

EVS [®] ADVANCED

THE CORE OF OUR SQUEEZING



ZUMM 

How does the EVS[®] work?

What is EVS[®]? The Efficient Vertical System is a unique vertical juice extraction system, exclusive of Zummo. Based on manual juice extraction, the EVS[®] has been designed and developed by Zummo with one objective: To obtain the perfect juice.



- 1 The fruit drops from the basket to the cup.



- 2 The cups rotate 90° around their own axis, and the fruit is cut vertically.



- 3 Each cup houses one half of the fruit and continues to rotate up to 180°.



- 4 The cut fruit is pressed vertically against the balls and the juice is obtained. The juice never comes into contact with the juice extraction system components.

Why is EVS® the best system?

It obtains maximum profitability

- Washer system to adapt to the characteristics of each type of fruit
- Specific juice extraction kits for every type and size of fruit
- Grooved cups to help the juice flow, squeezing out the last drop

It obtains the purest juice possible

Less essential oils and chemicals than other professional juice extraction systems on the market (guaranteed by Ainia, the independent study centre).

It uses the most precise cutting system

- Cups that adapt to the size of each fruit
- Moving blade

It is the cleanest on the market

- It minimises splashes from the squeezed fruit
- It avoids jamming caused by the peel
- It reduces pulp waste left on the blade and in the balls

It is Multifruit: Lime, lemon, orange, tangerine, grapefruit and pomegranate

Its grooved cup system, in addition to the automatic filter, makes us the only company that can guarantee the continuous extraction of juice from pomegranates, and without incidents



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