



Lista de pret Price list

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Stimati clienti,

Firma sc Poly-Tech srl si-a inceput activitatea pe teritoriul României in anul 1998, in prestari de servicii in diferite domenii.

Din anul 2000 activitatea de baza este comercializarea utilajelor pentru brutarii si patiserii. La inceput s-a comercializat utilaje second hand, iar din anul 2002 s-a trecut la comercializarea utilajelor noi, in parte fabricate dupa conceptia noastra, care prezinta ca. 80% din vanzari, convingând producatorii de paine prin calitatea si productivitatea lor.

Utilajele comercializate de sc Poly-Tech srl, in colaborare cu Gemacos Trading din Germania in bransa din 1986, care ne asigura aprovizionarea, sunt produse de calitate superioara, produse la standardul prescris prin actele normative ale Uniunii Europene.

Din pacate, din cauza intirzierii constructiei noului sediu, la iesire din Satu-Mare, pe drumul spre Carei/Oradea, zona Râtu Mare, ne puteti contacta numai prin E-Mail sau prin telefon. Constructia v-a cuprinde birouri, atelier pentru productie si service precum si o sala pentru prezentarea produselor comercializate. Va rugam sa nu ezitati sa ne contactati daca aveti nevoie de consultanta sau de sfatul nostru in privinta imbunatatirii a sistemului tehnologic sau dobandirii a de utilaje pentru brutarie si patiserie, sau daca nu gasiti utilajul dorit in aceasta lista de pret. Treceti cu vederea si faptul ca lista de pret nu cuprinde toate utilajele pe care le comercializam.

Intrebati de ofertele speciale care le oferim trimestrial.


Va multumim anticipat pentru intelegerea si increderea acordata.

Peter Geng, General Manager


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SMALL SPIRAL MIXERS – MALAXOR SPIRAL CAPACITATE MICA

Model	Details	Euro	Fig.
SMCT	Small spiral mixer with removable bowl. Bowl, spiral, central shaft and protection grid all in stainless steel. Reducer with high efficiency gears in oil bath. Complete with standard wheels Malaxor spiral capacitate mica cu cuva detasabila. Cuva, brat, tija si capacul de protectie din inox. Reductia prin reductor cu baie de ulei. Standard cu roti.		
SMCT12	Dough capacity Kg. 12 (It. 15) Capacitate aluat 12 kg. (15 L) Motor 0,75kw, L65x37x65H, 80kg	2.230,75	
SMCT12S	with two speed motor / cu doua viteze	2.154,75	
SMCT18	Dough capacity Kg. 18 (It. 20) Capacitate aluat 18 kg. (20 L) Motor 0,75kw, L69x41x65H, 85kg	1.579,75	
SMCT18S	with two speed motor / cu doua viteze	1.794,25	
SMCT25	Dough capacity Kg. 25 (It. 33) Capacitate aluat 25 kg. (33 L) Motor 1,25kw, L75x45x74H, 115kg	1.728,25	
SMCT25S	with two speed motor / cu doua viteze	1.918,00	
SMCT38	Dough capacity Kg. 38 (It. 40) Capacitate aluat 38 kg. (40 L) Motor 1,5kw, L83x50x74H, 130kg	1.951,00	
SMCT38S	with two speed motor / cu doua viteze	2.198,50	
SMCT44	Dough capacity Kg. 44 (It. 50) Capacitate aluat 44 kg. (50 L) Motor 1,5kw, L86x55x74H, 140kg	2.204,25	
SMC44S	with two speed motor / cu doua viteze	2.493,00	


SPIRAL MIXERS, FIXED BOWL – MALAXOR SPIRAL, CUVA FIXA

Model	Details	Euro	Fig.
SMC50	<p>Capacity: dough kg.50/flour kg.30, two speeds - automatic model with two timers for 1st and 2nd speed, one motor for spiral and bowl.</p> <p>Capacitate 50kg aluat/30kg faina, doua viteze, model automatic cu doua temporizatoare pt. viteza unu si doi, un motor pentru cuva si brat.</p> <p>Motor Kw 1.5 / 3.0 , L110x60x130H, 260kg</p>	5.461,00	
SMC60	<p>Capacity: dough kg.60/flour kg.40, two speeds - automatic model with two timers for 1st and 2nd speed, one motor for spiral and bowl.</p> <p>Capacitate 60kg aluat/40kg faina, doua viteze, model automatic cu doua temporizatoare pt. viteza unu si doi, un motor pentru cuva si brat.</p> <p>Motor Kw 1.5 / 3.0 , L110x60x130H, 260kg</p>	5.659,00	
SMC80	<p>Capacity: dough kg.80/flour kg.55, two speeds –reverse control, automatic model with two timers for 1st and 2nd speed, two motors for spiral and bowl.</p> <p>Capacitate 80kg aluat/55kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi, doua motoare pentru cuva si brat.</p> <p>Motor Kw 2,6/4,8 + kw 0,55, L120x75x135H, 460kg</p>	8.084,50	
SMC100	<p>Capacity: dough kg.80/flour kg.55, two speeds –reverse control, automatic model with two timers for 1st and 2nd speed, two motors for spiral and bowl.</p> <p>Capacitate 80kg aluat/55kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi, doua motoare pentru cuva si brat.</p> <p>Motor Kw 2,6/4,8 + kw 0,55, L120x75x135H, 500kg</p>	8.431,00	
SMC120	<p>Capacity: dough kg.120/flour kg.80, two speeds –reverse control, automatic model with two timers for 1st and 2nd speed, two motors for spiral and bowl.</p> <p>Capacitate 120kg aluat/80kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi, doua motoare pentru cuva si brat.</p> <p>Motor Kw 3,75/6,0 + kw 0,66, L130x85x135H, 580kg</p>	8.678,50	

SPIRAL MIXERS, FIXED BOWL – MALAXOR SPIRAL, CUVA FIXA

Model	Details	Euro	Fig.
SMC160	<p>Capacity: dough kg.160/flour kg.100, two speeds – reverse control, automatic model with two timers for 1st and 2nd speed, two motors for spiral and bowl.</p> <p>Capacitate 160kg aluat/100kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi, doua motoare pentru cuva si brat.</p> <p>Motor Kw 3,75/8,0 + kw 0,66, L140x95x160H, 800kg</p>	10.324,25	
SMC200	<p>Capacity: dough kg.200/flour kg.125, two speeds – reverse control, automatic model with two timers for 1st and 2nd speed, two motors for spiral and bowl.</p> <p>Capacitate 200kg aluat/125kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi, doua motoare pentru cuva si brat.</p> <p>Motor Kw 4/10 + kw 1,5, L140x95x160H, 860kg</p>	11.091,50	
SME80	<p>Capacity: dough kg.80/flour kg.55, two speeds –reverse control, automatic model with two timers for 1st and 2nd speed, two motors for spiral and bowl.</p> <p>Capacitate 80kg aluat/55kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi, doua motoare pentru cuva si brat.</p> <p>Motor Kw 2,6/4,8 + kw 0,55, L115x70x135H, 485kg</p>	7.865,75	
SME120	<p>Capacity: dough kg.120/flour kg.80, two speeds –reverse control, automatic model with two timers for 1st and 2nd speed, two motors for spiral and bowl.</p> <p>Capacitate 120kg aluat/80kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi, doua motoare pentru cuva si brat.</p> <p>Motor Kw 3,75/6,0 + kw 0,66, L120x80x135H, 510kg</p>	8.243,75	
SME160	<p>Capacity: dough kg.160/flour kg.100, two speeds – reverse control, automatic model with two timers for 1st and 2nd speed, two motors for spiral and bowl.</p> <p>Capacitate 160kg aluat/100kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi, doua motoare pentru cuva si brat.</p> <p>Motor Kw 3,75/8,0 + kw 0,66, L130x95x160H, 780kg</p>	9.911,75	
SME250	<p>Capacity: dough kg.200/flour kg.125, two speeds – reverse control, automatic model with two timers for 1st and 2nd speed, two motors for spiral and bowl.</p> <p>Capacitate 200kg aluat/125kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi, doua motoare pentru cuva si brat.</p> <p>Motor Kw 4/10 + kw 1,5, L150x100x160H, 860kg</p>	13.371,25	


SPIRAL MIXERS, FIXED BOWL – MALAXOR SPIRAL, CUVA FIXA

Model	Details	Euro	Fig.
SMCE	<p>Electronic control panel, up to 99 programs. 3 speeds : 1 slow reversed speed for pre mixing and 2 standard slow and fast speeds, 3 timers for 1st slow reverse speed, 2nd slow standard speed and 3rd fast speed. Built in Water doser programmed on the control panel with indication of water temperature. Thermal probe for dough and external temperature</p> <p>Comanda electronica cu 99 programe, cu trei temporizatoare pt. trei viteze: 1 amestec cu rotatie reversibila, 2 incet si 3 repede, doua motoare pentru cuva si brat. Mixer si dozator de apa integrat, cu indicatia temperaturii pe panoul de comanda. Sonda exterioara pentru masurarea temperaturii apei, aluatului etc.</p>		
SMCE80	<p>Capacity: dough kg.80/flour kg.55 Capacitate 80kg aluat/55kg faina Motor Kw 2,6/4,8 + kw 0,55, L120x75x135H, 460kg</p>	9.487,00	
SMCE100	<p>Capacity: dough kg.100/flour kg.65 Capacitate 100kg aluat/65kg faina Motor Kw 2,6/4,8 + kw 0,55, L120x75x135H, 500kg</p>	9.850,00	
SMCE120	<p>Capacity: dough kg.120/flour kg.80 Capacitate 120kg aluat/80kg faina Motor Kw 3,75/6 + kw 0,66, L130x85x135H, 580kg</p>	10.147,00	
SMCE160	<p>Capacity: dough kg.160/flour kg.100 Capacitate 160kg aluat/100kg faina Motor Kw 3,75/8 + kw 0,66, L140x95x160H, 800kg</p>	11.652,50	
SMCE200	<p>Capacity: dough kg.200/flour kg.125 Capacitate 200kg aluat/125kg faina Motor Kw 4/10 + kw 1,5 L140x95x160H, 860kg</p>	12.485,75	


SPIRAL MIXERS, REMOVABLE BOWL–MALAXOR, CUVA DETASABILABILA

Model	Details	Euro	Fig.
SMCR160	<p>Capacity: dough kg.160/flour kg.100, two speeds –reverse control, automatic model with two timers for 1st and 2nd speed.</p> <p>Capacitate 160kg aluat/100kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi.</p> <p>Motor Kw 7,5 L190x95x146(190)H, 1315kg</p>	23.363,50	
SMCR200	<p>Capacity: dough kg.200/flour kg.125, two speeds –reverse control, automatic model with two timers for 1st and 2nd speed.</p> <p>Capacitate 200kg aluat/125kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi.</p> <p>Motor Kw 7,5 L190x95x146(194)H, 1325kg</p>	23.859,50	
SMCR250	<p>Capacity: dough kg.250/flour kg.155, two speeds –reverse control, automatic model with two timers for 1st and 2nd speed.</p> <p>Capacitate 250kg aluat/155kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi.</p> <p>Motor Kw 9,5 L194x106x146(194)H, 1345kg</p>	25.537,00	
CR160	Trolley with extra bowl, Dough capacity kg. 160 Cuva detasabila capacitate 160kg aluat	5.065,00	
CR200	Trolley with extra bowl, Dough capacity kg. 200 Cuva detasabila capacitate 200kg aluat	5.661,75	
CR250	Trolley with extra bowl, Dough capacity kg. 250 Cuva detasabila capacitate 250kg aluat	6.328,25	
SV ME	<p>Tilting lift for removable trolley Kg. 160, 200, 250 dough capacity. Unloading height mt. 1,2 – 1,8</p> <p>Lift pentru cuva cu capacitatea de 160, 200, 250kg aluat</p> <p>380V/1,1kw, L170x112x283H, 670kg</p>	14.737,75	


SPIRAL MIXERS, REMOVABLE BOWL–MALAXOR, CUVA DETASABILABILA

Model	Details	Euro	Fig.
SMER160	<p>Capacity: dough kg.160/flour kg.100, two speeds –reverse control, automatic model with two timers for 1st and 2nd speed.</p> <p>Capacitate 160kg aluat/100kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi.</p> <p>Motor Kw 7,5 L190x110x145(190)H, 1250kg</p>	27.842,00	
SMER250	<p>Capacity: dough kg.250/flour kg.155, two speeds –reverse control, automatic model with two timers for 1st and 2nd speed.</p> <p>Capacitate 250kg aluat/155kg faina, doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi.</p> <p>Motor Kw 9,5 L194x106x146(194)H, 1325kg</p>	32.192,00	
ER160	<p>Trolley with extra bowl, Dough capacity kg. 160</p> <p>Cuva detasabila capacitate 160kg aluat</p>	6.065,50	
ER250	<p>Trolley with extra bowl, Dough capacity kg. 250</p> <p>Cuva detasabila capacitate 250kg aluat</p>	6.797,50	




SPIRAL MIXER WITH LIFT – MALAXOR SPIRAL CU LIFT

Model	Details	Euro	Fig.
SMCL	<p>Automatic spiral mixer with lift, Discharge height : 2,06 m two speeds –reverse control, automatic model with two timers for 1st and 2nd speed, two motors for spiral and bowl.</p> <p>Malaxor automat cu lift, descarcare la 2,06m doua viteze, rotatie reversibila, model automatic cu doua temporizatoare pt. viteza unu si doi, doua motoare pentru cuva si brat.</p>		
SMCL80	<p>Capacity: dough kg.80/flour kg.55</p> <p>Capacitate 80kg aluat/55kg faina</p> <p>Motor Kw 3/5,2 + 0,75kw, L155x188x175(310)H, 1160kg</p>	20.960,50	
SMCL120	<p>Capacity: dough kg.120/flour kg.80</p> <p>Capacitate 120kg aluat/80kg faina</p> <p>Motor Kw 3/5,2 + 0,75kw, L155x188x175(310)H, 1220kg</p>	22.693,00	
SMCL160	<p>Capacity: dough kg.160/flour kg.100</p> <p>Capacitate 160kg aluat/100kg faina</p> <p>Motor Kw 4,5/7,8 + 1,1kw, L155x193x175(325)H, 1550kg</p>	23.717,50	
SMCL200	<p>Capacity: dough kg.200/flour kg.125</p> <p>Capacitate 200kg aluat/125kg faina</p> <p>Motor Kw 6,5/11 + 1,1kw, L155x198x175(310)H, 1570kg</p>	24.196,00	

FORK MIXERS – MALAXOR BRAT FURCA

Model	Details	Price Euro	Fig.
FME80	Capacity: dough kg.80/flour kg.55. Fork speed 45rpm Capacitate 80kg aluat/55kg faina. Viteza amastec 45rpm Motor: Kw 1,8 L130x70x110H, 200Kg	3.992,50	
FME100	Capacity: dough kg.100/flour kg.65. Fork speed 45rpm Capacitate 100kg aluat/65kg faina. Viteza amestec 45rpm Motor: Kw 2,0 L145x80x115H, 250Kg	4.637,50	
FME160	Capacity: dough kg.160/flour kg.100. Fork speed 45rpm Capacitate 160kg aluat/100kg faina. Viteza amestec 45rpm Motor: Kw 2,2 L160x90x115H, 300Kg	5.282,50	
FME250	Capacity: dough kg.250/flour kg.150. Fork speed 45rpm Capacitate 250kg aluat/150kg faina. Viteza amestec 45rpm Motor: Kw 3,0 L185x100x115H, 350Kg	6.465,00	
FME300	Capacity: dough kg.300/flour kg.200. Fork speed 45rpm Capacitate 300kg aluat/200kg faina. Viteza amestec 45rpm Motor: Kw 4,0 L190x110x125H, 450Kg	7.325,00	
FME400	Capacity: dough kg.400/flour kg.250. Fork speed 45rpm Capacitate 400kg aluat/250kg faina. Viteza amestec 45rpm Motor: Kw 5,5 L200x120x135H, 550Kg	8.185,00	
FME480	Capacity: dough kg.500/flour kg.350. Fork speed 45rpm Capacitate 500kg aluat/350kg faina. Viteza amestec 45rpm Motor: Kw 5,5 L222x130x148H, 600Kg	8.830,00	



BAKERY MACHINES / UTILAJE

Model	Details	Price Euro	Fig.
FSC100	Flour sieve Flour comes out at cm. 104 from floor level, Sifting capacity kg. 1200 Cernator de faina, iesire la 104cm, capacitate 1200kg/h Kw 0, 25 L103x69x120H, 320kg	4.329,25	
FSC100i	Version with Stainless Steel drawer / Cu sertar inox	4.684,00	
FSE100	Flour sieve, capacity ca. 1500-2000Kg/H Cernator de faina, capacitate 1500 kg/h 400V/50Hz, 1,5KW, L70x67x148H, 115kg	2.265,00	
FSE100i	Version with body of stainless steel / Corp inox	3.397,50	
DSC310	Semiautomatic bun divider / rounder Divides manually and rounds automatically 30 divisions : weight range from gr. 30 to gr. 100 Divizor semiautomat, divizare manuala si rotunjire automata. Cap. 30 buc. intre 30-100gr 380V/50Hz, 0,75KW. L65x51x145H, 340Kg	6.488,75	
DSC280	Semiautomatic bun divider / rounder Divides manually and rounds automatically 30 divisions : weight range from gr. 25 to gr. 80 Divizor semiautomat, divizare manuala si rotunjire automata. Cap. 30 buc. intre 25-80gr 380V/50Hz, 0,75KW. L65x51x145H, 340Kg	6.896,25	
DSCA412	Automatic bun divider / rounder Divides and rounds automatically 30 divisions : weight range from gr. 40 to gr. 120 Divizor automat, divizare si rotunjire automata. Cap. 30 buc. intre 40-120gr 380V/50Hz, 1,15KW. L70x58x154H, 560Kg	17.332,50	
DSCA310	Automatic bun divider / rounder Divides and rounds automatically 30 divisions : weight range from gr. 30 to gr. 100 Divizor automat, divizare si rotunjire automata. Cap. 30 buc. intre 30-100gr 380V/50Hz, 1,15KW. L70x58x154H, 560Kg	16.292,50	

BAKERY MACHINES / UTILAJE



Model	Details	Price Euro	Fig.
DVC100	<p>Automatic volumetric divider-rounder Fixed speed of 20, 25 and 30 pieces / min.</p> <p>Divizor volumetric si rulator automat Viteza fixa de 20, 25 si 30 buc / min</p> <p>Cap. Piston Ø 130mm - gr. 150 - 1300 Piston Ø 120mm - gr. 100 - 1000 Piston Ø 110mm - gr. 60 - 600 Piston Ø 90mm - gr. 30 - 300 Piston Ø 80mm - gr. 25 - 250 Hopper / Palnie, cap. Kg 50</p> <p>380V/50Hz, 3,0kw. L170x70x140H, 450kg</p>	14.184,50	
DVE100A	<p>Automatic volumetric divider Fixed speed of 20 and 30 pieces / min.</p> <p>Divizor volumetric automat Viteza fixa de 20 si 30 buc / min</p> <p>Cap. Piston Ø 120mm - gr. 250 - 1000 Piston Ø 110mm - gr. 100 - 600 Piston Ø 90mm - gr. 50 - 200 Hopper / Palnie, cap. Kg 50</p> <p>380V/50Hz, 1,5kw. L160x65x160H, 500kg</p>	13.132,50	
BH150	Hooper 150L for DV divider / Palnie 150L pentru DV	948,50	
CRE12	<p>Conical rounder, Teflon coated aluminium channels and con, Independent electric flour sprinkler. Body inox.</p> <p>Modelator conic, corp inox, canale si con teflonizat, cernator de faina.</p> <p>Cap. 100-1200gr. 380V/50Hz 0,55kw. L90x90x150H 240Kg</p>	8.334,50	
CRC9	<p>Conical rounder, Teflon coated aluminium channels, Independent electric flour sprinkler.</p> <p>Modelator conic, canale si con teflonizat, cu cernator de faina.</p> <p>Cap. 150-900gr. 380V/50Hz 0,55kw. L90x90x150H 150Kg</p>	8.961,00	
CRC20	<p>Conical rounder, Teflon coated aluminium channels, Independent electric flour sprinkler.</p> <p>Modelator conic, canale teflonizate si cernator de faina.</p> <p>Cap. 500-2000gr. 380V/50Hz 0,55kw. L90x90x150H 150Kg</p>	8.961,00	

BAKERY MACHINES / UTILAJE



Model	Details	Price Euro	Fig.
MRC 500	<p>Sheeter moulder, roller width 500mm, 2 cylinders, Masina de intins si rulat, doi cilindri 500mm Cap. 30-600gr. 380V/50Hz. 0,56kw. L80x75x120H 145kg</p>	3.614,75	
MRC 630	<p>Sheeter moulder, roller width 630mm, 2 cylinders, Masina de intins si rulat, doi cilindri 630mm Cap. 30-600gr. 380V/50Hz. 0,56kw. L93x75x120H 160kg</p>	4.118,00	
LME60	<p>This machine is suitable for all dough pieces, including thin bread and small baguettes. The machine has a pair of polyethylene rollers and roller gap is stepless adjustable in between 0 - 25 mm. The curling chain made of stainless steel. Pressure board is adjustable from two points and can be folded up for cleaning purposes. Masina pentru modelat franzele, Role din polyetylena reglabila intre 0-25mm. sistem de infasurare cu plasa din inox, placa cu filz reglabila si deschidere pt. curatire. Cap. 2800/H, 380V/50hz 1,1kw, L168x67x113H, 220kg</p>	4.902,50	
BMC700	<p>Baguette moulder, max. 790mm, 2 cylinders Dough pieces from gr. 50 to gr. 900 Formator pt. baquette, max. 790mm, 2 cilindri, pentru aluat intre 50 si 900gr. Cap. 2.500/H, 380V/50hz 0,37kw, L97x69x160H, 180kg</p>	6.739,75	
BME700	<p>Baguette moulder, max. 750mm, 2 cylinders Dough pieces from gr. 100 to gr. 1200. Body stainless steel. Formator pt. baquette, max. 750mm, 2 cilindri, pentru aluat intre 100 si 1200gr. Corp inox. Cap. 1.800/H, 380V/50hz 0,37kw, L97x69x160H, 250kg</p>	6.739,00	

Model	Details	Price Euro	Fig.
BST500	<p>Automatic band slicer with band blades Slice Thickness: 11mm or 13mm Capacity: 30 loaves/min (1800 loaves/hr)</p> <p>Feliator automat cu benzi de taiere Distanța între benzi 11mm sau 13mm Capacitate ca. 30buc/min (1800buc/ora)</p> <p>3PH, 50/60HZ 2.5KW L165x69x200H, 550kg</p>	23.480,50	
BSE450	<p>Manual slicer – Free standing model with wheels Slicing width mm. 450 – Height mm 16 Slicing thickness mm. 10-13-16</p> <p>Feliator manual – Stativ integrat pe roti Max. taiere L450mm – Înălțime 16mm Distanța între cutite 10-13-16mm</p> <p>220V/50hz 0,5kw. L80x65x82H, 120kg</p>	2.882,50	
BSE450a	BSE450 with infeed / BSE450 cu magazin de alimentare	3.292,50	
BSC430	<p>Manual slicer – Table model Slicing width mm. 430 – Height mm 16 Slicing thickness mm. 10-12-14-16-18-20-22</p> <p>Feliator manual – Model de masa Max. taiere L450mm – Înălțime 16mm Distanța între cutite 10-12-14-16-18-20-22mm</p> <p>220V/50hz 0,5kw. L80x65x82H, 100kg</p>	3.497,50	
BSC540	<p>Manual slicer – Table model Slicing width mm. 540 – Height mm 16 Slicing thickness mm. 10-12-14-16-18-20-22</p> <p>Feliator manual – Model de masa Max. taiere L540mm – Înălțime 16mm Distanța între cutite 10-12-14-16-18-20-22mm</p> <p>220V/50hz 0,5kw. L90x85x82H, 120kg</p>	3.877,00	
BSC430s	<p>Manual slicer – Free standing model with wheels Slicing width mm. 430 – Height mm 16 Slicing thickness mm. 10-12-14-16-18-20-22</p> <p>Feliator manual – Stativ integrat pe roti Max. taiere L430mm – Înălțime 16mm Distanța între cutite 10-12-14-16-18-20-22mm</p> <p>220V/50hz 0,5kw. L79x63x131H, 125kg</p>	4.330,75	
BSC540s	<p>Manual slicer – Free standing model with wheels Slicing width mm. 540 – Height mm 16 Slicing thickness mm. 10-12-14-16-18-20-22</p> <p>Feliator manual – Stativ integrat pe roti Max. taiere L540mm – Înălțime 16mm Distanța între cutite 10-12-14-16-18-20-22mm</p> <p>220V/50hz 0,5kw. L96x86x82H, 150kg</p>	5.230,00	

PACKAGING / AMBALARE

Model	Details	Price Euro	Fig.
HPM	<p>Horizontal packaging machine, Cap. 35-80 pcs/hour</p> <p>Product size / dim produsului: Width / Latime: min. 50 – max. 240mm Length / Lungime: min. 100 - max. 1000mm Height / inaltime: min. 20 - max. 140mm</p> <p>Masina pentru infoliat Cap. 35-80 buc/ora</p> <p>Size of film reel / Dimensiunea foliei Width / Latime: max. 650mm Diameter / Diametru max. 350mm Inside core / Diametru interior: 76mm</p> <p>230V/50hz, 2,2kw L330x970x185H</p>	0,00	
KWM	<p>Plastic crate washing and dry machine Cap. 100-180pcs/hour</p> <p>Masina pentru spalare si uscare a cutiilor din plastic Cap. 100-180buc/ora</p> <p>Watertank/Rezervor apa: 150l Water heater / Incalzitor pt. apa: 2x6 kw Pump / pompa: 2,2 kw Blower / Uscare: 2x9 kw</p> <p>L320x60x170H</p>	0,00	








WATER DOSERS / DOZATOARE pt. APA

Model	Details	Price Euro	Fig.
WD25	Automatic water doser, Digital display indicating water, temperature external water pipes Dozator pentru apa, afisaj digital a temperaturii si cantitatii Ventile montat exterior Cap. L 50/Min. 220V 50Hz	1.285,75	
WDM25	Automatic water doser-mixer, Digital display indicating water temperature, external water pipes Dozator si mixer pentru apa, afisaj digital a temperaturii si cantitatii, ventile montat exterior Cap. L 50/Min. 220V 50Hz	1.653,25	
WD35	Automatic water doser, Digital display indicating water, Temperature, internal water pipes Dozator pentru apa, afisaj digital a temperaturii si cantitatii Ventile montat in cutie Cap. L 50/Min. 220V 50Hz	2.213,25	
WDM35	Automatic water doser-mixer, Digital display indicating water temperature, external water pipes Dozator si mixer pentru apa, afisaj digital a temperaturii si cantitatii, ventile montat exterior Cap. L 50/Min. 220V 50Hz	3.136,50	




PLANETARY MIXERS / MIXER PLANETAR

Model	Details	Price Euro	Fig.
PMC20	<p>Planetary mixer, Electronic speed variator from 47 to 217 n/min Accessories: bowl, hook, beater, whisk</p> <p>Mixer planetar, Viteza intre 47 – 217 n/min prin variator electronic. Accesorii: cuva, batator, cirlig, furca</p> <p>Cap. 20L, 380V/50hz. 0,75kw. L45x68x95H, 57kg</p>	2.400,50	
PMC20b	Bowl 20L / Cuva 20L	522,75	
PMC40	<p>Planetary mixer, Speeds: 1st 33; 2nd 67; 3rd 135 n/min. Accessories: bowl, hook, beater, whisk</p> <p>Mixer planetar, Viteze: 1st 33; 2nd 67; 3rd 135 n/min. Accesorii: cuva, batator, cirlig, furca</p> <p>Cap. 40L, 380V/50hz. 1,5kw. L90x76x160H, 215kg</p>	5.075,00	
PMC40b	Bowl 40L / Cuva 40L	685,50	
PMC60	<p>Planetary mixer, Speeds: 1st 33; 2nd 67; 3rd 135 n/min. Accessories: bowl, hook, beater, whisk</p> <p>Mixer planetar, Viteze: 1st 33; 2nd 67; 3rd 135 n/min. Accesorii: cuva, batator, cirlig, furca</p> <p>Cap. 60L, 380V/50hz. 2,2kw. L90x85x160H, 240kg</p>	6.387,00	
PMC60b	Bowl 60L / Cuva 60L	701,00	
PLM	<p>Planetary mixer, Speeds: 1st 33; 2nd 67 n/min. Accessories: bowl, hook, beater, whisk</p> <p>Mixer planetar, Viteze: 1st 33; 2nd 67 n/min. Accesorii: cuva, batator, cirlig, furca</p>		
PLM 20	Cap. 20L, 380V/50hz. 0,75kw. L80x50x110H, 220kg	3.215,00	
PLM 40	Cap. 40L, 380V/50hz. 1,5kw. L90x55x110H, 250kg	5.167,50	
PLM 60	Cap. 60L, 380V/50hz. 2,5kw. L90x55x130H, 280kg	6.210,00	



PASTRY MACHINES / MASINI pt. INTINS ALUAT

Model	Details	Price Euro	Fig.
SC500BL	Table model, with belts mm. 500 x 700, Cylinder maximum opening mm. 40 Model pt. masa, latime banda 500 x 700mm, deschidere cilindri 40mm. 380V/0,55kw, L160x90x75H, 190Kg	4.454,50	
SC600 N	With belts mm. 600 x 1000, Cylinder maximum opening mm. 47, hand and pedal control latime banda 600 x 1000mm, deschidere cilindri 47mm. Comanda manuala si pedala 380V/0,75kw, L250x103x116H, 290Kg	5.054,50	
SC600 L	With belts mm. 600 x 1400, Cylinder maximum opening mm. 47, hand and pedal control latime banda 600 x 1400mm, deschidere cilindri 47mm. Comanda manuala si pedala 380V/0,75kw, L310x103x116H, 300Kg	5.150,50	
SC600 NI	With belts mm. 600 x 1000, Cylinder maximum opening mm. 47, hand and pedal control, Stainless Steel latime banda 600 x 1000mm, deschidere cilindri 47mm. Comanda manuala si pedala, corp inox. 380V/0,75kw, L250x103x116H, 290Kg	6.838,50	
SC600 LI	With belts mm. 600 x 1400, Cylinder maximum opening mm. 47, hand and pedal control, Stainless Steel latime banda 600 x 1400mm, deschidere cilindri 47mm. Comanda manuala si pedala, corp inox. 380V/0,75kw, L310x103x116H, 300Kg	7.086,50	
SC-2S	Option of a two speed motor / optional doua viteze	445,90	
SC600 LT	With belts mm. 600 x 1400, Cylinder maximum opening mm. 47, hand and pedal control, 2 speed motor, croissant cutting device. latime banda 600 x 1400mm, deschidere cilindri 47mm. Comanda manuala si pedala, doua viteze, sistem de taiere pt. croissant. 380V/0,75kw, L310x103x116H, 320Kg	7.054,50	
SC600 LTI	With belts mm. 600 x 1400, Cylinder maximum opening mm. 47, hand and pedal control, 2 speed motor, croissant cutting device, Stainless Steel body latime banda 600 x 1400mm, deschidere cilindri 47mm. Comanda manuala si pedala, doua viteze, sistem de taiere pt. croissant, corp inox. 380V/0,75kw, L310x103x116H, 320Kg	9.030,50	



PROOFERS / DOSPITOARE

Model	Details	Price Euro	Fig.
PDE100	Proofer for the multi deck oven MDO 100-150-180 / capacity 2 trolley, stainless steel – plastic iso panel Dospitor pentru MDO 100-150-180 / pt. doua carucioare corp inox si plastic termoizolant. L320x170x200H	6.880,50	
PRE100	Proofer for the Rototherm oven RTO 130-160 / capacity 2 trolley, stainless steel – plastic iso panel Dospitor pentru RTO 130-160 / pt. doua carucioare corp inox si plastic termoizolant. L250x200x200H	5.547,50	
CL100	Clima unit analog control, Humidity 60%-90%RH, Heating +20°/+50°C, Capacity 10m ³ /Hour Clima, control analog, umiditate 60%-90%RH, Temperatura +20°/+50°C, capacitate 10m ³ /ora 380V/6,5 Kw, L80x20x155H, 65kg	2.752,50	
CL100e	Clima unit digital control	3.612,50	
IPE238	Intermediate Prover capacity 238 pockets run through ca. 8min. UV light Dospitor intermediar cu 238 cosuri, ca. 8 min. predospire. Dezinfectare cu UV. 380V/1,5kw, L190x170x200H	6.845,00	
IPE238ie	Intermediate Prover capacity 238 pockets run through ca. 8min. UV light, body stainless steel. Dospitor intermediar cu 238 cosuri, ca. 8 min. predospire. Dezinfectare cu UV, corp inox 380V/1,5kw, L190x170x200H	11.037,50	
IPE238iec	Intermediate Prover capacity 238 pockets, run through ca. 8min. UV Light, clima 60%-90%RH +20°/+50°C, body stainless steel. Dospitor intermediar cu 238 cosuri, ca. 8 min. predospire. Dezinfectare cu UV. Climatizare 60%-90%RH, +20°/+50°C, corp inox. 380V/8,5kw, L190x170x200H	18.812,50	




DECK OVENS / CUPTOARE ETAJATE

Model	Details	Price Euro	Fig.
MDO5	<p>Cycloterm oven 4 decks, 5m², capacity 185pcs / 400gr. (ca. 1500pcs/8Hour) Burner gas 6,5m³/h or diesel 7,5L/h, 40000 Kcal/H, incl. 1 trolley with 8 pallets.</p> <p>Cuptor cycloterm cu 4 etaje, 5m², cap. 185buc /400gr. (ca. 1500buc/8ore). Arzator pe gaz 6,5m³/h sau motorina 7,5L/h, 40000Kcal/h. Incl. un carucior cu 8 panacoate.</p> <p>380V/3KW, L190x180x210H, 2200kg</p>	20.205,00	
MDO10	<p>Cycloterm oven 4 decks, 10m², capacity 375pcs / 400gr. (ca. 3000pcs/8Hour) Burner gas 8,5m³/h or diesel 9,5L/h, 67000 Kcal/H, incl. 1 trolley with 8 pallets.</p> <p>Cuptor cycloterm cu 4 etaje, 10m², cap. 375buc /400gr. (ca. 3000buc/8ore). Arzator pe gaz 8,5m³/h sau motorina 9,5L/h, 6700Kcal/h. Incl. un carucior cu 8 panacoate.</p> <p>380V/5KW, L323x188x210H, 3450kg</p>	26.607,50	
MDO15	<p>Cycloterm oven 4 decks, 15m², capacity 560pcs / 400gr. (ca. 4500pcs/8Hour) Burner gas 11m³/h or diesel 11,9L/h, 86000 Kcal/H, incl. 1 trolley with 12 pallets.</p> <p>Cuptor cycloterm cu 4 etaje, 15m², cap. 560buc /400gr. (ca. 4500buc/8ore). Arzator pe gaz 11m³/h sau motorina 11,9L/h, 8600Kcal/h. Incl. un carucior cu 12 panacoate.</p> <p>380V/6KW, L323x248x210H, 4250kg</p>	32.482,50	
MDO18	<p>Cycloterm oven 4 decks, 18m², capacity 690pcs / 400gr. (ca. 5500pcs/8Hour) Burner gas 13,7m³/h or diesel 14,9L/h, 107000 Kcal/H, incl. 1 trolley with 12 pallets.</p> <p>Cuptor cycloterm cu 4 etaje, 18m², cap. 690buc /400gr. (ca. 5500buc/8ore). Arzator pe gaz 13,7m³/h sau motorina 14,9L/h, 10700Kcal/h. Incl. un carucior cu 12 panacoate.</p> <p>380V/6KW, L363x248x210H, 4850kg</p>	34.597,50	
PT5	<p>Pallet trolley for MDO50 with 8 Pallets</p> <p>Carucior cu 8 panacoate pentru MDO5</p> <p>L120x60x160H</p>	1.600,00	
PT10	<p>Pallet trolley for MDO100 with 8 Pallets</p> <p>Carucior cu 8 panacoate pentru MDO10</p> <p>L250x62x160H</p>	2.177,50	
PT15	<p>Pallet trolley for MDO150 with 12 Pallets</p> <p>Carucior cu 12 panacoate pentru MDO15</p> <p>L250x62x190H</p>	2.837,50	
PT18	<p>Pallet trolley for MDO180 with 12 Pallets</p> <p>Carucior cu 12 panacoate pentru MDO18</p> <p>L290x62x194H</p>	3.250,00	




ROTOTHERM OVENS / CUPTOARE ROTATIVE

Model	Details	Price Euro	Fig.
RTO13	<p>Rototherm oven 7,2m², for 13-15 trays 60x80 cm Cap. 312pcs 400gr/h. 50000Kcal/h Burner: gas 7,8m³/h or diesel 9,2L/h</p> <p>Cuptor rototermic 7,2m² pentru 13-15 tavi a 60x80 cm Cap. 312buc a 400gr/h. 50000Kcal/h Arzator pe gaz 7,8m³/h sau motorina 9,2l/h</p> <p>380V/3kw, L189x160x235H, 2150kg</p>	21.480,00	
RTO16	<p>Rototherm oven, 14,4m² for 16-18 Trays 80x100 cm Cap. 625pcs 400gr/h. 70000Kcal/h Burner: gas 8,8m³/h or diesel 10,2L/h</p> <p>Cuptor rotativ 14,4m² pentru 16-18 tavi a 80x100 cm Cap. 625buc a 400gr/h. 70000Kcal/h Arzator pe gaz 8,8m³/h sau motorina 10,2l/h</p> <p>380V/4kw, L223x188x262H, 2770kg</p>	27.237,50	
PT13	<p>Pallet trolley for RTO13 with 13 trays includet 60x80cm Carucior pentru RTO13 inclusiv 13 tavi 60x80cm L65x75x150H</p>	923,50	
PT16	<p>Pallet trolley for RTO16 with 16 trays includet 80x100cm Carucior pentru RTO16 inclusiv 16 tavi 80x100cm L85x104x180H</p>	1.732,00	
CT1	<p>Trolley for bread cooling (Customer dimension) Carucior pentru depozitare (la dimensiunea solicitata)</p>	621,00	

DECK AND CONVECTION OVENS / CUPTOARE MODULARE SI CONVECTIE

Model	Details	Price Euro	Fig.
MCO5g	Convection oven for 5 trays 40x60cm, Burner gas ca.1,5m ³ /Hour Cuptor convection pentru 5 tavi de 40x60cm Arzator pe gaz consum ca. 1,5m ³ /h 380V/1,0KW, L95x93x140H, 450kg	8.635,00	
MCO5e	Electric 8KW	5.985,00	
MCO10g	Convection oven for 10 trays 40x60cm, Burner: gas ca. 2m ³ /Hour Cuptor convection pentru 10 tavi de 40x60cm Arzator pe gaz consum ca. 2m ³ /h 380V/1,5KW, L95x93x180H, 560kg	10.500,00	
MCO10e	Electric 16KW	9.317,50	
FDC10	Fermentation cabine capacity 10 trays	2.115,00	
MDC90E	Mini two deck oven electric, Deck inside L121x86x17H Cuptor mini electric cu doua etaje a L121x86x17H 380V/16kw, L165x150x160H, 480kg	12.167,50	
FDC90	Fermentation cabine capacity 8 trays	2.556,25	
MDC90G	Mini two deck oven gas, Deck inside L91x92x13H Cuptor mini cu doua etaje a L91x92x13H L92x91x185H, 450kg	12.827,50	
MDE90FC	Fermentation cabine capacity 12 trays	2.556,25	

HACCP

Model	Details	Euro	Fig.
1219	<p>100pcs one way light cap, mechanically produced, meets the demands of food, processing industry, white, nonwoven, Ø 53 cm, 16 g/m²</p> <p>Sapca de unica folosinta din vlies subtire alb, pentru industria alimentara etc. Dimensiuni Ø 53 cm, 16 g/m² Pachet 100 buc.</p>	7,03	
3311	<p>6 pcs. Heat resistant glove, terry toweling/cotton/linen heat resistant 150 - 200 °C, universal size</p> <p>Manusi termoizolante pana la 200°C din bumbac cu un deget. Pachet 6 buc.</p>	40,38	
3315	<p>6 pcs. Heat resistant glove with fingers, terry toweling/cotton/linen heat resistant 150 - 200 °C, universal size</p> <p>Manusi termoizolante pana la 200°C din bumbac cu cinci degete. Pachet 6 buc.</p>	45,94	
3317	<p>5 pcs. Heat resistant glove, long, terry toweling/cotton/linen heat resistant 150 - 200 °C, universal size</p> <p>Manusi lungi, termoizolante pana la 200°C din bumbac cu un deget. Pachet 5 buc.</p>	45,68	

Cui i-e frica de HACCP ?

Extras HG 924/2005 - intra in vigoare la 1 octombrie 2006

Reguli punctuale pentru spatiile de prelucrare a alimentelor

- suprafetele pavimentului: trebuie sa fie mentinute in bune conditii de intretinere si sa fie usor de curatat si, dupa caz, de dezinfectat. Aceasta necesita utilizarea unui material impermeabil, nonabsorbant, lavabil sinetoxic, cu exceptia cazului in care operatorii cu activitate in domeniul alimentar pot dovedi autoritatii competente ca alte materiale utilizate sunt corespunzatoare. Dupa caz, pavimentul trebuie sa permita drenajul adecvat al suprafetelor;
- suprafetele peretilor: trebuie sa fie usor de curatat, iar atunci cand este necesar, de dezinfectat. Se recomanda ca suprafata lavabila (gresie, faianta etc.) sa fie amplasata pana la o inaltime adecvata efectuarii diferitelor operatiuni de curatare;
- Plafoanele sau, acolo unde nu exista plafoane, suprafata interioara a acoperisului si accesoriile suspendate trebuie sa fie construite si finisate astfel incat sa se previna acumularea de murdarie si sa se reduca condensul, cresterea de mucegaiuri si imprastierea de particule;
- Ferestrele - trebuie sa fie construite pentru a se preveni acumularea murdariei. Cele ce pot fi deschise catre mediul exterior trebuie, dupa caz, sa fie echipate cu plase impotriva insectelor, ce pot fi usor demontate pentru curatare. Atunci cand deschiderea ferestrelor ar avea ca rezultat contaminarea, ele trebuie sa ramana inchise si fixate in timpul productiei;
- Usile trebuie sa fie usor de curatat, iar atunci cand este necesar, de dezinfectat. Pentru aceasta, se recomanda utilizarea de suprafete netede si nonabsorbante, cu exceptia cazului in care operatorii cu activitate in domeniul alimentar pot dovedi autoritatii competente ca alte materiale utilizate sunt corespunzatoare;
- suprafetele, incluzand suprafetele echipamentelor, din spatiile in care sunt manipulate alimente si, in special, suprafetele ce intra in contact cu alimentele trebuie sa fie mentinute in stare buna de intretinere si trebuie sa fie usor de curatat, iar atunci cand este necesar, de dezinfectat. Pentru aceasta este necesara utilizarea de materiale netede, lavabile, rezistente la coroziune sinetoxice;
- Facilitati - trebuie sa fie asigurate facilitati adecvate, dupa caz, pentru curatarea, dezinfectia si depozitarea ustensilelor si a echipamentelor de lucru. Aceste facilitati trebuie sa fie construite din materiale rezistente la coroziune, sa fie usor de curatat si sa fie aprovizionate in mod adecvat cu apa fierbinte si rece;
- Instructiuni - trebuie sa se elaboreze, dupa caz, instructiuni pentru spalarea ustensilelor. Fiecare cuva sau orice astfel de facilitate destinata spalarii de ustensile trebuie sa aiba o sursa adecvata de apa fierbinte si/sau apa potabila rece, in conformitate cu cerintele cap. VII, si sa fie mentinuta curata, iar atunci cand este necesar, dezinfectata.

Reguli generale de igiena in locatiile de alimentatie publica

- Flux unidirectional in sala de productie, pentru a se evita contaminarea incrucisata;
- Existenta unor depozite diferite si suficient de mari incat sa permita rotirea marfurilor;
- Asigurarea unui lant frigorific pentru alimente si evitarea intreruperii lui;
- Grupuri sanitare proprii pentru salariati;
- Vestiare separate pentru haine de strada si echipament de protectie sanitara a alimentelor;
- Spatii pentru prelucrari preliminare (separate pentru carne, legume, produse de panificatie etc.);
- Chiuvete pentru spalarea mainilor;
- Existenta unor surse de apa curenta rece si calda;
- Faianta, gresie, sifoane de pardoseala, hote;
- Interzicerea accesului persoanelor straine in sala de productie;
- Interzicerea fumatului, consumului de bauturi si mancaruri in sala de productie;
- Interzicerea materialelor casante (producere de cioburi)
- Combaterea daunatorilor;
- Platforma de gestionare a deseurilor
- etc.

CONDITII GENERALE DE VÂNZARE (CGV)

- § 1** : Noua lista actualizata, anuleaza toate listele de pret precedente. Preturile publicate sunt in Euro, nu contin TVA si montaj. Desi lista de pret este compusa cu mare atentie si raspundere, totusi nu garantam pentru continutul si corectitudinea datelor cuprinse. Modelul utilajelor poate fi diferita fata de pozele publicate.
- § 2** : La comanda conform ofertei se va achita avansul specificat in document, restul inainte de livrare a bunurilor, la cursul EURO – RON fixat de BNR la data intrarii sumei in contul sc Poly-Tech srl. Factura PROFORMA tine loc facturii finale care v-a fi eliberata la livrarea utilajelor. In caz de neridicare,- nepreluare a marfii din motive nejustificate, la un avans sub 1.500,00 Euro se v-a pierde avansul achitat reprezentind cheltuielile de manipulare, vamuire si transport. Peste aceasta suma, vor fi retinute numai cheltuielile cauzate. Prin semnarea comenzii, se accepta aceste conditii generale de vanzare, care reprezinta si contractul de vanzare comparare. Retragerea de la contract este acceptata numai prin confirmare scrisa si semnata din partea noastra.
- § 3** : Orice intelegere verbala in afara CGV, din partea lucratorilor nostrii se v-a accepta numai in cazul in care a fost confirmata in scris.
- § 4** : Termenul de livrare fixat la confirmarea comenzii, poate intarzia din motive neprevazute, cu pâna la 30 de zile..
- § 5** : Marfa este livrata pe riscul si cheltuiala cumparatorului. In caz de distrugere din cauza transportului, clientul trebuie sa ne anunte imediat specificind detaliat pagubele constatate. Utilajele pentru descarcare si transport la locul adecvat, precum si bransamentele (curent, apa, cos, combustibili, etc) necesare vor fi puse la dispozitie de client.
- § 6** : Montarea si punerea in functiune prin personalul nostru calificat se taxeaza cu 10,00 euro/ora de lucru variabil intre ora 6.00 si 18.00 /tehnician plus cazare si cheltuieli de deplasare: 0,24 euro/km parcurs dus/intors. In afara acestui program de lucru, intre orele 18.00 – 22.00 se percepe un adaos de 20%, iar intre 22.00 si 06.00 un adaos de 30%
- § 7** : Pe toate utilajele comercializate de noi oferim 12 luni de garantie de la data livrarii, pentru defectiuni cauzate in urma unor deficiente calitative de productie. Orice modificare a utilajului din partea clientului, necesita confirmarea in prealabil al sc Poly-Tech srl. Sunt excluse din garantie componentele de comanda electrice,- motoarele electrice si partile uzabile. Se pierde garantia in cazul conectarii gresite la reseaua electrica, folosirea necorespunzatoare, nerespectarea prescriptiilor de intretinere, de functionare sau modificarea,- deteriorarea utilajului. Pe durata garantiei ne asumam repararea sau schimbarea gratuita a pieselor defectate. Cheltuielile de transport, cazare si diurna pentru tehnician sunt asumate de client. Nu se vor efectua reparaturi, livrari de piese de schimb sau utilaje, in cazul in care clientul are datorii fata de noi.
- § 8** : Toate utilajele, piesele de schimb etc. livrate de noi sunt proprietatea noastra pina la achitarea integrala a contravalorii din partea clientului. In caz contrar utilajele pot fi ridicate din partea noastra in termen de 15 de zile de la ultima somatia de plata. Pentru achitarea intarziata cu peste 30 de zile a sumei restante se percepe o dobanda de penalizare de 1% /zi din suma datorata.
- § 9** : Cazurile juridice cad in competenta tribunalului din Satu Mare.
- §10** : **Clausa de salvatorica** - In cazul in care un paragraf nu corespunde legislatiei in vigoare, acest paragraf v-a fi valabil conform textului prevazut de lege. Celelalte paragrafe nu isi pierd valabilitatea.

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