

## CLEANING PROTOCOL

This cleaning protocol\* guarantees an efficient, hygienic cleaning process, free from bacteria, even when the equipment is very dirty.

By means of this process, you will also contribute to the proper preventive maintenance of your Speed Up.

Below are the steps to follow to fulfil the protocol with success.

### ① Tools required for effective cleaning:

- **Zumex Citric Active**<sup>™</sup> detergent
- Disinfectant: Hydroalcoholic at a concentration of 0.91g/ml
- Clean or new sponge (of a material that does not scratch the machine surfaces)
- Clean disposable paper
- Wash point
- Brush supplied (for the cleaning points which require it)

**NOTE: The brush must be cleaned and sanitised by following the instructions below.**

### ② Steps required for effective cleaning:

In the **juice circulation zone**, follow the specific steps to guarantee maximum hygiene::



1. Apply **Zumex Citric Active**<sup>™</sup> to remove wax and pulp. Leave to act 30 seconds and remove the dirt with a sponge.
2. Rinse with water.
3. Apply a hydroalcoholic disinfectant with a concentration of 0.91g/ml and leave to rest for 1 minutes.
4. Rinse with water.
5. Final drying of each of the parts and recesses.



\*Speed Up (v.00) cleaning instruction validation report performed by an independent laboratory with report number IFSC243 / 19Rev3.

## Disassembly instructions

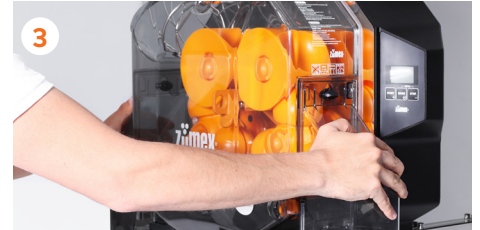
**Caution!** For a correct cleaning process, please follow the instructions below. Before getting started, make sure that the machine is unplugged from mains power.



1 Take off the feeder **basket**.



2 Take off the **feeder plate** by unscrewing the central knob.



3 Turn the knobs and take off the **front cover** as well as the side outputs.



4 Take off the **automatic PulpOut System**, by lifting the assembly with the part closest to you.



5 Remove the **Speed Up Tap** by easily unscrewing it.



6 Remove the stainless-steel **peel guides**.



7 Press the side tabs to remove the **bin**.



8 Remove the **blade** by pressing on the centre and pulling the handle towards you.  
**Caution!** Put the protector on the cutting zone.



9 Assemble the blade protector.



10 Pull off the peel ejectors.



11 Unscrew the securing knobs of the pressing units. Take off the pressing units in pairs.



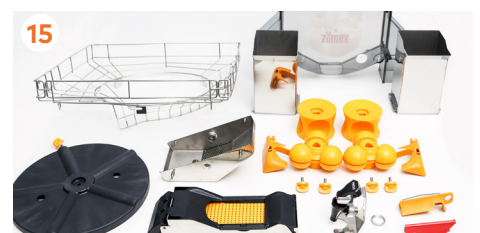
12 Clean the front zone of the machine, following the steps shown and removing all the particles which have adhered.



13 Remove the waste trolleys from the base to empty them.



14 Clean the inside of the **podium**, following the steps shown and removing all the particles which have adhered.



15 Once you have dismantled all the parts, proceed to the deep cleaning, following the steps described..

The cleaning process will be explained in details for each one of the machine's components below.

## Instructions for cleaning the components

### ! Warnings and steps for cleaning and sanitation

It is necessary to clean all parts that come into contact with the juice each day.



All the parts, with the exception of the cover and the tap, can be put in a **dishwasher** to clean them.



The juicing zone and its removable components must be cleaned using **Citric Active\***. Leave to act for one minute and then proceed to remove the remains of dirt with a moist sponge.

*Do not use scourers which may scratch the surfaces.*

\* Detergent for food use specific to Zumex Juicers.



Sanitise with a **hydroalcoholic disinfectant\*\*** after the first rinse, and leave it to rest for 1 minute.



**Rinse with plenty of water** after sterilising, in order to remove any remaining disinfectant.



Dry the parts completely.

\*\* Disinfectant for food use recommended.

## Daily cleaning

Blade, sub-filter, bin, peel guides, feed plate, front cover, and tap



Follow the cleaning process indicated, for all the parts: **blade, sub-filter, tank, peel chutes**, etc.



Clean the cover, following the steps shown and removing all the particles which have adhered.

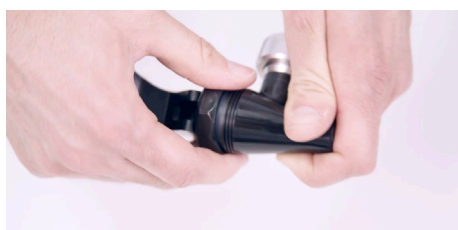


Unscrew the top part of the tap by turning the matte ring, and follow the cleaning steps indicated above.



Wash the **feeder plate** with Citric Active and a soft sponge, removing all the particles which have stuck to it.

## Tap Up



Unscrew the top part of the tap by turning the matte ring, and follow the cleaning steps indicated above.



Dose the degreaser by inserting the spray nozzle into the three orifices and applying the product. Scrub the inside through the holes with the aid of the small brush supplied.



Rinse with water, apply the disinfectant, rinse again and to finish, dry both the outside and the inside of the tap with paper (roll the paper on the pin to aid insertion of the paper into the holes).

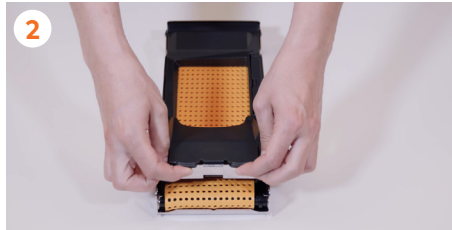
## Instructions for cleaning the components

### Automatic PulpOut System



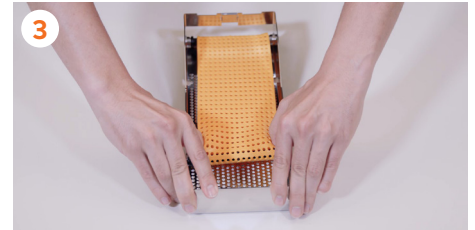
1

Rest the PulpOut system on a flat surface and disassemble the **side cover**, holding it from above to remove the ends of the guides.



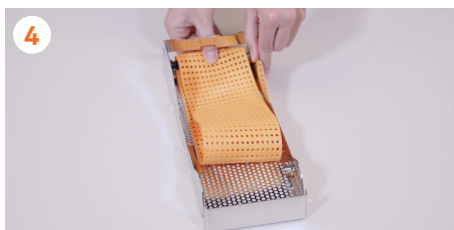
2

Remove the black **upper lid** by pushing upwards on the tabs sticking out.



3

Turn the assembly around and place your fingers on the **sweeping belt** by pushing it outwards to release it.



4

Remove the **sweeping belt** together with the other roller and remove both parts.



5

Clean the conveyor belt and the rest of the components of the Pulp Out with the cleaning steps indicated.



6

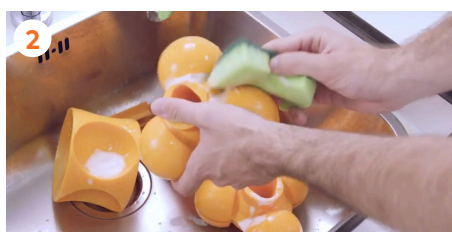
All the parts can also be washed in a **dish-washer**.

### Squeezing system



1

Remove the **pressing units**.



2

Clean **all the parts** following the steps shown. All the parts can also be washed in a **dish-washer**.

## Recommended cleaning instructions

### Midday cleaning (recommended for machines under intensive use)

#### Cover, Juicing system and PulpOut system



1 Turn the knobs and take off the **front cover** as well as the side outputs.



2 Take off the **automatic PulpOut System**, by lifting the assembly with the part closest to you.



3 Remove the **blade** by pressing on the centre and pulling the handle towards you.  
**Caution!** Put the protector on the cutting zone.



4 Assemble the blade protector.



5 Pull off the peel ejectors.



6 Unscrew the securing knobs of the pressing units. Take off the pressing units in pairs.



7 Clean the front zone of the machine, following the steps shown and removing all the particles which have adhered.

**Clean all the parts with the steps described.**

#### Replacing parts.

For quick cleaning in the middle of the day, we recommend having a kit with spare parts. This Kit is made up of: a cover, juicing system and PulpOut system.