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Fig. 1

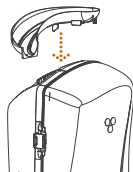


Fig. 2

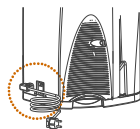


Fig. 3

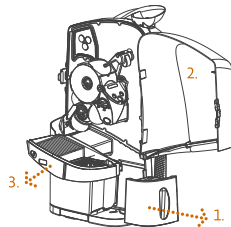


Fig. 4

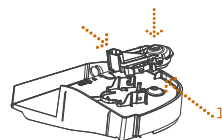


Fig. 5

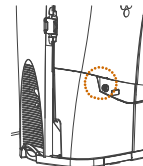


Fig. 6A

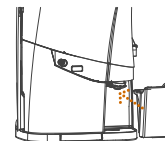


Fig. 6B

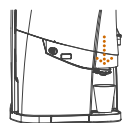


Fig. 6C

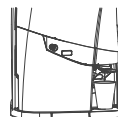


Fig. 7

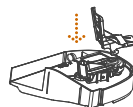


Fig. 8

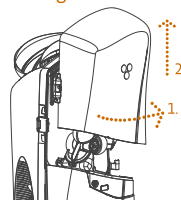


Fig. 9

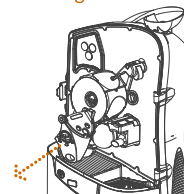


Fig. 10

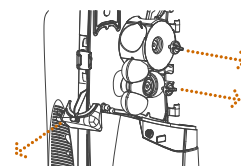


Fig. 11

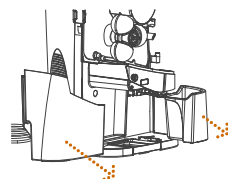


Fig. 12

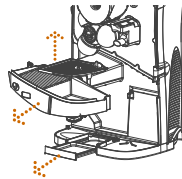


Fig. 13

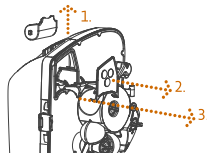


Fig. A

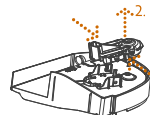


Fig. B

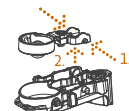


Fig. C

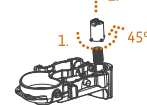
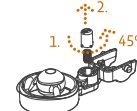
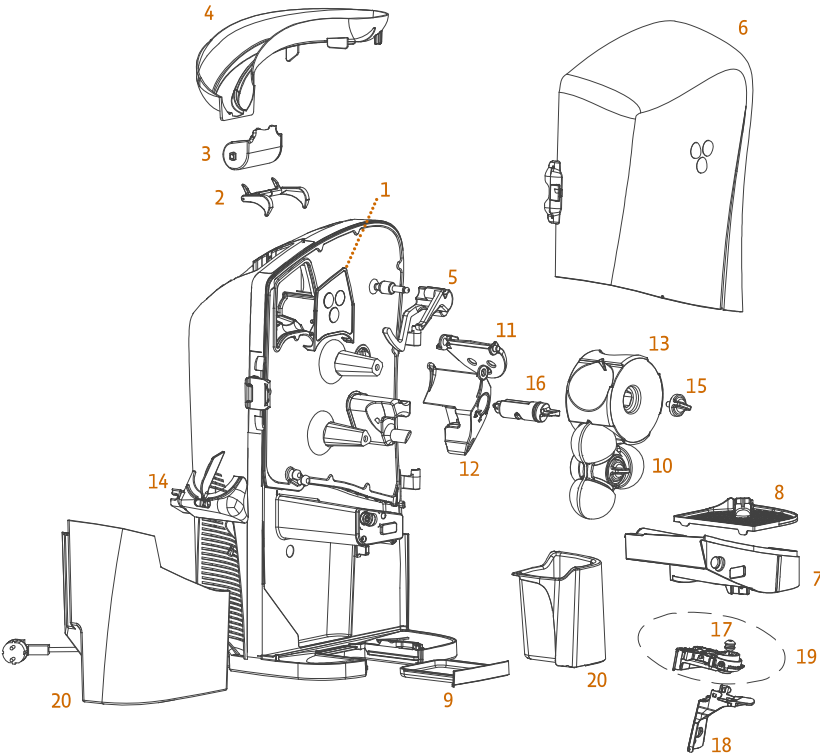


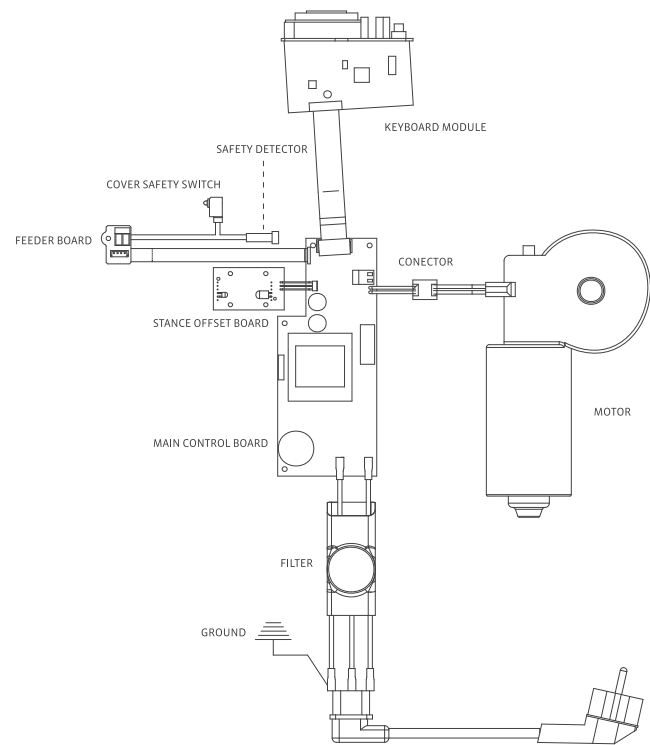
Fig. D



# Diagram with parts



# Electrical Diagram





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*Zumex reserves the right to modify the information included in this manual with no prior warning.*

## General information

This manual describes the general information for the following Zumex model:

### ZUMEX MINEX

- The specific data of your Zumex juice extractor (voltage, frequency and other important data) are located on the ID Label, found on the first page of the manual and on the unit.
- Contact your Distributor / Official Technical Support Service for any technical questions you might have, providing the Serial Number shown on the ID Label of the unit.
- Disconnect the unit before carrying out any cleaning or maintenance procedures, disconnect the machine from the mains current by using the rear switch or by unplugging the cable.
- Zumex adopts all measures required to collect units that are not in operation, guaranteeing the correct environmental management practices. Please, contact your Zumex authorized distributor to discard these units.
- This unit has not been designed for its use by persons (including children) with a reduced physical, sensorial or mental capacity, or who do not have enough experience or understand how the unit operates. However, said persons can use the machine under the supervision of qualified persons or if they follow the instructions of a person who is responsible for their safety.

**Zumex will address all comments and suggestions you might have about our units or service network. Please contact directly at this address:**

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## Technical characteristics

ZUMEX MINEX	
Oranges per minute:	13
Dimensions (cm · inches):	36 x 36,5 x 72 cm. · 14 ' 17 x 14 ' 37" x 28 ' 35"
Net weight (kg · lb):	19,5 kg. · 43 lb
Power:	44W
Electrical supply:	Multitension 100-240V, 50-60Hz
Protection:	IPX2
Acoustic pressure level Lower	than 70dB (A).
Safety:	Safety detectors. Electronic motor protection.
Maximum fruit size:	80 mm. (recommended between 65 and 78mm).

## Warranty

**Scope of the warranty** The unit has a two-year warranty against defects and construction problems that could harm the correct operation, provided that the inner parts or mechanisms have not been manipulated. The following are excluded from the warranty.

**Exclusions** Labor, trips, transport, parts that have become deteriorated due to natural wear as a consequence of use, as well as any damage resulting from the incorrect usage or installation of the unit and faults caused as a result of force majeure.

Any incorrect handling of the ID Label will make the Warranty void. Likewise, the warranty will also be void if other persons handle the unit, since only the Official Technical Support Service is qualified and authorized to do so.

**Always provide the SERIAL Nr. on the ID Label when contacting the Technical Support Service.**

## Instructions for use

### General description

- |                           |                           |
|---------------------------|---------------------------|
| 01 Feeder door            | 11 Blade                  |
| 02 Counterweight          | 12 Tipping blade holder   |
| 03 Dispenser              | 13 MX female drum         |
| 04 Feeder ramp            | 14 Left peel ejector      |
| 05 Retainer               | 15 Wheel                  |
| 06 Cover                  | 16 Blade lock             |
| 07 Juice container        | 17 Silicone seal          |
| 08 Juice container filter | 18 Extra push button      |
| 09 Drip tray              | 19 Tap and joint assembly |
| 10 MX male drum           | 20 Color Kit              |

### Preparation

To start operating the juice extractor, proceed as follows:

**STEP 1** Remove the appliance from its packaging and place it on a surface that is as horizontal as possible.

**STEP 2** Check that the electricity voltage is within the limits indicated on the machine characteristics label which can be found on the cover of this manual and on the machine itself.

**STEP 3** Place the feeder ramp on the machine as shown in Fig. 1.

**STEP 4** Plug the cable supplied with the machine into a standard socket with a ground connection, Fig. 2.

**STEP 5** Before using the machine, install the tap fitting as shown in figures 3 and 4. Remove the jug, open the top cover and remove the juice container. The tap fitting and push button are inside the jug. Take out both parts and install the tap. Keep the button for future use. Replace the container, close the cover and replace the jug in the machine, in that order.

**STEP 6** Check that the cover, juice container and peel container are properly inserted in place, as otherwise the machine safety sensors will not allow it to be started.

**REMEMBER** Use fruit with a diameter of no more than 80 mm (preferably between 65 and 78 mm)

## Operation

Once the appliance is plugged into the mains at the correct voltage, activate the switch at the rear of the machine (Fig. 2), and it will be ready to operate.

The machine operates as follows: the oranges on the ramp are automatically introduced into the extractor system, where they are cut in half and then the juice is extracted by the drums. Then the juice is deposited in the container or juice jug and the peel in the peel container.

**STEP 1** Place the oranges for squeezing on the ramp.

**STEP 2** Press the **ON/OFF** button at the front of the machine (Fig. 5), and the unit will automatically start up the extraction process. This process may be interrupted at any time by pressing that button again. The machine will also stop automatically a few seconds after it detects there are no oranges.

**STEP 3** The dispenser and anti-drip tap allow you to work with the jug inserted in the machine or with a glass. If working with the jug (Fig 6A), on extracting the juice, it will fall into the jug. If you want to serve the juice directly into a glass, remove the jug and the juice will fall into the juice container. Place the glass under the tap and press it down (Fig 6B) to activate the tap. The juice will stop falling as soon as you remove your finger from the tap. If you wish, you can work with the push button instead of the jug. Connect the button as indicated in Figure 7. To remove the juice that has fallen inside the container, push the platform with glass inward, or press the button flap while you hold the glass. (Fig 6C).

## Operating modes and information display

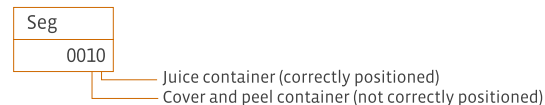
The machine may be in the following three operating modes. Depending on the mode in question, the display will show the following information:

**Normal operating mode:** The machine is operating or ready to operate. The following appears on the display:



**Safety stop mode:** The machine has automatically stopped or does not start because one of the 3 elements affecting safe operation is missing (cover, juice container or peel container) or because they are not correctly positioned.

The last 2 digits of the 4 on the bottom line give information about the status of each of those elements. These digits may have the value “0” or “1”; value “0” indicates that the element in question is correctly positioned, and “1” indicates that it is missing or not correctly positioned.



**NOTE** The values of the first 2 digits give additional information that may be useful for the machine After-sales service.

⚠ To prevent accidents, do not tamper with the machine to try and make it work without the safety elements. There are three elements that act on the safety sensors: the cover, the juice container and the peel container. The safety sensors must be tested regularly

to ensure they operate correctly. To do this, start the machine and while it is operating, remove one of these elements to see whether the machine stops. Put it back in place and repeat the test with the other elements. If during any of the tests, the machine does not stop, notify the Technical Service.

**Alarms mode:** The machine has automatically stopped or does not work for some reason. When this occurs, the display will show the origin through the following alarm codes:

- |                               |                                  |
|-------------------------------|----------------------------------|
| 01. Voltage alarm             | 05. Current alarm (thermal).     |
| 02. Mean current alarm        | 06. Short circuit current alarm. |
| 03. Tipping device lock alarm | 07. Miscellaneous alarms         |
| 04. IA lock alarm             |                                  |

To restart the machine after a safety stop or following an alarm, eliminate the cause (remove jammed oranges,...) and restore the safety elements (cover, juice container or peel container). After doing this, press the **ON/OFF** button and the machine will start the extraction cycle.

⚠ If the blade assembly has been dismantled to eliminate a blockage and you find it difficult to reassemble, this is because the machine must be in the start position to perform the mounting operation. To put it at that position, keep the ON/OFF button pressed (with the containers and cover correctly positioned) until the machine stops, and then you can assemble the blade unit with no problem and continue operating.

⚠ If the power cable is damaged, it must be replaced by a special cable or unit supplied by the manufacturer or official dealer.

## Cleaning

To clean the machine, proceed as follows:

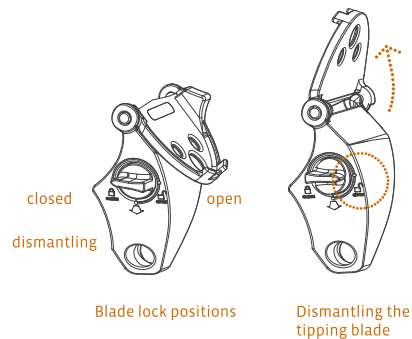
**STEP 1** With the machine stopped, unplug it from the mains by pulling out the pin (not the cable).

**STEP 2** Dismantle the front cover. (Fig 8)

**STEP 3** Dismantle the unit composed by twirler blade and support (Fig. 9), turning the selector ⬇ clockwise to position and pull gently towards you.

For more thorough cleaning, separate the parts as follows:

- After removing the unit from the machine, turn the selector to position to remove the blade block.
- To remove the twirler blade, move the blade to a vertical position until the ⬇ mark on the blade and support coincide. In this position it should come away easily.



**WARNING!** Handle this part with care to avoid cuts. The support, twirler blade and blade block unit must always be assembled and dismantled as one piece.

**STEP 4** Remove the peel ejector from its holder, unscrew the wheels and dismantle the extraction drums (Fig. 10).

**STEP 5** Dismantle the peel container and jug (Fig. 11).



**STEP 6** Dismantle the juice container and its filter, and then dismantle the drip tray. (Fig. 12).

**STEP 7** Dismantle the dispenser with the anti-drip tap as shown in figure A. After dismantling the tap, it can be washed by hand or in the dishwasher. It is not advisable to put the tap and container unit into the dishwasher without separating them, as the water will not reach the inside of the tap and clean it properly.

From time to time, dismantle the tap as shown in B to ensure more exhaustive cleaning. If the mobile part is stuck due to accumulated dry juice, proceed as indicated in figures C and D.

- All the parts can be put in the dishwasher **except the container**.
- To clean the extraction zone and the container, use a soft cloth dampened in water and a detergent that is suitable for use washing dishes.
- Then rinse with running water to remove all traces of soap.
- After clearing the machine, reassemble all the elements in the reverse order followed for dismantling them. Check that all the parts are properly assembled and secured.

**REMEMBER** Do not put the container in the dishwasher. To clean it use a soft cloth dampened with water and a detergent that is suitable for washing dishes. Never use abrasive products or lime-scale removers.

When replacing the peel ejector (Fig.10), make sure it fits into its holder or pivots correctly and that the ejector blade enters the male extractor drum groove as far as it can go.

Do not forget to clean the fruit feeding area regularly (Fig. 1), as otherwise a waxy layer could form that is very difficult to remove. To do this proceed as follows:

**STEP 1** Unplug the machine from the mains.

**STEP 2** Dismantle the ramp by pulling it upwards, it is only inserted (Fig. 1).

**STEP 3** Dismantle the feeder tube by pulling it in the indicated direction (Fig. 13).

**STEP 4** If it is very dirty, dismantle the counterweight and dispenser (Fig. 13).

**STEP 5** Wipe the whole cavity with a cloth dampened with water and detergent that is suitable for washing dishes. Clean the dismantled parts and then rinse with running water to remove all traces of soap.

**STEP 6** Assemble the parts in reverse order of assembly.

## Detection of failures

FAILURE: The machine does not work	
Possible cause	Correction
Machine unplugged.	<i>Plug into mains.</i>
No power supplied to socket.	<i>Check the socket.</i>
Switch not activated.	<i>Activate the switch.</i>
Fuse blown.	<i>Replace fuse in the connection base (Fig. 2).</i>
Cover not in proper position. (information on display SEG 00010).	<i>Check it is in the right position.</i>
Juice container not in proper position. (information on display SEG 00010).	<i>Check it is in the right position.</i>
Peel container not in proper position. (information on display SEG 00010).	<i>Check it is in the right position.</i>
Safety sensors dirty.	<i>Clean the button cover.</i>
FAILURE: The machine often becomes blocked when extracting juice	
Possible cause	Correction
Not enough voltage. (Alarm 01)	<i>Check that the voltage is within the limits indicated in the manual.</i>
FAILURE: The drums are not synchronised	
Possible cause	Correction
Internal failure.	<i>Notify the Technical Service.</i>
FAILURE: The extractor breaks	
Possible cause	Correction
Extractor not in right position	<i>Put it position in accordance with the manual (Fig. 10).</i>

FAILURE: The motor can be heard but the drums do not turn	
Possible cause	Correction
Internal failure.	<i>Notify the Technical Service.</i>
FAILURE: The tipping blade does not tip	
Possible cause	Correction
Incorrect position.	<i>Check it is in right position.</i>
Jammed oranges.	<i>Eliminate the blockage.</i>
Internal failure. (Alarm 03)	<i>Notify the Technical Service.</i>
FAILURE: The tap is blocked/leaking	
Possible cause	Correction
Excessive seeds or pulp. Silicone seal misplaced.	<i>Remove and clean tap. Reposition the silicone seal and try.</i>
FAILURE: The machine stops and does not dispense	
Possible cause	Correction
Jammed oranges.	<i>Eliminate blockage. Dismantle and clean (Fig. 13).</i>
Internal failure.	<i>Notify the Technical Service.</i>
FAILURE: The juice comes out slowly	
Possible cause	Correction
The juice contains pips or too much pulp.	<i>Dismantle and clean the tap, as shown in Fig. 12 and/or Fig. A y B.</i>
Mobile part of tap stuck or blocked.	<i>Dismantle the tap as indicated in the clearing section of this manual.</i>

## EC Declaration of conformity



We, **ZUMEX, S.A.** at Polígono Industrial de Moncada III, C/ Molí, 2 46113 Moncada, Valencia (Spain) declare under our exclusive responsibility that the following MULTI-JUICER models **ZUMEX MINEX** are in conformity with the following harmonized standards and regulations:

<b>EN ISO 12100-1</b> 2003	Safety of machinery. Basic concepts, general principles for design. <b>Part 1:</b> Basic terminology, methodology.
<b>EN ISO 12100-2</b> 2003	Safety of machinery. Basic concepts, general principles for design. <b>Part 2:</b> Technical principles and specifications.
<b>EN 60335-1</b> 2002	Safety of household and similar electrical appliances. <b>Part 1:</b> General requirements.
<b>EN 60335-2-14</b> 2006	Safety of household and similar electrical appliances. <b>Part 2:</b> Particular requirements for kitchen machines.
<b>EN 62233</b> 2008	Measurement methods for electromagnetic fields of household appliances and similar apparatus with regard to human exposure.
<b>EN 55014-1</b> 2006	Electromagnetic compatibility. Requirements for household appliances, electrical tools and similar apparatus. <b>Part 1:</b> Emission. Product family standard.
<b>EN 55014-2</b> 1997	Electromagnetic compatibility. Requirements for household appliances, electric tools and similar apparatus. <b>Part 2:</b> Immunity. Product family standard.
<b>EN 61000-3-2</b> 2006	Electromagnetic compatibility. <b>Part 3:</b> Limits · <b>Section 2:</b> Limits for harmonic current emissions (equipment input current ≤ 16A per phase).
<b>EN 61000-3-3</b> 1995	Electromagnetic compatibility. <b>Part 3:</b> Limits · <b>Section 3:</b> Limitation of voltage fluctuations and flicker in low-voltage supply systems for equipment with rated current ≤ 16A.

**EN 1672-2**  
2005 Food processing machinery. Basic concepts. **Part 2:** Hygiene requirements.

**Regulation (EC)**  
**n° 1275/2008** Ecodesign requirements for standby and off mode electric power consumption of electrical and electronic household and office equipment

complying with the provisions of the following European Directives:

<b>2006/42/CE</b>	Security on machinery.
<b>2006/95/CE</b>	Harmonization of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.
<b>2004/108/CE</b>	Approximation of the laws of the Member States relating to electromagnetic compatibility.
<b>2002/72/CE</b>	Directive relating to plastic materials and articles intended to come into contact with foodstuffs.
<b>2002/95/CE</b>	Directive on the restriction of the use of certain hazardous substances in electrical and electronic equipment. (ROHS)
<b>2002/96/CE</b>	Directive on waste electrical and electronic equipment. (WEEE)
<b>2002/32/CE</b>	Directive establishing a framework for the setting of ecodesign requirements for energy-using products.

Moncada, 01 December 2009

  
C. Aparici