



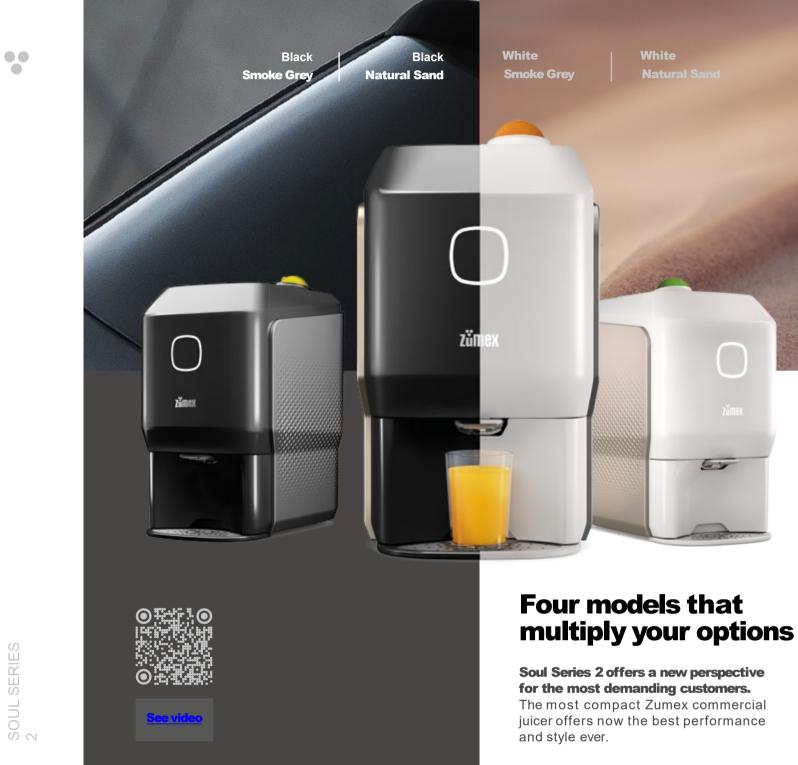
zümex

Soul Series 2

The world of juice will never be the same again, thanks to the new Soul.

This is the start of a new future in which maximum innovation and authentic style are contained in the minimum space.

Small. Smart. Stylish



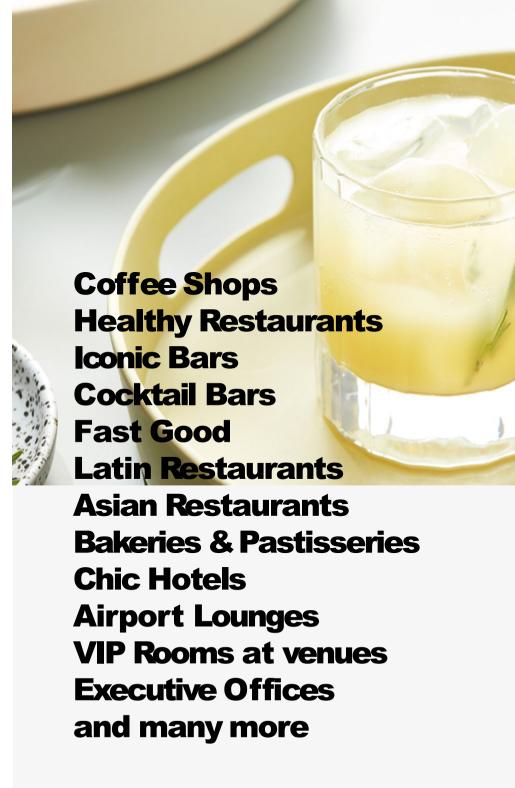
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A new universe to be explored

Soul Series 2 offers a world of possibilities to design spaces that are looking for a different Juice Experience.





SOUL SERI

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The first Smart Juicer

The first automatic juicer that provides information about the productivity of your machine in real time.

Learn more about Zumex Connect





Connect with your Soul Series 2

- Control your business remotely
- Improved machine productivity
- Predictive maintenance
- Status notifications
- Configurations

Push&Juice Natural intuition

A new way to make juice, at the push of a button.



Light up the juice of the future

The design of its new exclusive, user-friendly tap serves juice perfectly.

Smooth flow and zenithal lighting for an improved juicing experience.



1Step Case Out Remove the juicing unit cleanly and comfortably.





Very quiet <60dB
Respects the athmosphere of your premises

1juice 10"



Optimising Juicing

It is simply amazing that so little space can offer such good capacity and speed.



Antibacterial nanotechnology



Maximum hygiene thanks to — • • • our technology based on silver ions that inhibits the growth of bacteria. Extra effective and long-lasting protection.

PulpOut System

Automatic sweeping filter to extract excess pulp and seeds. High level of autonomy. Accessible without removing the juicing unit.



System® 18 fruits/minute

Innovation in full evolution.

Squeeze any citrus fruit using specific kits

- **ORANGES**
- **O TANGERINES**
- LIMES
- **LEMONS**

Easy disassemble and cleaning





Only Soul can adapt to any type of citrus fruit.

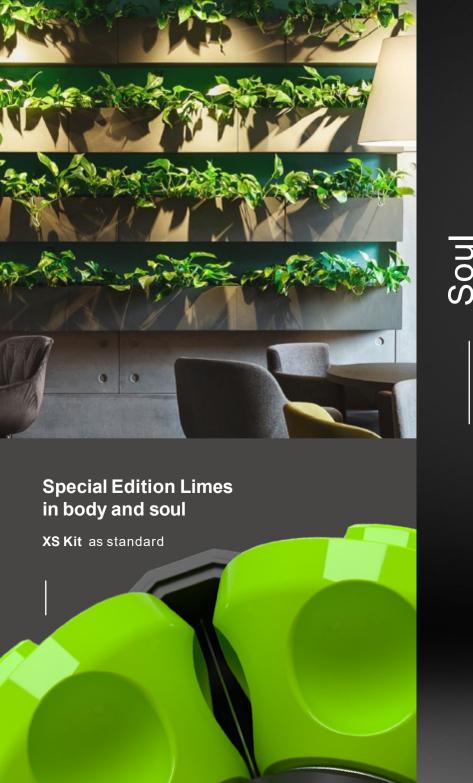
With the Soul Series 2 squeezing kits, you can squeeze any citrus fruit ranging from 42 to 81 mm.

*See technical characteristics.





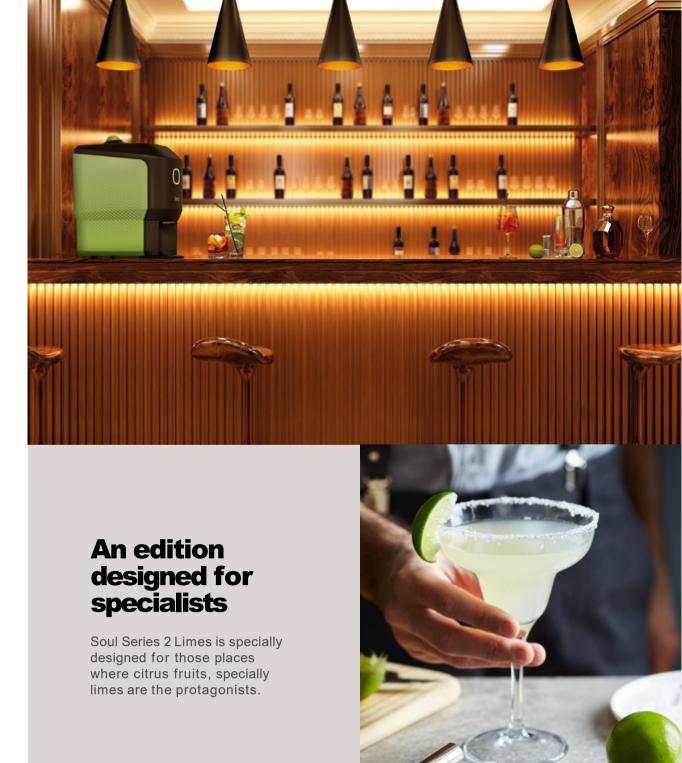
Cocktails, mocktails, pastries, dressings, sauces... Maximum delicacy to obtain the highest performance from each citrus fruit.





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SOUL SERIES





NEW SOUL ACCESSORIES

Complement your juice corner

Soul Series 2 includes accessories to create the perfect atmosphere for the best juice service.

Soul reinvents the juice service with its new Juice Kart



Take natural juice anywhere

Exclusive design with wheels, easy to move, to take your Soul wherever your business requires it.

Width | Depth | Height 856 x 580.5 x 939 mm 33.7" x 22.8" x 36.9"

A comprehensive service

It has an extra area for the storage of fruit, glasses, napkins, and other accessories.

Room for everything you need

Cabinet with capacity to store up to 20 kg of oranges.



Soul-grade finishes

To accompany you wherever you need.

Integrated Waste Removal

35 Kg of fruit 14 L of juice capacity. with serviette holder for an optimum experience.

Cashless Mode Dispenser

Module with touchless payment method. Pay and activate the service automatically.

4 payment methods: Contactless (mobile or card), Chip, Magnetic Stripe, MIFARE.

Fruit basket

zümex

Genuine design More than 8 kg of oranges



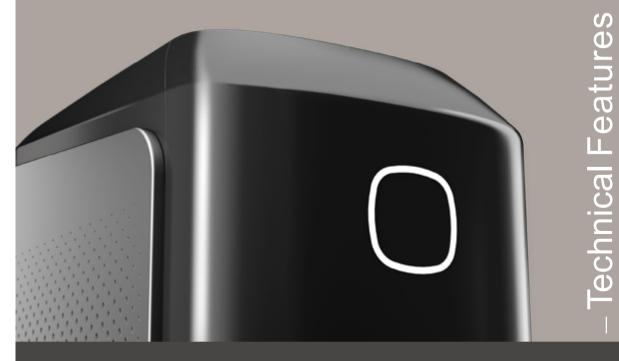
Countertop Kit

Non Stop Juicing thanks to its waste removal



SERIES

SOUL 3



Feeder capacity

Waste container

Fruits per minute

Fruits

Speed

capacity

M KIT: 64 – 81 mm S KIT: 45 – 65 mm Diameter of fruit

Juicing system Conical System® with ASP®

Compatible juicing kits

Approximate time and cleaning

M, S, and XS KIT

Less than 15 minutes

Automatic pulp and seed removal PulpOut System

11.8" x 18.9" x 21.1"

Net weight 32 kg ı 71 lb

Voltage

100 W I 0.134 hp Power

0.4 - 3.4A (100-130VAC) 0.3 - 1.5A (220-240VAC)

* It is recommended to squeeze a variety of lemons with rounded and thin skin. Examples: Eureka, Lisbon, Meyer.

Pat. Pending P201930926 | DMC: 007055652

Consumption

pressure level

Sound

Colours

ES2567101A1. | WO2016059186A1 | ES2527974B1 | WO2013182712A2



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