure it is in good condition and that the cover lock is fixed. Make sure the control panel cover is in good condition Ref. 200.0025.002 as well as the locks for the peel cart doors Ref. 200.0069.001.

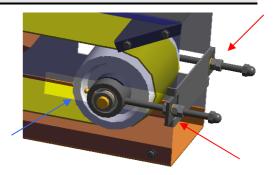






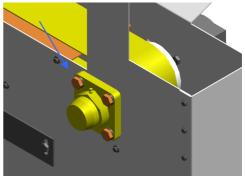
3.3.2. Z - 450 TRANSPORTER UNIT (REF. 24.021.002).

Check the tension of the transporter belt as well as its condition Ref. 200.0080.001. For adjusting the tension of the belt, loosen the lock nuts and screws of the slack adjusters, tighten the belt with the screws located just in front of the support plate. Once the belt has been adjusted, tighten the lock nuts.

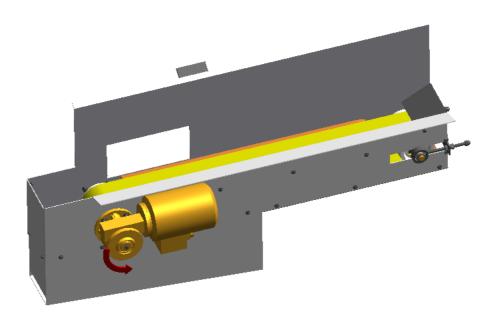


Make sure that there is no slippage between the slack adjustor axle and the transporter roller and make sure that the axles are aligned. Make sure that the bearings and their retainers are in good condition.

Lubricate the rollers (•) of the tensor supports and the bearing box located on the opposite side of the driving axle of the regulator every six months by connecting the output nozzle of a manual grease pump to the greaser of the ball bearing unit.



Motor and Reducer: Make sure that the reducers are not losing oil at the clamps and that the screw of the driving axle is tight. Make sure that the blades of the fan rotate together with the axle of the motor and that the electrical connections to the terminal boxes and that their protectors are in good condition.



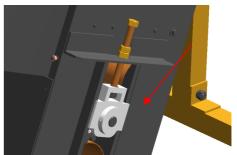


3.3.3. Z - 450 LIFTING UNIT (REF. 24.020.001).

Check the tension of the lift's chain as well as its condition Ref. 190.0001.001. In order to tighten the chain, loosen the lock nuts, then adjust the chain by rotating the pins. Once adjusted, tighten the lock nuts. If the chain is not tight the dippers may fall out of alignment producing interference and bumps, therefore the tension must be uniform for the two supports.

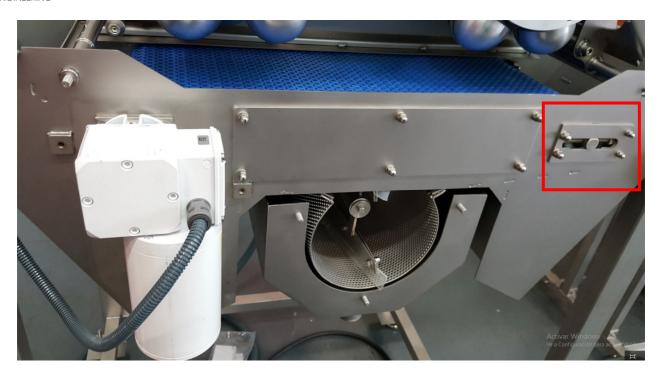
Lubricate the rollers of the tensor supports UCT-204 Ref. 140.0021.020 and the bearing case located on the opposite side of the driving axle of the reducer UCF-204 Ref. Connect the output nozzle of a manual hand pump to the greaser of the ball bearing unit.

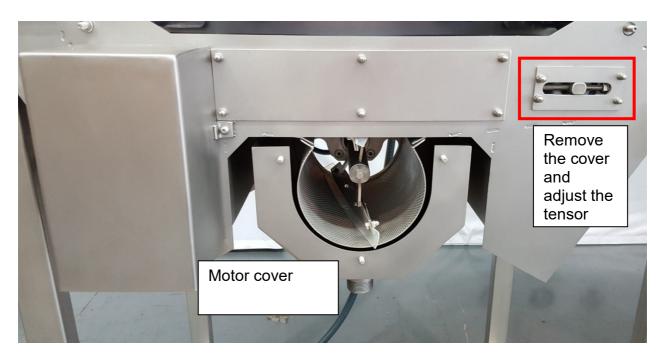
Motor and Reducer: Make sure that the reducers are not losing oil at the clamps and that the screw of the driving axle is tight. Make sure that the blades of the fan rotate together with the axle of the motor and that the electrical connections to the terminal boxes and that their protectors are in good condition.



POMEGRANATE VERSION: Check the belt filter tension.







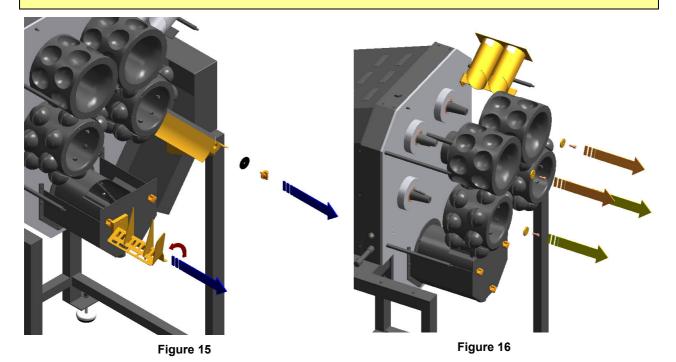


4. JUICER CHANGE KIT INSTRUCTIONS.

Two steps are necessary for carrying out the "Juicer change kit" operation. First, remove the two extractors, then disassemble the blade support (Fig 15). Remove the screws and washers located at the centre of the axles (Fig. 16) and remove the two pressing units (in male/female pairs), while pulling them forward.

CAUTION!

BEFORE HANDLING OR DISASSEMBLING ANY PART, THE MACHINE SHOULD BE DISCONNECTED FROM ALL POWER SOURCES.



In order to set the new pressing unit kit in place, first make sure that the drag pins pertaining to the blade axles are seated. Each of the operations will carry 1 pressing unit (1 male pressing unit and 1 female pressing unit). First put the female pressing unit partially in place, inclined upwards, then place it in the lower part of the male pressing unit, inserting both simultaneously completely in. Follow these steps for the other two pressing units (Fig. 17).



Once the pressing units are correctly positioned, they are held in place by the screws and washers that had been previously removed. Replace the blade support and extractors (both left and right) setting them with their corresponding screws, plastic knob and washer. Replace the feeding tube with the appropriate parts, screwing it in so that it will be positioned correctly. Position the extractors properly, and finally put the frontal protector in place.

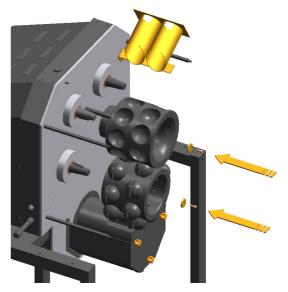


Figure 17

Pomegranate Version: for female drums diassemble you must to remove the peel ejectors before as indicated in the paragraph 3.3.1

5. SCHEMATIC DIAGRAM OF THE MACHINE.

See annex 1

CAJA DE CONEXIONADO ≈ CONNECTING BOX







7. REPLACEMENT AND PARTS LIST.

1. JUICER HEAD						
MARK	REFERENCE	NAME	QUANTITY			
1	200.0212.001	1				
2	13.702.000	Z-450 Blade Support	1			
4	200.0057.001	Screen Brace	4			
10	140.0202.045	Bearings 6209 2RS	4			
12	160.0212.000	Reducer FBR-L MI-80 I=40	1			
13	140.0015.040	Support UCFC 208	4			
23	160.0116.001	Motor 90-100 2 CV 1500 rpm	1			
30	13.714.000	Cover	1			
31	200.0094.002	Blade Rod	1			
32	200.0092.002	Blade				
33	200.1004.001	Blade Top Washer	1			
34	170.0003.001	Retainer 48x65x10	4			
35	13.811.000	Female Pressing Unit Contact 8 CAV Mounted	2			
36	200.0025.002	Screen Panel	1			
38	13.814.001	Male Pressing Unit Contact 8 CAV Mounted	2			
40	200.0013.001	Pressing Unit Securing Washers	4			
43	33.0003.000	Injection Plastic Securing Knob	4			
44	33.0004.000	Knob P-I	2			
45	200.0003.001	Z-450 Filter	1			
46	200.0001.002	Juice Tray	1			
50	160.0212.001	Reducer VF-44 i=100 P63 B14 B	1			
53	170.0002.001	Spring Retainer 28x42x7	1			
55	140.0201.020	Bearings 6004 2RS	1			
58	13.709.000	Filter Blade Unit	1			
60	200.0098.002	Filter Brush	2			
64	160.0118.001	Motor 63/75 0.25 CV	1			
65	200.1005.001	Blade Top Washer	1			
79	13.718.000	Z-450 Left Extractor Kit	1			
80	13.717.000	Z-450 Right Extractor Kit	1			
84	170.0004.001	V-Ring VA-120 (115-125)	4			
85	200.0012.002	Axis drums	4			
MARK	REFERENCE	NAMES OF OPTIONAL KITS	QUANTITY			
35-38	33.040.000	Juicing Kit 9 CAV Z-450	1			
35-38	33.009.001	Juicing Kit 7 CAV Z-450	1			
2. TRANSPORTER UNIT						
MARK	REFERENCE	NAME	QUANTITY			
2	13.707.001	Transporter Slack Adjuster	1			
3	13.719.000	Transporter Slack Adjuster Kit	1			
4						
7	140.0201.0015	Bearings 6002 2Z	2			
9	160.0118.001	Motor 63/75 0.25 CV	1			
10	160.0212.002	Reducer VF-44 i=14 P63 B14 B	1			
12 140.0024.020 Support UCF204 + Cover 1						



3. LIFTING UNIT					
MARK	MARK REFERENCE NAME				
7	160.0212.001	Reducer VF-44 i=100 P63 B14 B	1		
8	160.0118.001	Motor 63/75 0.25 CV	1		
11	11 140.0021.020 Support UCT204				
12					
13	13 200.0040.001 Fixed Wheel				
14	14 200.0046.001 Free Wheel Lifting Chain				
17					
18	18 200.0039.002 Lift Motor Axle				
49 190.0001.001 3/4" Chain 90° wing on one side C6/P					
4. PEEL CART					
MARK	REFERENCE	NAME	QUANTITY		
	200.0069.001	Peel Cart	1		

ZUMEX Z-450 43.130.009





8. BRIEF PREVENTIVE MAINTENANCE TABLE ZUMEX 450.

Preventive maintenance should be established according to a timetable which the customer considers appropriate for the amount of use. Nevertheless, ZUMEX considers minimum maintenance of the Z-450 citric fruit juicing machine to adhere to the following timetable, which is divided into four groups:

JUICING UNIT	
- Oil change of the case with SAE 80W/90 oil every 6 months.	192.0001.100
- Change case cover gasket each time the oil is changed.	171.2618.002
- Lubricate bearing units using lithium grease with mineral oil every 6 months.	140.0015.040
- Change axle retainers every 24 months.	170.0003.001
- Change blade every month. Sharpen spare blade.	200.0092.002
- Change filter sweeper every 3 months.	200.0098.002
- Change filter unit retainer every 24 months.	170.0002.001
- Change pressing unit retainers every 12 months.	170.0004.001
- Check cover profile every 6 months.	145.0000.002
- Check cover panel every 6 months.	200.0025.002
- Check waste container locks every 6 months.	200.0069.001

TRANSPORTER UNIT	
- Check condition of the transporter belt every 6 months.	200.0080.001
- Lubricate slack adjuster bearings of the belt every 6 months.	140.0201.015
- Lubricate bearing case every 6 months.	140.2001.001
- Check condition of the gear motor every 12 months	160.0212.002

LIFTING UNIT	
- Check condition of the lifting chain every 6 months.	190.0001.001
- Lubricate slack adjuster bearings of the chain every 6 months.	140.0021.020
- Lubricate bearing case every 6 months.	140.0024.020
- Check condition of the gear motor every 12 months.	160.0212.002

CONTROL PANEL

- Check inside cabling of the electric panel every 12 months.
- Check outside connectors every 12 months.
- Check all safety devices for correct operation every 12 months.



9. GUARANTEE.

As per Article 12 (Guarantee and After-sales Service) of Spanish Law 7/1996, 15 January:

ZUMEX guarantees this unit and its proper state of operation, by means of a strict factory quality control.

- Any tampering with the machine's Identification label will cancel this guarantee. Furthermore, given that only authorised Technical Service staff are qualified to handle this machine, this guarantee will be null and void if other persons were to tamper with it.
- We suggest that before starting up the machine that you have just bought, you should read the recommendations given in this manual carefully.
 - This machine is guaranteed for TWELVE MONTHS against any claim for material or construction faults which prevents it from running properly, on condition that the interior or mechanisms have not been tampered with.
 - The guarantee will cover the expenses concerning spare parts when a lack of conformity be detected. It will be essential to present the purchase invoice and serial number, otherwise the mentioned guarantee will not be valid and the expenses will be paid by the user.
 - Parts damaged through natural wear as a result of use, travelling, transport, labour, as well as any damage resulting from improper use or incorrect installation, and breakdowns produced through force majeure causes are excluded.
- -In the event that you have to order spares from us or need to make use of our Technical Service, it will be essential to mention the serial number from the machine identification label.
 - -The owner of the machine will at all times enjoy all the rights allowed by current legislation.
 - ZUMEX is not responsible for possible direct or indirect injuries to people or things, caused by machine's breakdowns or defects, due to improper manipulation.
 - ZUMEX guarantees the existence of a proper Technical Service, as well as the supply of spare parts during at least five years once the product is not being manufactured any more.

F26_001



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Company / customer

Project description

drawing number

Commission

???

Armario control Z450 P&O

04-2019

Manufacturer (company)

Nº de serie: 0002

Path

Project name

Comentario
Exprimidor granadas ZCE450 P&O V2 04-19-380

make

Armario control 380-400V

Type

Place of installation Responsible for project

Part feature

Created on 29/03/2019

Edit date 12/04/2019

by (short name) Pedro

Number of pages

•

			Date	12/04/2019		
			Ed.	Pedro		
			Appr		Armario control Z450 P&O	
Modification	Date	Name	Original		Replaced by	Replaced by

