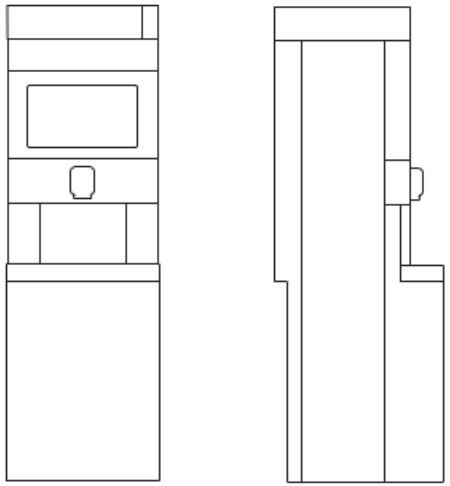
Zitrux compact

Cleaning Method

zumex®



Index

01 Machine Exploded Views

Functional components of the machine.

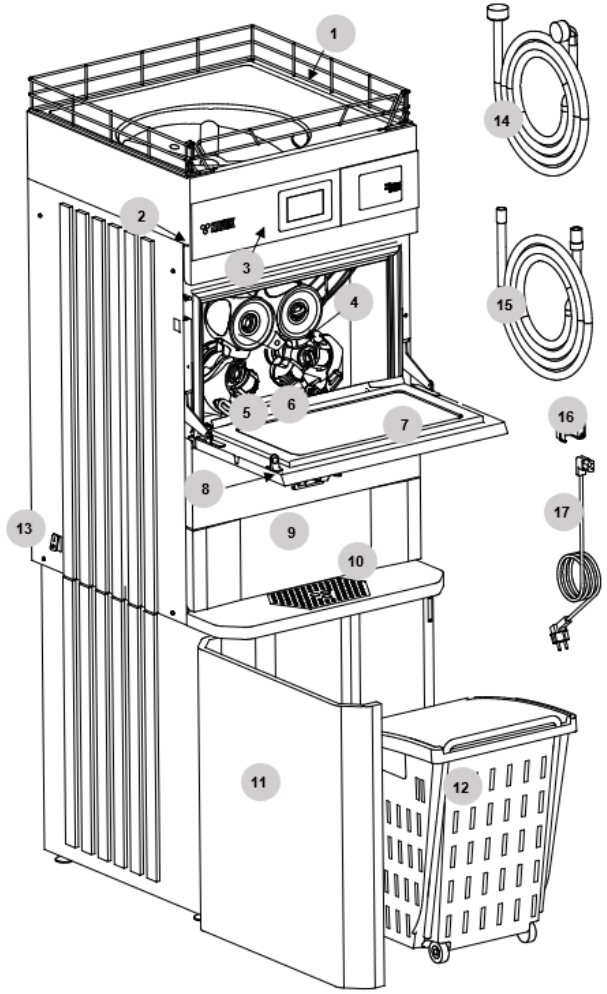
02 Maintenance / Cleaning step by step

Before the opening
Daytime maintenance
End-of-Day Cleaning
Weekly/monthly cleaning

03 Summary Table Cleaning

Summary of processes, periodicity and times

Machine Exploded Views



1	Feeder
2	Signal light
3	Display
4	Juice extraction system
5	PulpOut System
6	Juice tray
7	Juicer door
8	Tap
9	Filter-Peel outlet zone
10	Drip tray
11	Waste bin door
12	Waste bin
13	Main switch
14	Water inlet hose
15	Drain hose
16	Cable protector
17	Main Cable

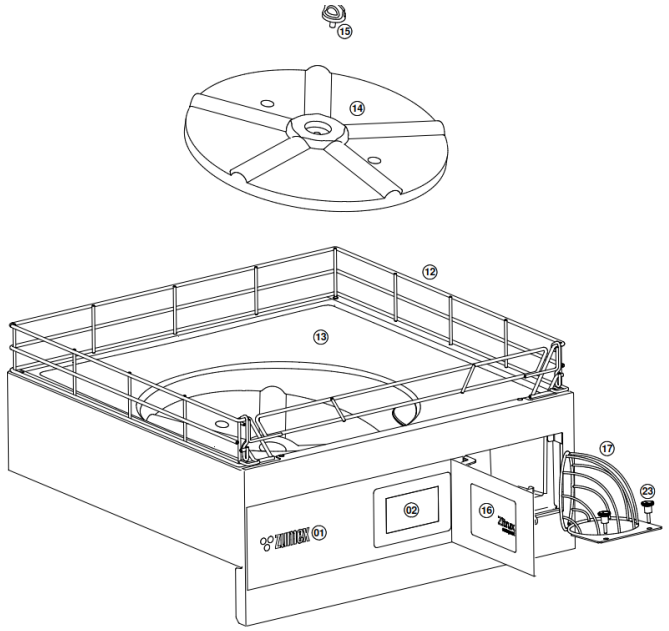
Pictograms

Consult User Manual

Usage Tips/Practices

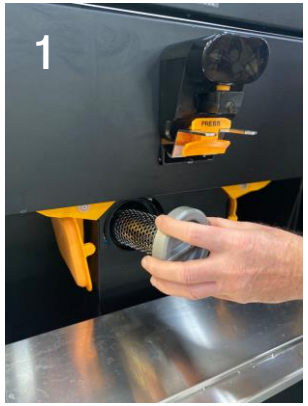
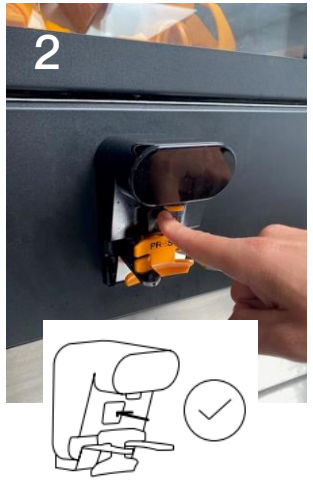
Zumex Recommendation

Warning

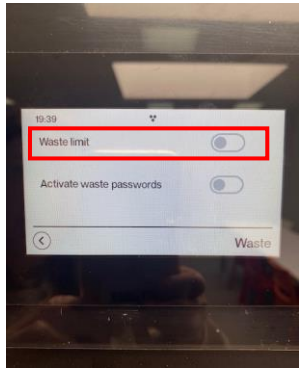


1.1	Feeder basket door
1.2	Feeder basket
1.3	Feeder
1.4	Feeder plate
1.5	Securing knob
1.6	Feeder tube window
1.7	Upper feeder tube
1.8	Feeder securing knob

Before the opening

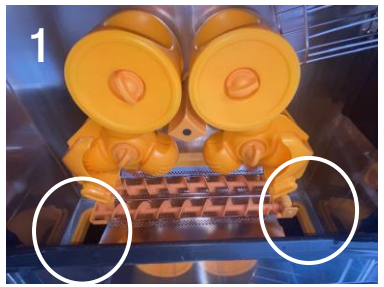
WHAT	HOW	WHEN	TIME
   	1.Open the filter/peel door (9) and remove the filter to check for seeds or pulp. Clean by extracting the remains into the bin. 2. Insert the tap return box (8) to place it in the dosing position. The machine will then be ready to juice. 3. Insert (12) empty bucket with bag. ☞ It is advisable to discard the first half glass of juice so that the machine removes traces of water that may be present in the squeezing system.	Daily / On arrival at the machine	2’

Daytime maintenance

WHAT	HOW	WHEN	TIME
   	1. Empty the bin, if it is full. You can use the Waste Limit functionality from the Settings menu to schedule the machine to stop when the waste bin reaches a specified number of squeezed oranges. To maintain the visual hygiene of the machine during the day, it is recommended to clean the glass of the squeeze door (7) with a damp single-use paper, as well as to clean the drip tray area (10) with a cloth and Citric Active.	Daily / As many times as necessary	5’

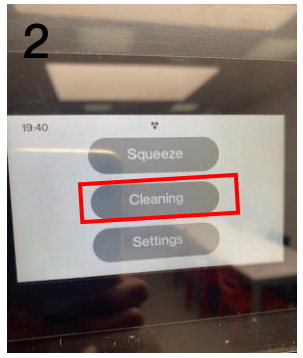
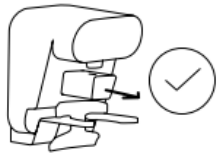
End-of-Day Cleaning

Before starting the automatic sanitization process

WHAT	HOW	WHEN	TIME
  	It is recommended, before starting the process, to open the squeeze door (7) and remove the oranges contained in the feeder tube. 1. Check the peel fall area in case there is any peel inside the chamber and if necessary, remove it. 2. Remove the waste bin and visually check that there is a level of detergent to carry out the cleaning. Put the bin back in place. The machine has an automatic warning that tells you when the detergent bottle has counted the maximum number of washes. Consult manual to use this tool.	Daily	1’

End-of-Day Cleaning

Sanitization

WHAT	HOW	WHEN	TIME
   	1. Access the Main Menu by pressing the Display for a few seconds and entering PIN 123. 2. Access the Cleaning Menu, then click on Cleaning. 3. Extract the return box of the tap to place it in the washing position. 4. Press Start.	Daily	80’ Aprox.

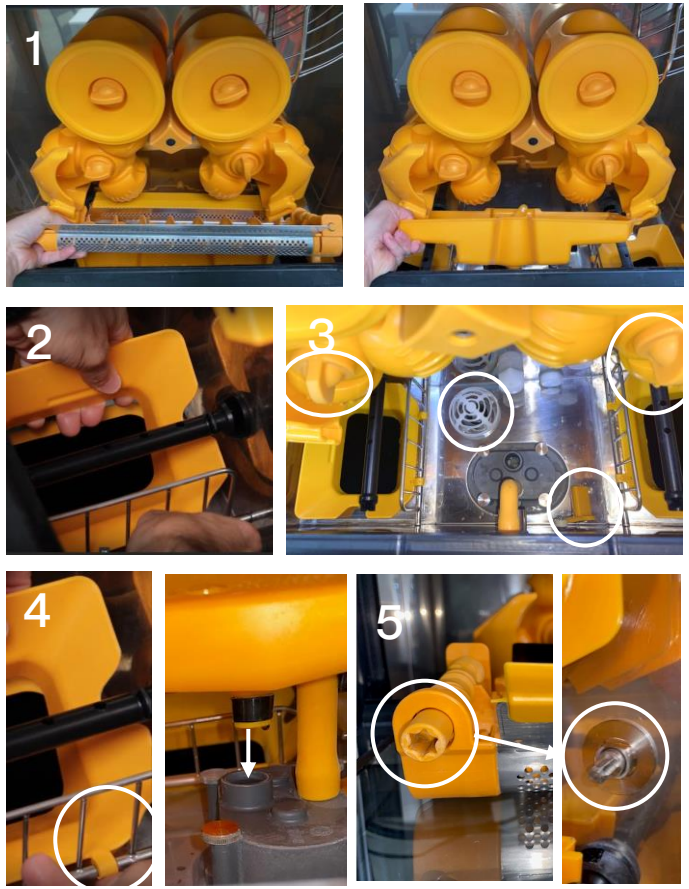
End-of-Day Cleaning

After starting the automatic sanitization process

WHAT	HOW	WHEN	TIME
  	1. Wait 1 minute until the Pulpout system extracts the last pulp contained in the filter. When the display indicates it, open the filter/peel door (9). To clean these areas, spray the surfaces with Citric Active©. Leave on for at least 3 minutes and then remove the remains of pulp using a wet cloth or brush. **Note:** For safety, the cleaning process will be interrupted while the filter/bark door is open. 2. Remove the peel bin.	Daily	5’

Weekly cleaning (Recommended*)

Squeezed Capsule Base

WHAT	HOW	WHEN	TIME
	1. At the end of the sanitization process, remove the PulpOut filter and the juice tray by slightly lifting the front of both pieces. 2. Remove the mobile peel chutes. Proceed to clean the capsule base with Citric Active and a damp cloth. Clean the removed parts by hand or in the dishwasher. 3. Tighten the 4 knobs of the squeezing pressing units in case they have been loosened. Check drains and buoys to see that there are no pieces of peels blocking them. 4. Reinsert: peel chutes and the tray by inserting the black spout into the grey hole of the dosing pump. 5. Reinsert the PulpOut filter by inputting the roller into the starry shaft. Manual cleaning recommendation for an average production of 50 kgs/day.	Weekly	15’

Weekly cleaning (Recommended*)

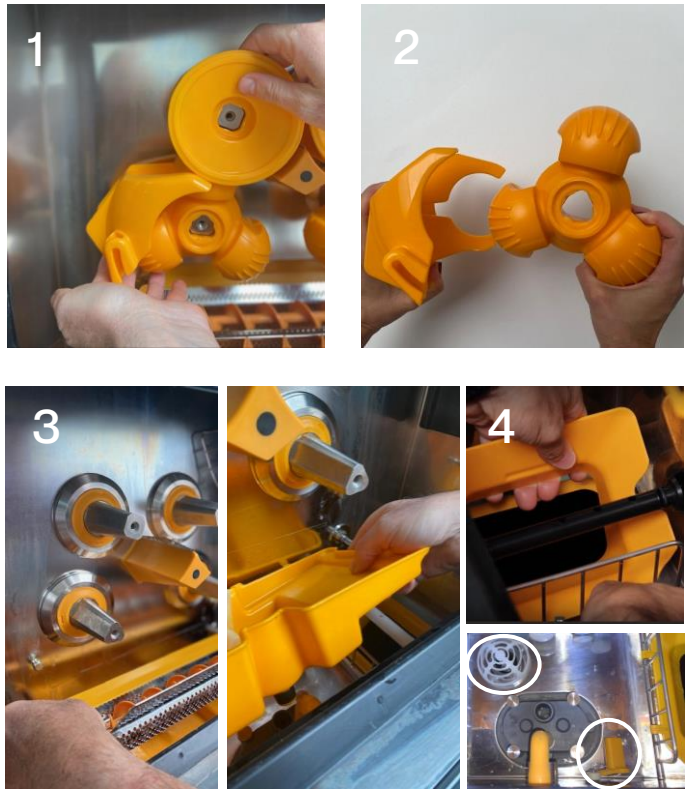
Feeder

WHAT	HOW	WHEN	TIME
	1.Unscrew the central knob and clean the plate and feeder to remove any wax and juice residues that may have been generated by the oranges fed to the machine. 2.Spray surfaces with Zumex Citric Active©. Leave on for at least 3 minutes and then remove using a wet cloth until rinsing off traces of cleaning product. 3. Open the feeder window. Unscrew the knobs, flip the part over and remove from the machine. Clean in the same way all the zone. We recommend performing a Rinse cycle from the **Cleaning** menu --> **Rinse**, to remove any detergent residue remaining in the capsule.	Weekly	10’

Manual cleaning recommendation for an average production of 50 kgs/day.

Monthly cleaning (Recommended*)

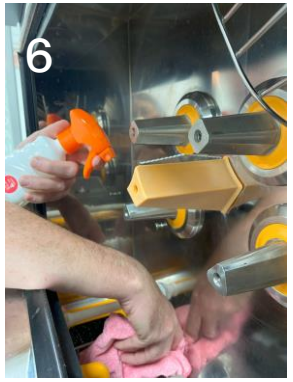
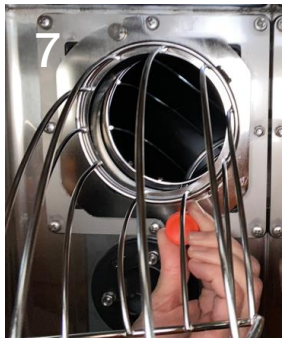
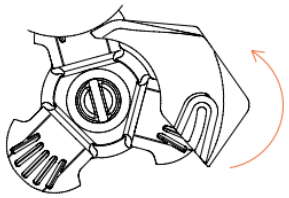
Squeezed capsule

WHAT	HOW	WHEN	TIME
	Disassemble the juicing unit to carry out a thorough cleaning of the non-removable elements of the capsule as follows: 1. Open the squeezing door (7) Disassemble the squeezing pressing units in pairs by first unscrewing the handwheels that hold them. Lift the peel ejector and remove the three pieces by sliding through the shaft. 2. Then remove the peel ejectors by gently pulling them away from the pressing unit. 3. Remove the PulpOut system by lifting the front part first until it is removed from its axis (5) Disassemble the juice bin (6) by lifting it from its position and removing it from the capsule. 4. Remove the mobile peel chutes. Check drains and buoys to see that there are no pieces of peels blocking them. 5. Clean the removed parts by hand or in the dishwasher.	Monthly	20’

Manual cleaning recommendation for an average production of 50 kgs/day.

Monthly cleaning (Recommended*)

Squeezed capsule

WHAT	HOW	WHEN	TIME
   8  A (OK)	6. Clean non-removable elements: Shafts, stainless front, blade, capsule base and upper inner part of capsule. Use a cloth with warm water and Citric Active, for subsequent rinsing. ⚠ WARNING! Take special care when cleaning the blade to avoid cuts or damage. 7. At least once a month, disassemble the internal feed elbow for cleaning, unscrewing the knob that holds it. 8. Assemble the disassembled parts in reverse order, paying special attention to the assembly of the pressing units together with the peel ejectors. Raise the peel ejector by inserting it into the shaft so that it will be placed in its correct position (A). ☞ We recommend performing a Rinse cycle from the **Cleaning** menu --> **Rinse**, to remove any detergent residue remaining in the capsule.	Monthly	

Manual cleaning recommendation for an average production of 50 kgs/day.

Summary Table Cleaning

Person times

Cleaning / Revision	Manual/ Automatic	Periodicity	Person times
Start of the working day/Review Filter	Manual	Daily	2´
Preparation of the sanitization process	Manual	Daily	1’
Squeezing system cleaning	Automatic	Daily	-
Peel chutes cleaning	Manual	Daily	5´
Capsule Base cleaning	Manual	Weekly	15´
Feeder cleaning	Manual	Weekly	10 ´
Capsule Cleaning	Manual	Monthly	20´
Cleaning product bottle change	Manual / 41 washes	Month and a half	2´