# zummo

Restaurants, bars, cafeterias, hotels, shops,... The Zummo Food Service line has been designed to provide service in any type of establishment. Depending on the characteristics, Zummo offers each business the perfect juicer to cover their needs and get maximum return on their investment. The Zummo Food Service range incorporates Viva, the Nature juicer models, and the Z22 juice extractor, in all versions and with all accessories, Discover them!



# VIVA

Humanized technology comes alive.

A new concept in citrus squeezing has arrived. Viva brings new value to your establishment, an innovative concept that combines design with the most cutting-edge technology. Maximum perfo

### 1. EQS and EVS® Advanced

With that intuitive system, the EVS squeezing kit is grouped into a single block minimising the number of parts. Easily assemble and disassemble the squeezing kit in one easy movement. Save time and turn it into profit.

### 2. Squeezing kits

Squeezing kits of different sizes allow you to maximise the output of the squeezed fruit according to its diameter. Easily identifiable thanks to the characteristic colour of each range:

Medium (M): Beige; Small (S): Brown.

Thanks to the EQS system of the squeezing kit, assembling and disassembling the kits is even easier.

An innovative rotating design which guarantees the highest



EQS and EVS Advanced



Squeezing kits



Automatic filter



Fruit dispenser

### 4. Fruit dispenser

3. Automatic filter

quality and purity of the juice.

Up to 1.5 kg of fruit in the minimum space. Its sloping design makes it easy to load the fruit and makes it highly visible, creating an eye-catcher in your business.

#### **Technical features**

10
100-240V 50/60Hz
Motor DC 135W/0,18cv
165/200W and 2W Standby
36 kg
5
58-80 mm / Optional 43-62 mm
330 (x) x 618 (y) x 420 (z) mm
Blocking sensors
1,5 kg
Yes
Auto/Manual
Savannah Brown, Midnight Black, Forest Green



EVS ADVANCED





