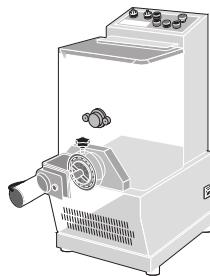


101971



**MPF15N - MPF25N - MPF40N
MPF80N**

uso e manutenzione

IT

use and maintenance

GB

emploi et entretien

FR

Benutz- und Wartungsanleitung

DE

uso y mantenimiento

ES

uso e manutenção

PT

использование и техобслуживание

RUS

CE

MOD065V05

RACCOMANDAZIONI PER IL LETTORE

Prima di mettere in esercizio l'apparecchiatura, è necessario leggere e comprendere tutto il contenuto del manuale di istruzioni.

Si raccomanda di leggere le disposizioni di sicurezza e di rispettarle rigorosamente.

La prudenza è comunque insostituibile. La sicurezza è anche nelle mani di tutti coloro che interagiscono con l'apparecchiatura nell'arco della vita prevista.

Conservare questo manuale in un luogo noto per averlo sempre a disposizione qualora sia necessario consultarlo.

RECOMMENDATIONS FOR THE READER

Before running the appliance, carefully read the entire instruction manual.

Please read the safety instructions and strictly follow them.

However, discretion is invaluable. Safety is also in the hands of all those who use the appliance during its expected working life.

Keep this manual in a known place so its is always available for consultation when needed.

RECOMMANDATIONS POUR LE LECTEUR

Avant de mettre l'appareil en service, il est nécessaire de lire et comprendre l'ensemble du contenu du mode d'emploi.

Il est recommandé de lire les dispositions de sécurité et de les respecter rigoureusement.

La prudence est de toute façon irremplaçable. La sécurité se trouve entre les mains de chaque personne qui interagit avec l'appareil au cours de sa vie prévue. Conserver ce mode d'emploi en un lieu connu pour l'avoir toujours à portée de main s'il est nécessaire de le consulter.

EMPFEHLUNGEN FÜR DEN LESER

Vor der Inbetriebnahme des Geräts ist der gesamte Inhalt der Bedienungsanleitung zu lesen und zu verstehen.

Es wird empfohlen, die Sicherheitsvorgaben zu lesen und diese strikt zu befolgen.

Umsichtiges Arbeiten ist in jedem Fall unverzichtbar. Die Sicherheit liegt auch in den Händen derjenigen, die mit dem Gerät während der vorgesehenen Lebensdauer interagieren.

Bewahren Sie diese Bedienungsanleitung an einem bekannten Ort auf, um sie bei Bedarf stets greifbar zu haben.

RECOMENDACIONES PARA EL LECTOR

Antes de poner en funcionamiento la máquina, es necesario leer y comprender todo el contenido del manual de instrucciones.

Se recomienda leer las disposiciones de seguridad y respetarlas taxativamente.

La prudencia no puede sustituirse. La seguridad está también en manos de quienes utilizan la máquina durante la vida útil prevista.

Consevar este manual en un lugar conocido para disponer del mismo en caso de ser necesaria su consulta.

RECOMENDAÇÕES PARA O LEITOR

Antes de pôr a máquina a funcionar, é necessário ler e compreender o conteúdo do manual de instruções.

Recomenda-se a leitura das disposições de segurança e o rigoroso respeito das mesmas.

De qualquer modo, a prudência é insubstituível. A segurança também está nas mãos de todas as pessoas que interagem com a máquina no arco da sua vida prevista.

Conserve este manual num lugar conhecido para o ter sempre à disposição quando for necessário consultá-lo.

РЕКОМЕНДАЦИИ ЧИТАТЕЛЮ

Перед вводом в эксплуатацию оборудования необходимо прочитать и усвоить все содержимое настоящего руководства.

Прочитать и строго соблюдать инструкции по технике безопасности.

Осторожность незаменима. Безопасность находится в руках всех тех, кто взаимодействует с оборудованием на протяжении всего срока его эксплуатации.

Хранить данное руководство в хорошо известном и доступном месте, чтобы обращаться к нему по мере необходимости.

**GENERAL AND SAFETY
INFORMATION**

Purpose of the manual	3
Machine and manufacturer identification	3
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PASTA FRESCA APPLIANCE

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PURPOSE OF THE MANUAL

- The use and maintenance manual, which is an integral part of the appliance, was written by the manufacturer in his mother tongue to provide the information needed by those authorised to use the appliance during its expected working life.
- Time dedicated to reading this information will prevent personal health and safety risks and economic damages.
- The manufacturer reserves the right to modify the information in the manual without prior notice provided these changes do not affect safety.
- Some parts of the text are highlighted to emphasise their importance.



Important

This indicates particularly important technical information that should not be ignored.



Caution - Precaution

This indicates that adequate actions must be taken to avoid harm to personal safety and health and economic damages.

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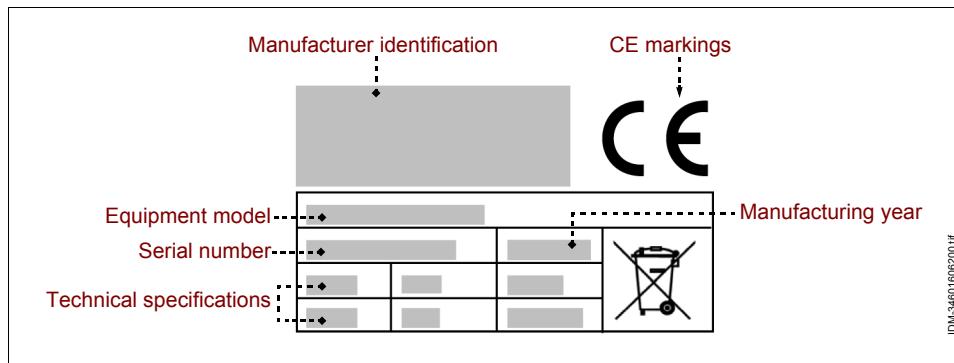


Danger - Warning

This indicates potentially hazardous situations which, if ignored, could cause serious harm to personal health and safety.

MACHINE AND MANUFACTURER IDENTIFICATION

The illustrated identification plate is applied directly on the equipment. It includes references and all indications required for working safety.



CONTACTING CUSTOMER SERVICE

Indicate the appliance version and type of defect found when contacting customer service.

SAFETY DEVICES

- During design and construction the Manufacturer has carefully considered all aspects that could cause possible hazards and personal risks.
- The manufacturer has adopted all the "rules of good construction practice" and constructed the machine with specifically selected materials to guarantee food hygiene and working operability.
- The purpose of this information is to inform the user to pay attention to prevent any type of operating and food risk. However, discretion is invaluable. Safety is also in the hands of all those who use the appliance (installation technicians and users).
- Carefully read the instructions in this manual and those applied directly on the equipment; in particular, observe those that pertain to safety.
- Handle the appliance following the information on the packaging, on the appliance and in the instructions for use.
- During transport, handling and installation, do not hit or drop the appliance to avoid damaging its parts.
- Personnel authorised to perform power connections must make sure the mains specifications match those on the plate, that the mains has a circuit breaker and components in accordance with current laws and regulations.
- Do not tamper with, remove or bypass the safety devices installed on the appliance for any reason.
- The user should carefully read the entire manual and make sure all parts are understood, especially all the information concerning safety.
- Upon first appliance use, if necessary, simulate use to identify controls especially power on and off controls.
- **Only use the appliance as intended. Improper appliance use or use other than that admitted may cause personally safety risks and injuries and economical damages.**

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- **The manufacturer is not liable for any damages due to improper appliance use, failure to follow the instructions in the user manual and appliance tampering or changes without official authorisation.**
- All work that requires specific technical skills or abilities (installation, power connections, etc.) must only be performed by authorised personnel with recognised experience in the specific field.
- Do not use the appliance with broken or inefficient power wires. When a defect is found, immediately stop the appliance in safety conditions and have authorised and qualified personnel replace wires.
- **Before cleaning, maintenance, etc., TURN OFF THE POWER (or unplug the power cord) and make sure the processing area is fully cooled.**
- Clean the appliance after every use or when reasonably needed, also according to the type of food product processed.
- Accurately clean all appliance parts (including surrounding areas) that can come into direct or indirect contact with food products to avoid the risk of contamination and maintain hygiene.
- Only clean the appliance with food safe detergents. Never use corrosive and flammable cleaning products or products that may contain and/or emit harmful substances.
- Clean and disinfect the appliance wearing personal safety devices especially when detergents are used.
- Do not clean the appliance under running water to avoid damaging parts, especially electric and electronic parts.
- **It is absolutely forbidden to pour water into the kneading tank for clearing it in order to avoid damage or failure of the equipment.**
- In the event of prolonged appliance disuse, clean and thoroughly dry all its parts (internal and external). Unplug the power cord and make sure the room conditions are suited to preserve the appliance in time.

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Conditions necessary for correct electrical equipment operations are listed according to the surrounding environment.

- Room temperature not under 5°C.
- Relative humidity between 50% (at 40°C) and 90% (at 20°C).
- The room must be free of areas with gas concentrations and potentially explosive powders and/or fire hazards.
- The activity may affect the environment and, for this reason, take air emissions, liquid discharges and ground contamination, the use of raw materials, natural resources and waste disposal into account.
- During transport and storage, environmental temperature must be between -25°C and 55°C with a maximum of 70°C as long as exposure is no longer than 24 hours.
- Packaging components must be disposed according to current laws in the country of use.
- When decommissioning and scrapping the appliance, divide all parts according to their features and dispose accordingly. Specifically, electrical and electronic components marked by a specific symbol must be taken to authorised recycling centres or returned to the dealer when purchasing a new appliance.
- Electrical and Electronic equipment contain hazardous substances, potentially harmful to health and the environment. Please dispose of them correctly.**

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SAFETY AND INFORMATION SIGNS

Safety signals are affixed to the appliance areas with RESIDUAL RISKS to inform the user of their existence.

The illustrations depict the safety and information signs affixed on the equipment.

- Electrical shock hazard:** this indicates the need to turn power off (or unplug the power cord) before working on electrical connections.



UNPACKING, HANDLING AND INSTALLATION INSTRUCTIONS

- The appliance is delivered packaged in a specific container and, if necessary, suitably stabilised with shockproof material to ensure its integrity.
Packaging may be on a pallet according to appliance features, destination and transport means to facilitate handling.
All information required for handling (loading and unloading) in safe conditions is indicated directly on the packaging.
- The package must be handled according to its specifications (weight, dimensions, etc.).
For limited dimensions and weights, the package may be handled manually. Otherwise, use a lifting device with suitable capacity.
Upon receiving the appliance, make sure all components are integral. In the event of damages or missing parts, contact your local dealer to arrange for future procedures.
- Installation must be performed by expert and authorised personnel who must previously ensure that the electrical mains meet specific current laws, regulations and standards in effect in the country of use.
- Before installing the appliance, make sure the selected site is suitable, sufficiently ventilated and lit, stable and with surrounding areas sufficient for easy cleaning and maintenance. Also make sure the support surface is stable, level and easy to clean to avoid the risk of dirt accumulations and food product contamination.

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Personnel authorised to perform electrical connections must make sure the mains grounding system is efficient and that the mains voltage and frequency match the data listed on the appliance identification plate.

For appliances with special features (shape, weight, dimensions, etc.) the information included in this paragraph may not be thorough. Any additional information is listed in the paragraph on "Lifting Procedures" for each single appliance.

GENERAL APPLIANCE DESCRIPTION

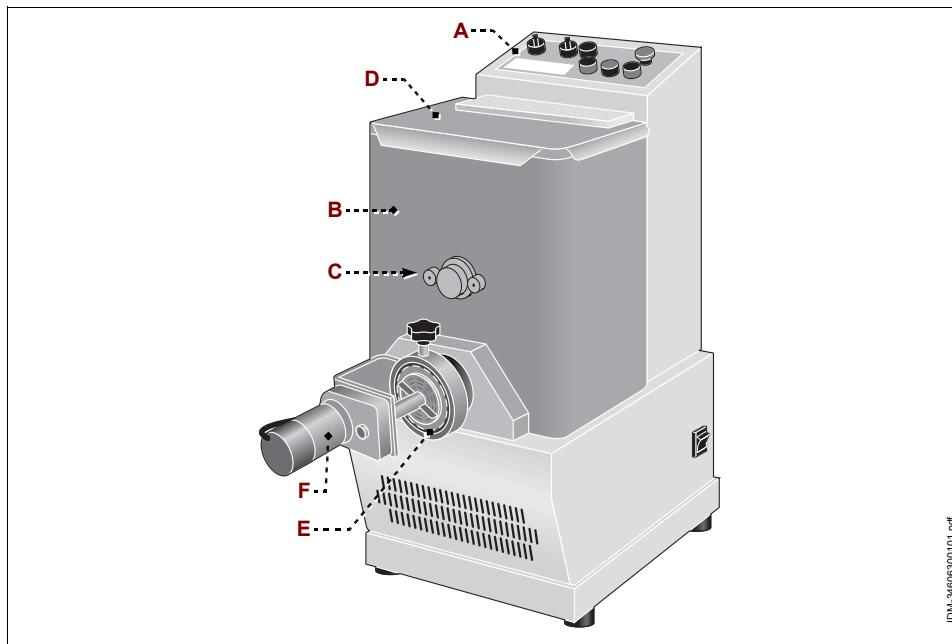
- The "fresh pasta machine" is an appliance designed and manufactured for kneading and extruding differently shaped egg dough for human consumption.
- The professional appliance is designed to be installed in catering environments (bars, pizzerias, restaurants, etc.). Special training is not required. However, users should have skills and abilities specific to the catering sector.

Any use other than that indicated by the manufacturer is considered IMPROPER.

- The appliance is constructed with selected materials and appropriate techniques to guarantee maximum hygiene, rust resistance, significant energy savings and operating safety.
- All appliance components that come into contact with the food product are made with suitable materials.

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The illustration depicts main appliance parts and the list includes their descriptions and functions.



- A) Control panel:** it is equipped with the control devices needed to operate the appliance (see "Control descriptions").:
- B) Container:** contains the product to be kneaded.
- C) Kneading tool:** is for kneading food products.
- D) Container guard:** it is associated with an interlock device (micro switch). The appliance stops when the guard is opened.
- E) Extruding mouth:** it can be equipped with extruders of different kind according to the kind of dough to be prepared.
- F) Electric cutter:** it cuts the dough (Supplied for models MPF80N - MPF40N; optional for model MPF25N; not available for model MPF15N).

TECHNICAL SPECIFICATIONS

Table 1: Technical appliance specifications

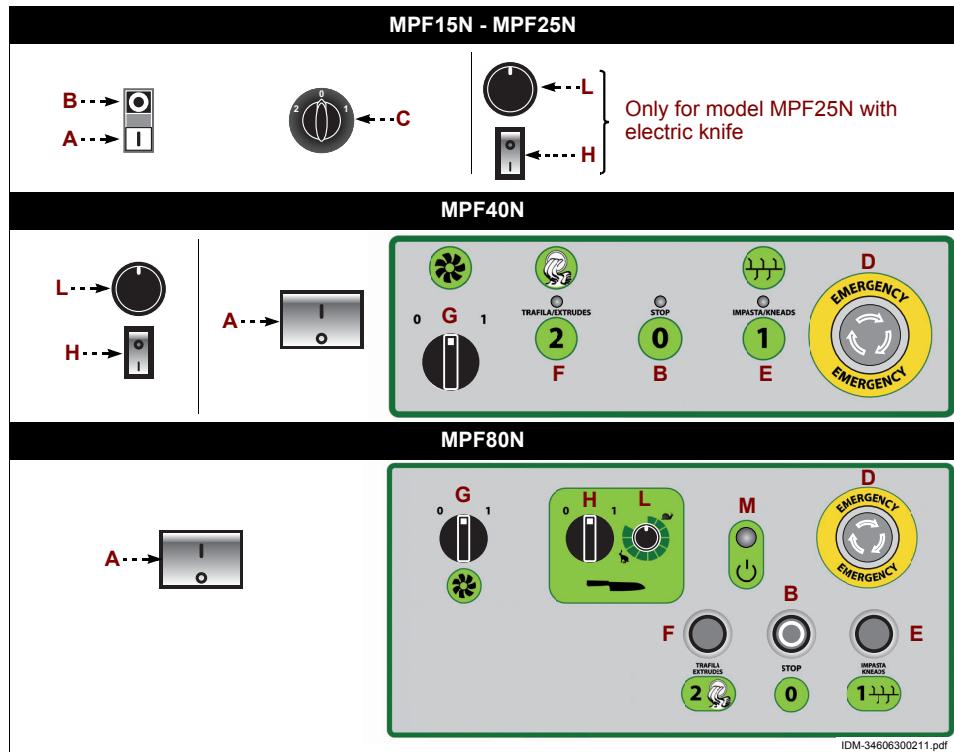
Description	Unit of measure	MPF15N	MPF25N	MPF40N	MPF80N
Power	kW (Hp)	0,3 (0,4)	0,37 (0,5)	0,75 (1)	1 (1,3)
Power supply	V/Ph/Hz	230V/1N/50Hz		230-400V/3/50Hz	
Container capacity	kg	1,5	2,5	4	8
Maximum hourly production (*)	kg/h	5	8	13	25
Diameter of extruder	mm	Ø 50	Ø 57	Ø 78	
Appliance dimensions (LxSxH)	mm	250x480x290±460	260x600x380±560	350x780x450±640	450x740x750±990
Packaging dimensions	mm	590x320x410	720x370x580	740x460x670	850x670x920
Net weight	kg	18	29	42	87
Installation type		Counter installation			
Noise level	dB (A)	< 70			

(*) Indicative data, which varies depending on the type of dies and flour used.

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CONTROL DESCRIPTIONS

The appliance is equipped with the listed control devices, required to run its main functions.

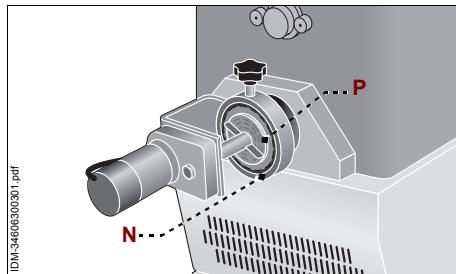


- A)** Pushbutton used to turn on the appliance.
- B)** Pushbutton used to turn off the appliance.
- C) Selector:** used to select the working mode of appliance.
 - Kneading cycle (1)
 - Working stop (0)
 - Extruding cycle (2)
- D) Emergency stop button:** used to stop appliance parts immediately in the event of imminent risk. After having normalized the operating conditions, unblock button to allow machine operation again.
- E) Pushbutton:** used to activate the kneading cycle.
- F) Pushbutton:** used to activate the extruding cycle.
- G) Selector:** used to activate the forced air ventilation in the extruding area.
- H) Switch:** used to activate and deactivate electric cutter.
- L) Regulator:** used to adjust the cutting speed of electric cutter.

M) Indicator light: when on, the appliance is electrically powered.

CHANGE OF EXTRUDER

1. Loosen ring nut (**N**).
2. Replace extruder (**P**) with a piece suitable for the kind of processing to be carried out
3. Screw ring (**N**).



RECOMMENDATIONS FOR USE

- 1. Assemble the appropriate tools for the process to be carried out (including dies).
- 2. Lift the container guard.
- 3. Introduce the flour and then the liquid part respectively (do no introduce the liquid part first because it will leak out of the die).
- 4. Close the tank protection and trigger the protection micro switch by pushing it towards the tank (only for model MPF15N - MPF25N).
- 5. Activate the food products kneading cycle.
 - For model MPF15N - MPF25N: rotate selector (**C**) to "1" (kneading) and press the (**A**) button to start the kneading cycle. To stop the appliance press the (**B**) button.
 - For model MPF40N - MPF80N: position the (**A**) switch to "1" and press the (**E**) key (kneading) to start the kneading cycle. To stop the appliance press the (**B**) button.
This cycle has an indicative duration of 6-8 minutes.
- 6. If necessary, correct the mixture's consistency by adding flour or liquid, in order to obtain a granular mixture, suitable for extrusion (see figure).

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7. At the end of the kneading time, activate food products extrusion cycle.

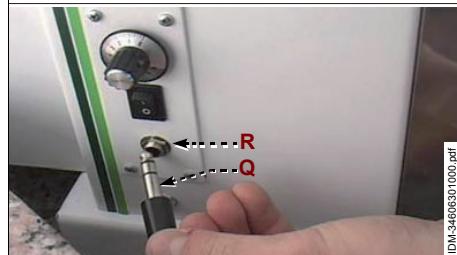
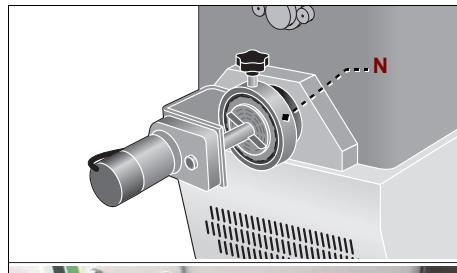
- For model MPF15N - MPF25N: rotate the selector (**C**) to "2" (extrusion) and press the (**A**) button to start the extrusion cycle. To stop the appliance press the (**B**) button.
- For model MPF40N - MPF80N: press the (**F**) button (extrusion) to activate the extrusion cycle and rotate the (**G**) selector to "1" to activate forced ventilation in the extrusion area. To stop the appliance press the (**B**) button.

8. If electric knife is present, position it on the die handwheel (**N**), insert the plug (**Q**) into the connector (**R**), positioning the switch (**H**) to "1" to activate rotation and use regulator (**L**) to vary the die speed.

9. Press the button (**B**) to stop the appliance when finished.

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If it is the first time the appliance is used, remove any protective linings and accurately clean to remove any construction material residue before starting it.



DOSES FOR 1,5 KG OF MIXTURE

1 kg of flour type 00 + 7÷8 egg (an egg corresponds to approx 50 g or 50 ml), or 380÷400

ml of liquid among eggs and water (use at least 3 eggs to give the mixture consistency).

The kneading cycle lasts approx 6÷8 minutes.

The mixture obtained appears in granular form (see figure).

If towards the end of the kneading cycle you have not obtained a granular form, you can add liquid or flour in small doses to obtain the correct consistency.



The appliance allows using different types of flour (flour 00, durum wheat flour, spelt flour, kamut flour, whole grain flour); in these cases it may be necessary to modify the dosage of the above indicated liquid part (egg or egg and water) in order for the mixture consistency to be correct (granular).

The recommended dosage is purely indicative although it has been tested.

APPLIANCE CLEANING

Before cleaning the appliance (at the end of the day or when necessary) turn the power off (or unplug the power cord).

- Lift the container guard.
- Clean the container and its guard.
- Wash the kneading tool and the auger, rinsing and drying them accurately.
- Disassemble the used dies and soak them in hot water to eliminate any mixture residues more easily.
- Remount the kneading tool.
- Close the container guard.
- Accurately clean the work surface and all surrounding areas.
- Clean external appliance surfaces with a damp cloth or sponge.

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Caution - Precaution

Only clean with suitable detergents. Never use corrosive or flammable cleaning products or products that contain substances harmful to human health.

For long periods of disuse, after cleaning and turning off appliance power (or unplugging the power cord), adequately cover it to keep it clean.

TROUBLESHOOTING

The purpose of the following information is to help the operator to identify and correct any anomalies or malfunctions that may occur during use.

Some faults may be resolved by the user, others require specific technical skills or abilities and must only be performed by qualified personnel with recognised experience in the specific sector.



Important

Do not remove internal appliance parts.

The manufacturer is not liable for any machine tampering!

Table 2: Operating malfunctions

Problem	Causes	Solutions
The equipment does not start.	Main switch off.	Turn on main switch.
	No mains power.	Contact your dealer or authorised service centre.
	The container guard is not correctly closed.	Make sure the guard is correctly closed

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<p>CONDIZIONI DI GARANZIA</p> <ul style="list-style-type: none"> - La garanzia ha durata 12 mesi e elle est subordinée à la présentation d'une copie du document fiscal approprié ou de la facture prouvant la date d'achat. - Le produit est garantie contre les vices et défauts de matière première, de fabrication et d'assemblage pendant 12 mois à compter de la date indiquée sur la facture lors de l'achat. La garantie consiste à remplacer ou réparer les parties qui constituent le produit et résultent défectueuses. Elle n'inclut en aucun cas le remplacement du produit suite à une intervention pour panne. - La garantie est limitée donc au remplacement ou à la réparation gratuite des parties qui, selon l'évaluation du constructeur, font preuve de dysfonctionnements. Les matériaux de consommation et les outils ne sont pas couverts. - Les prestations sous garantie seront effectuées par le revendeur chez lequel l'achat a été effectué ou, en alternative, par la maison constructrice, restant entendu que le port est pris en charge par le client, ceci incluant l'organisation, les frais et les risques relatifs. - La garantie est annulée en cas d'altération ou de réparation du produit par du personnel non agréé. - La présente garantie remplace et exclut toute autre garantie due par le revendeur en vertu de la loi ou du contrat et définit tous les droits du client en ce qui concerne les vices et les défauts et/ou le manque de qualité en ce qui concerne les produits achetés. - Pour tout litige juridique est reconnue tribunal compétent de la résidence du fabricant. 	<p>CONDITIONS DE LA GARANTIE</p> <ul style="list-style-type: none"> - La garantie a une durée de 12 mois et elle est subordonnée à la présentation d'une copie du document fiscal approprié ou de la facture prouvant la date d'achat. - Le produit est garantie contre les vices et défauts de matière première, de fabrication et d'assemblage pendant 12 mois à compter de la date indiquée sur la facture lors de l'achat. La garantie consiste à remplacer ou réparer les parties qui constituent le produit et résultent défectueuses. Elle n'inclut en aucun cas le remplacement du produit suite à une intervention pour panne. - La garantie est limitée donc au remplacement ou à la réparation gratuite des parties qui, selon l'évaluation du constructeur, font preuve de dysfonctionnements. Les matériaux de consommation et les outils ne sont pas couverts. - Les prestations sous garantie seront effectuées par le revendeur chez lequel l'achat a été effectué ou, en alternative, par la maison constructrice, restant entendu que le port est pris en charge par le client, ceci incluant l'organisation, les frais et les risques relatifs. - La garantie est annulée en cas d'altération ou de réparation du produit par du personnel non agréé. - La présente garantie remplace et exclut toute autre garantie due par le revendeur en vertu de la loi ou du contrat et définit tous les droits du client en ce qui concerne les vices et les défauts et/ou le manque de qualité en ce qui concerne les produits achetés. - Pour tout litige juridique est reconnue tribunal compétent de la résidence du fabricant.
<p>CONDICIONES DE GARANTIA</p> <ul style="list-style-type: none"> - La garantía tiene una duración de 12 meses y está subordinada a la presentación de una copia de un documento fiscal válido o de una factura que prueba la fecha de compra. - El producto está garantizado contra vicios y defectos de los materiales, de fabricación y de ensamblaje, por un plazo de 12 meses a partir de la fecha de la factura de compra. La garantía consiste en la sustitución o reparación de las partes componentes del producto que resultan defectuosas. La misma no comprende, en ningún, caso la sustitución del producto posterior a una intervención por avería. - La garantía se limita a la sustitución o reparación gratuita de las partes que, a juicio del fabricante no funcionen correctamente. No entran dentro de la misma los materiales de consumo y las herramientas. - Las prestaciones bajo garantía serán realizadas por el revendedor al que se ha realizado la compra del producto, o bien por la Casa Fabricante, dejando sobrentendido que el transporte, riesgos y gastos quedan a cargo del cliente. - La garantía caduca si el producto ha sido forzado o reparado por personal no autorizado. - La presente garantía sustituye y excluye cualquier otra garantía debida por el revendedor por ley o contrato y define todos los derechos del cliente con respecto a las imperfecciones, defectos y/o faltantes en cantidad en el pedido de los productos comprados. - Para cualquier controversia jurídica es reconocida Tribunal competente de residencia de los fabricantes. 	<p>GARANTIEBEDINGUNGEN</p> <ul style="list-style-type: none"> - Die Garantiezeit beträgt 12 Monate und hängt von der Vorlage einer Kopie eines geeigneten Steuordokuments oder einer Rechnung, das die Kaufdatum belegt. - Die Garantie bezieht sich auf Mängel und Fehler in Bezug auf alle Materialien, die Herstellung und die Montage und gilt 12 Monate ab dem Rechnungsdatum. Die Garantieleistung besteht in der Auswechselung der fehlerhaften Produktdkomponenten. Die Garantie umfasst in keinem Fall die Auswechselung des Produkts infolge eines Eingriffs wegen Defekt. - Die Garantie ist mithin beschränkt auf die kostenfreie Auswechselung oder Reparatur der Teile, die nach dem Urteil des Herstellers fehlerhaft arbeiten. Verbrauchsmaterialien und Werkzeuge sind von dieser Garantie nicht abgedeckt. - Die Garantie wird von dem Wiederverkäufer geleistet, bei dem das Produkt gekauft wurde oder als Alternative von der Herstellerfirma. Dabei versteht sich, dass der entsprechende Transport in der Verantwortung sowie auf Kosten und Risiko des Kunden erfolgt. - Die Garantie verfällt, sobald das Produkt von unbefugtem Personal manipuliert oder repariert wird. - Diese Garantie ersetzt und schließt jede weitere vom Wiederverkäufer von Gesetzes oder Vertrags wegen geschuldet Garantie und definiert alle Kundenerrechte hinsichtlich Qualitätsfehler oder –mängel an den gekauften Produkten. - Für Rechtsstreitigkeiten erkannt wird zuständigen Gericht des Wohnsitzes des Herstellers.
<p>CONDICIONES DE GARANTIA</p> <ul style="list-style-type: none"> - A garantia tem a duração de 12 meses e está subordinada à apresentação de uma cópia de idóneo documento fiscal válido ou de uma factura que prove a data de compra. - O produto está garantido contra vícios e defeitos dos materiais, de fabricação e montagem ou por 12 meses da data da fatura de compra. A garantia consiste na substituição ou reparação das partes que constituem o produto que resultam defectuosas. A garantia não prevê a substituição do produto devido a intervenção por avaria. - A garantia limita-se, portanto, à substituição ou reparação gratuita das partes que, a juízo do construtor, não funcionam bem. Não entram na mesma os consumíveis e os utensílios. - As prestações sob garantia serão de competência do revendedor no qual foi efectuada a compra do produto ou, em alternativa, pela firma construtora, ficando assente que o relativo transporte, despesas e riscos são a cargo do cliente. - A garantia decai se o produto for alterado ou reparado por pessoal não autorizado. - A presente garantia substitui e exclui qualquer outra garantia devida pelo revendedor por lei ou contrato e define todos os direitos do cliente em relação a vícios e defeitos e/ou falta de qualidade relativamente aos produtos comprados. - Para qualquer litigo jurídico é reconhecida Tribunal competente da residência do fabricante. 	<p>CONDICIONES DE GARANTIA</p> <ul style="list-style-type: none"> - A garantia tem a duração de 12 meses e está subordinada à apresentação de uma cópia de idóneo documento fiscal válido ou de uma factura que prove a data de compra. - O produto está garantido contra vícios e defeitos dos materiais, de fabricação e montagem ou por 12 meses da data da fatura de compra. A garantia consiste na substituição ou reparação das partes que constituem o produto que resultam defectuosas. A garantia não prevê a substituição do produto devido a intervenção por avaria. - A garantia limita-se, portanto, à substituição ou reparação gratuita das partes que, a juízo do construtor, não funcionam bem. Não entram na mesma os consumíveis e os utensílios. - As prestações sob garantia serão de competência do revendedor no qual foi efectuada a compra do produto ou, em alternativa, pela firma construtora, ficando assente que o relativo transporte, despesas e riscos são a cargo do cliente. - A garantia decai se o produto for alterado ou reparado por pessoal não autorizado. - A presente garantia substitui e exclui qualquer outra garantia devida pelo revendedor por lei ou contrato e define todos os direitos do cliente em relação a vícios e defeitos e/ou falta de qualidade relativamente aos produtos comprados. - Para qualquer litigo jurídico é reconhecida Tribunal competente da residência do fabricante.
<p>УСЛОВИЯ ГАРАНТИИ</p> <ul style="list-style-type: none"> - Настоящая гарантія действительна в течение 12 месяцев и обусловлена предъявлением настоящего сертификата вместе с соответствующим документом о покупке или фактурой, подтверждающей дату покупки. - На изделия предоставляется гарантия против изъянов и дефектов материалов, изготовления и сборки в течение срока, указанного в настоящем сертификате. Гарантия заключается в проведении замены или ремонта дефективных частей, составляющих изделие. Гарантия не включает в себя замену изделий в результате ремонта по вине производителя. - Таким образом, гарантия ограничивается бесплатным проведением замены или ремонта частей, которые по усмотрению производителя считаются неисправными. Гарантия не распространяется на расходные материалы и инструменты. - Гарантитные услуги оказываются дилером, у которого была совершена покупка, или, в качестве альтернативы, фирмой-производителем, причем подразумевается, что транспортировка организуется и выполняется за счет клиента и под его ответственностью. - Гарантия упрашивается в случае неправильного обращения с изделием или ремонта, проведенного неуполномоченным персоналом. - Настоящая гарантія заменяет собой и исключает любую другую гарантию, полученную от дилера по закону или по контракту, и определяет все права клиента в отношении изъянов и дефектов и/или недостатка качества приобретенных изделий. - При возникновении любых разногласий юридического характера компетентным считается суд г. Римини – Италия – Е. Для любой правовой спор является признанным компетентным судом жалобы изготовителя. 	<p>GARANTIVILLKOR</p> <ul style="list-style-type: none"> - Garantin varar i 12 månader och gäller på villkor att kunden kan visa upp ett kvitto eller faktura som bevis på inköpsdatum. - Produkten garanteras mot eventuella fel och defekter i materialer, fabrikationsfel och monteringsfel i 12 månader från inköpsdatum. Garantin består i byte eller reparationsav delarna som produkten består av och som eventuellt är defekta. Den täcker aldrig byt av produkten efter eventuella försök till reparationer. - Garantin är således begränsad till ersättning eller gratis reparations av delarna som fungerar dåligt, enligt tillverkaren. Detta gäller inte förbrukningsartiklar och verktyg. - Garantipristakten ska ges av återförsäljaren som säljer produkten till kunden, eller av tillverkaren, förutsatt att kunden står för transportkostnaderna och eventuella risker. - Garantin förfaller om produkten manipuleras eller repareras av personal som inte är autorisierad för detta. - Denna garanti ersätter och utsluter varje annan garanti från återförsäljaren, enligt lag eller kontrakt, och anger alla kundens rättigheter vad gäller fel och defekter och/eller avsaknad av kvalitet i de produkter som innehållats. - För varje tvist är erkänd behörig domstol där tillverkaren.
<p>JÓTÁLLÁS FELTÉTELEK</p> <ul style="list-style-type: none"> - A józállás időtartama 12 hónap. A józállás a vásárlás napját igazoló számla vagy blokk (annak másolatának) felmutatása ellenében vehető igénybe. - A józállás az anyaghibridról, gyártási ill. összeszerelési hibáról eredő meghibásodásokra terjed ki, a számlán felülvizsgált vásárlás napjától számított 12 hónapig. A józállás által a termék hibás részeinek cseréjéről vagy ezek kijavításáról. Nem foglalja viszont magában az egész termék cseréjét a hiba javítása követében. - A józállás kizárolag a hibás részek díjmentes javítására, cseréjére korlátozott, amik a gyártó elbírálatára alapján részen vagy egyáltalán nem működnek. Nem érvényes anyagkopárás és felzserelésre. - A józállás belső szolgáltatást az eladó vegyi, ahol történik a termék vásárlása, vagy pedig kivánság szerint a gyártó cége, de ebben az esetben az áru szállítási költsége és biztonsága, kockázata a vásárlótól terheli. - A józállás érvényét veszi ha a terméken nem hozzáérő és nem meghatalmazott személy bármilyen beavatkozást végez. 	<p>OPOI ΕΙΤΥΓΕΙΣΕ</p> <ul style="list-style-type: none"> -Η εγγύηση έργα, διάρκεια 12 μήνες και υπόκειται στην προσφόρμητη αντιτύραφη του κατώλληκτου φορολόγου εργασίας ή πιστωτικού αριθμού. -Τα πρόβλημα είναι εγγυήσιμο για απόδειξη, και ελέγχουμε υλικών, κατασκευής και συναρμολόγησης για 12 μήνες από την πιστωτική διάστημα ή την πιστωτική ημέρα. Η εγγύηση καλύπτει την αντικατάσταση ή την επανεργάσιμη αποκατάσταση της εργασίας ή της αποκατάστασης της εργασίας από την πιστωτική προϊόντος που παρέστανται στην πιστωτική απόδειξη. -Διανομέας η εγγύηση καλύπτει μόνο τη διαρκεία αντικατάστασης ή επανεργάσιμης αποκατάστασης της εργασίας ή της αποκατάστασης της εργασίας από την πιστωτική προϊόντος που παρέστανται στην πιστωτική απόδειξη. -Η εγγύηση πρέπει να ισχύει σε περιόδου που προβλέπεται στην εποκή παραίστασης ή αποκατάστασης της εργασίας.
<p>- Ez a józállás helyettesít és kizárá minden más józállást amire a gyártó köteles egy szerződés vagy jog alapján és meghatározta a vásárló minden jogát a vásárlott termékek hibáival, hiányosságával, minőség hiányával szemben viszonyítva.</p> <p>- minden olyan jogvita elismert illetékes bíróság lakóhelye a gyártótól.</p>	<p>Η πιστωτική εγγύηση αποκατάσταση και απόδειξη όλως τις προπρόμακρες εγγύησες που ενδρεγμένως παρέχει ο πώλης με βάση τον οποίο κάτιον στηρίζεται, και καθορίζει όλα τα δικαιώματα του πώλητού όσον αφορά τα ελαττώματα και την έλλειψη αναπληρωμάτων πωλήσεων, των πρόσθιων που αποκτήθηκαν.</p> <p>- Για κάθε νομική διαπορά αντικατάσταση απρόσδικη θεωρείται αρμόδιο δικαιοσύνη της κατασκευαστής.</p>