

Basic equipment for *your commercial kitchen*



1 Commercial Cold Press juicer



2 Citrus fruit juicer or industrial juicer



3 Blender



4 Commercial juicer



5 Refrigerator or cold room



6 Tables for washing and preparing the fruit



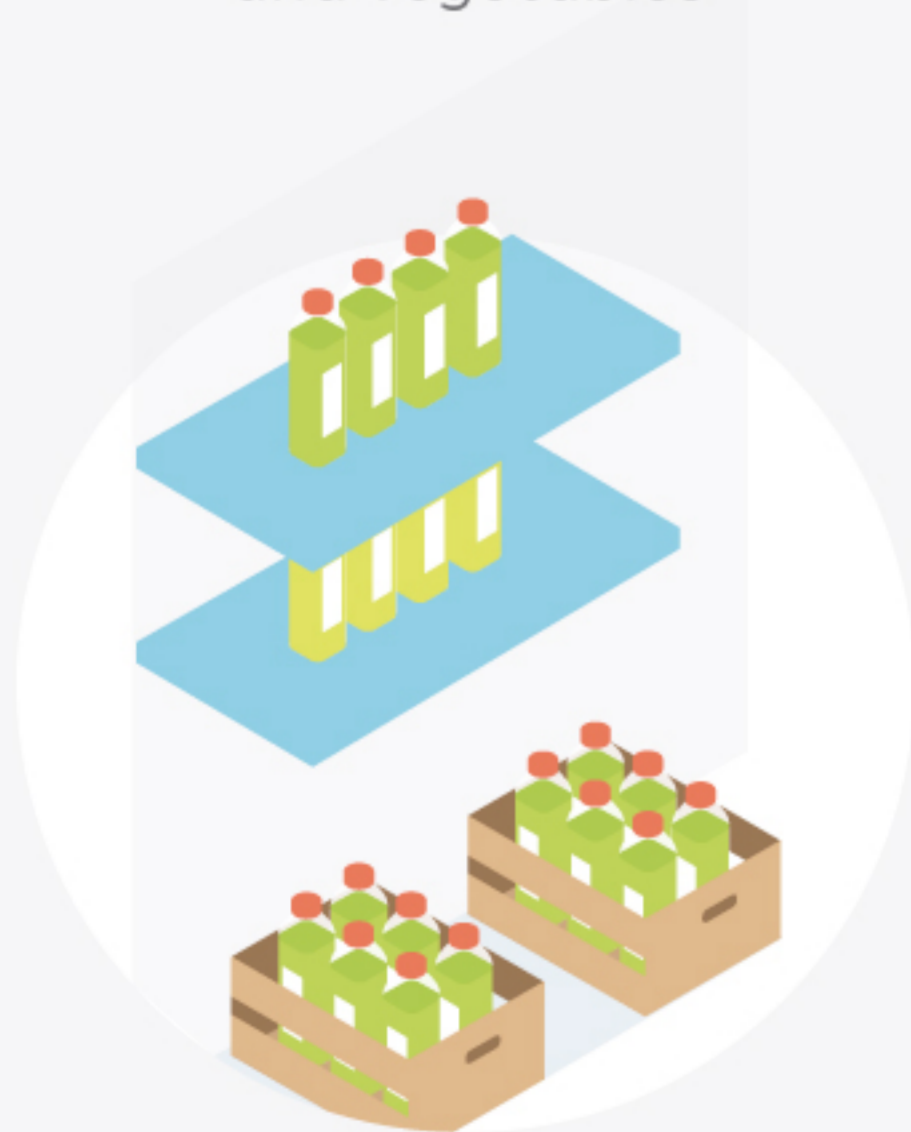
7 Wash point with three sinks for cleaning the fruit and vegetables



8 Tables for filling bottles and manual capping



9 Support table or trolley with wheels



10 Shelves



11 Installation of hot water under pressure



12 Small store

Do you need advice to set up a Cold Press Business?

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