

# The Restaurant Magazine review

Extract from the restaurant magazine 7<sup>th</sup> June 2006  
By Stuart Ferguson an independent journalist

## Squeeze me, Please me

**Thirsty customers are clamouring for a cooling draught of fresh fruit juice, so it's time to get yourself a juicer that will press to impress.**

You need to look at how much juice is extracted from the fruit. The more efficient the unit is at extracting juice, the less fruit will be required which gives you a greater profit margin. Also the speed at which the juice is produced can have a considerable effect on your operation.

Also consider the taste of the juice produced (which is affected by the amount of oil released from the rind), and how noisy the machine is.

Fail on either front and you'll leave your customers with a bad taste in their mouths.

	Zummo Z14	Zumex 100	Oranfresh
Usability	95%	92%	95%
Cleanliness	98%	89%	82%
Oranges per pint	6	7	7
Time taken	1 minute 7 seconds	48 seconds	32 seconds
Weight (kg)	53	45	35
Dimensions(mm)	h780 w478 d 444	h740 w470 d500	H670 w240 d560
Overall rating	92%	88%	86%

### Zummo Z14

We like this a lot. The zummo has yet to be released in this country, but when it is, oh boy! It's not the fastest juicer in the world, but you can easily forgive it this slight misdemeanour as every thing else about it is soooo good.

A lot of thought has been poured into the design and that really sets it apart. Stripping down to clean takes seconds (as does putting it back together), and you could employ a monkey to operate it.

### Zumex 100

Simple to operate, probably long-lived. However, it stamps on the fruit like a two-year old on ants, and this causes the juice to spray everywhere except down into the jug or glass. Also, the machine is really simple to take apart and clean, which is a good point, but putting it back together is rather like one of those puzzles on the Krypton Factor. Not good.

### Oranfresh

This automatic reamer is quite good fun to watch when it's operating. It has the same kind of wow factor the French probably experience when they sent their aristocrats to Madame Guillotine. It is really simple to use, but it lets itself down a bit when it comes to cleaning (although a fully-fitted machine will come with a plumbed-in-water 'wand' to flush the machine out properly). The other let-down was the amount of oranges used to produce a pint of juice. It's a bit wasteful.