

AB12/T
AB12/L
AB12/AT
AB22/AE
AB22/T



TR12/C
TR22/C 370225



TR12/S
TR12/TS
TR22/TE
TR22/SN



GR12/S



Bartscher

uso e manutenzione

IT

use and maintenance

GB

emploi et entretien

FR

Bedienung und Wartung

DE

uso y mantenimiento

ES

uso e manutenção

PT

использование и техобслуживание

PY

CE

MOD034V07

AB12/L-T-AT • TR12/S-C-TS • GR12/S • AB22/AE-T • TR22/C-TE-SN



MEAT MINCER AND GRATER

CONTENTS

1 GENERAL INFORMATION

Purpose of this manual.....	4
Manufacturer and machine Identification.....	4
Machine description.....	5
Specifications.....	6
Overall dimensions.....	6
Safety devices.....	7
Safety information.....	7

2 INSTALLATION

Packing and unpacking.....	8
Installation area.....	8
Electric connection.....	8

3 OPERATION AND CLEANING

Control descriptions.....	9
Using the grater.....	9
Using the mincer.....	10
Dismantling the mincing set.....	10
Recommendations for use.....	10
End-day cleaning.....	11
Long periods of inactivity.....	11

4 TROUBLESHOOTING, RECYCLING

Foreword.....	12
Troubles, causes and remedies.....	12
Disposal and recycling.....	12

ANNEXES

Unger mincing set assembly diagram
Spare parts catalogue
Electrical wiring diagram

Purpose of this manual

This manual has been written by the Manufacturer to make an integral part of the machine standard equipment. During the design and construction phases, special care has been devoted to any aspects which might endanger the safety and health of the people interacting with the machine. In addition to the applicable safety legislation, all “good construction practice” rules have been adopted. The purpose of these information notes is to make machine users aware that special care should be applied to prevent any risks. The biggest asset to this end, however, is precaution. Safety is also the responsibility of all the operators who interact with the machine. Keep this manual in a suitable place, where it can be conveniently reached for consultation. In order to highlight some parts of the text, the following symbols have been used:

 **DANGER – CAUTION:** it indicates hazards likely to cause severe injury ; caution is requested.

 **INFORMATION:** technical indications of special interest.

This manual comes with the following annexes:

- a guarantee certificate containing the guarantee conditions prescribed by the Manufacturer.
- documents certifying compliance with the applicable safety and personal health legislation in force.

To request After-sales service, submit inquiries or order spare parts, contact your Authorised dealer.

Manufacturer and machine Identification

Manufacturer Identification	Serial Nr	Manufactured	CE	Mark of Compliance	
Serial number	Model			Year of construction	
Machine model	V	~			W
Specifications	Hz	IP			Kg

Machine description

Combined mincer - grater:

The combined mincer-grater is a professional machine designed for processing meat and cheese for mass catering purposes (restaurants, hotels, community centres, butcher's shops, refectories, etc.). By using the mincer with a series of different mincing plates, different kinds of minced meat can be obtained. The grater can process products such as seasoned cheese, biscuits, dry bread, dried fruit, etc. The range includes 4 different models:

AB12/T (mod.12 basic version with round hopper)

AB12/L (mod.12 deluxe version with rectangular hopper and larger trays)

AB12/AT (mod.12 version with completely removable mincer set and round hopper)

AB22/AE (mod.22 version with completely removable mincer set and round hopper)

AB22/T (mod.22 basic version with round hopper)

The machine has an easy-to-clean aluminium and stainless steel structure.

The machine's safety devices conform to European Directives.

Mincer:

The mincer is a professional machine designed for processing meat for mass catering purposes (restaurants, hotels, community centres, butchers, collective refectories). The application of different mincer plates makes it possible to obtain various types of minced meat.

The range includes 6 models:

TR12/S (mod.12 basic version with round hopper)

TR12/TS (mod.12 version with completely removable mincer set and round hopper)

TR12/C (mod.12 version with completely removable mincer set and stainless steel housing)

TR22/TE (mod.22 version with completely removable mincer set and round hopper)

TR22/C (mod.22 version with completely removable mincer set and stainless steel housing)

TR12/SN (mod.22 basic version with round hopper)

The machine has an easy-to-clean aluminium and stainless steel structure.

The machine's safety devices conform to European Directives.

Grater:

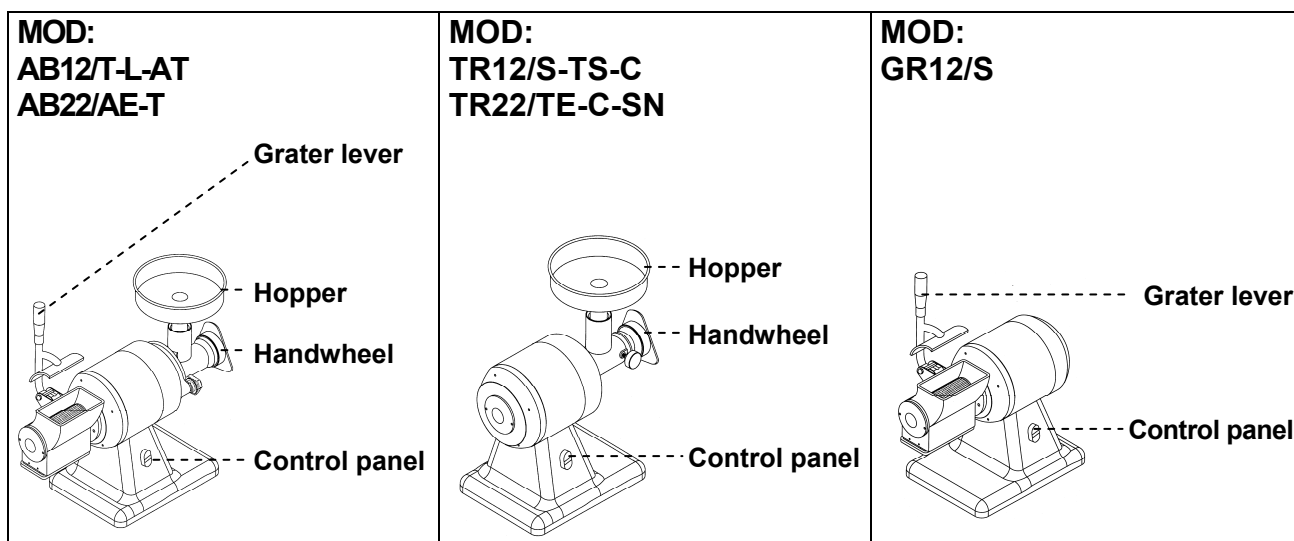
The grater is a professional machine designed for processing cheese for mass catering purposes (restaurants, hotels, community centres, butchers, refectories, etc.). The grater can process products such as: seasoned cheeses, biscuits, dry bread, dry fruit, etc.

The range is composed of 1 model:

GR12/S (mod.12 basic version with stainless steel roller)

The machine has an easy-to-clean aluminium and stainless steel structure.

The machine's safety devices conform to European Directives.

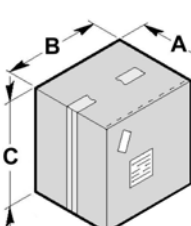
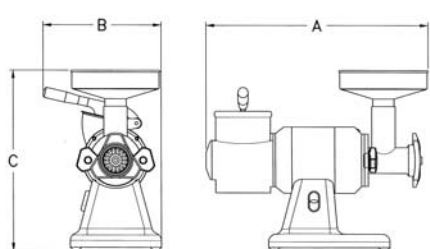


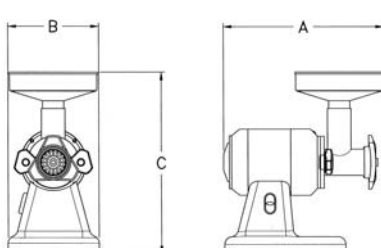
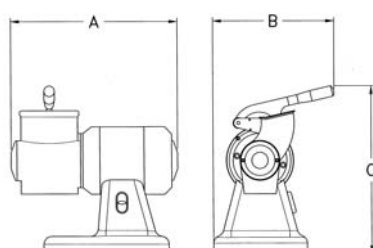
Specifications

Description	Unit of measure	AB12/T	AB12/L	AB12/AT	AB22/AE-T
Electric power input	V Hz Ph	230V 50Hz 1Ph 230/400V 50Hz 3Ph			
Power	kW (HP)	0.75 (1)	0.75 (1)	0.75 (1)	1.1 (1.5)
Mincer output	kg	160	160	160	300
Grater output	kg	40	40	40	40
Net weight	kg	22	23	26	27
Packaged weight	kg	26	27	30	31
Noise		< 70 dB(A)			
Installation		On the table			

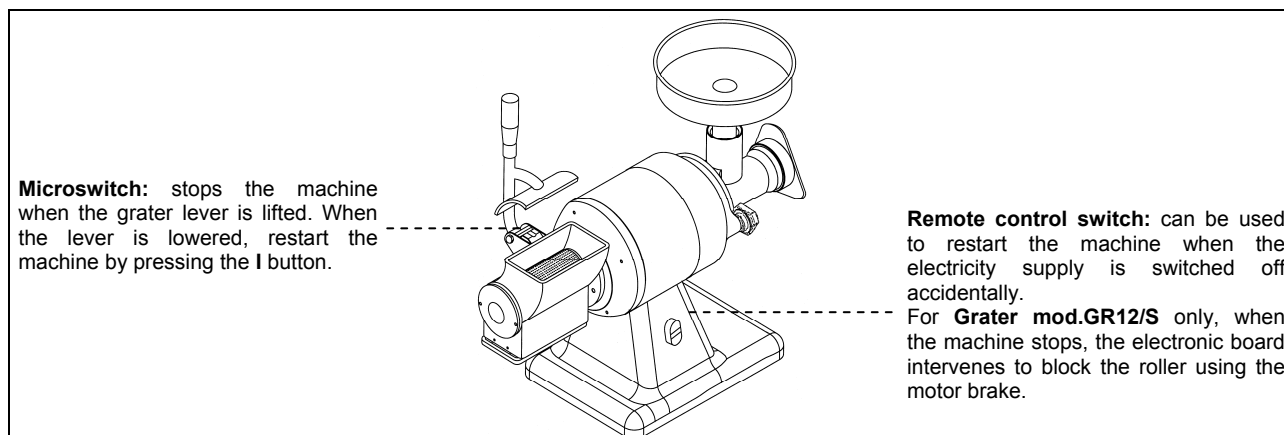
Description	Unit of measure	TR12/S	TR12/TS	TR12/C	TR22/TE	TR22/SN	TR22/C	GR12/S
Electric power input	V Hz Ph	230V 50Hz 1Ph 230/400V 50Hz 3Ph						
Power	kW (HP)	0.75 (1)	0.75 (1)	0.75 (1)	1.1 (1.5)	1.1 (1.5)	1.1 (1.5)	0.75 (1)
Mincer output	kg	160	160	160	300	300	300	/
Grater output	kg	/	/	/	/	/	/	40
Net weight	kg	20	20	22	24	23	26	17
Packaged weight	kg	22	22	24	26	25	28	19
Noise		< 70 dB(A)						
Installation		On the table						

Overall dimensions

	mm.	A	B	C	mm.	A	B	C	
	AB12/T-L-AT	290	740	460	AB12/T	590	300	460	
	AB22/AE-T	290	740	460	AB12/L	750	320	400	
	TR12/S-TS	290	467	460	AB12/AT	580	350	470	
	TR12/C	290	520	460	AB22/AE	630	350	480	
	TR22/TE-SN-C	290	520	460	AB22/T	640	300	510	
	GR12/S	290	467	460					

	mm.	A	B	C	mm.	A	B	C	
	TR12/S	400	250	510	GR12/S	420	300	420	
	TR12/TS	400	250	510					
	TR12/C	440	270	430					
	TR22/TE	450	250	510					
	TR22/C	470	270	440					
	TR22/SN	460	270	510					

Safety devices



Safety information

- It is of the greatest importance to carefully read this manual before carrying out installation and use operations. Consistent compliance with the instructions contained in this manual will guarantee personal and machine safety.
- Do not tamper with the safety devices for any reason.
- We recommend that industrial safety regulations issued nationally by the appointed organisms be strictly respected.
- The manufacturer declines all responsibility for injuries to persons or damages to property, resulting from failure to comply with these safety rules.
- Correct machine setting, lighting and workshop cleanness are pre-conditions for personal safety.
- Do not expose the machine to atmospheric agents.
- The machine connection and start-up should only be executed by skilled engineers.
- Check that the plant mains ratings correspond to the specifications printed on the machine data plate.
- Make sure that the machine is connected to a grounding system.
- The work area around the machine should always be kept clean and dry.
- Wear the work attire prescribed by the industrial accident-prevention regulations.
- This machine should always be used for its recommended uses ; any other use is deemed improper and therefore dangerous.
- Check the suitability and weight of the products to work ; do not overload the machine to exceed its capacity.
- It is forbidden to introduce any objects, tools or hands in the dangerous parts.
- Keep the machine out of children' s reach.
- Unplug the machine from the mains when not in use.
- In the event of breakdowns and/or malfunctioning, do not carry out any repair yourselves, apply to your Authorised dealer.
- Order original spare parts only.
- Before carrying out machine cleaning, unplug it from the power mains.
- Do not clean with high-pressure water jets.



⚠ DANGER – CAUTION: Using plates with hole diameters over 8mm and with total thickness under 5 mm is strictly prohibited.

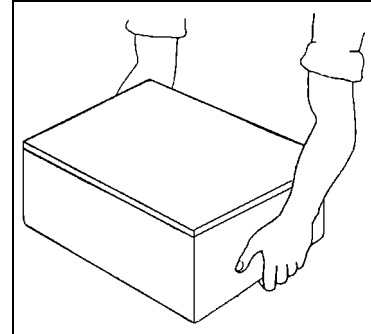
Should wear cause plate thickness to drop under 5 mm, we recommend you replace it. The manufacturer is not liable for any personal or property damages due to failure to observe these instructions.

INSTALLATION 2

Packing and unpacking

The machine will come packaged in a carton with foamed polyester inserts to guarantee perfect safety during transport.

- Handle the carton in compliance with the instructions.
- Open the carton and make sure that all components are intact. Keep the carton for any future machine removal.
- Lift the machine according to the instructions and place it in its selected setting for installation.



Installation area

The selected machine work setting must be sufficiently lit and have an electric power outlet. The worktop must be sufficiently large, perfectly level and dry. The machine should be installed in non-explosive environments. In any case, installation should be carried out by taking into account any applicable industrial safety regulations in force.

Environmental Condition Table

Descriptions	Values
Working temperature	0÷35 °C (32÷95 °F)
Storage temperature	-15 to +65 °C (from -6.8 to +149 °F)
Relative humidity	Maximum 80% at an ambient temperature of 20 °C Maximum 50% at an ambient temperature of 20÷60 °C
Ambient dust	Lower than 0.03 g/m ³

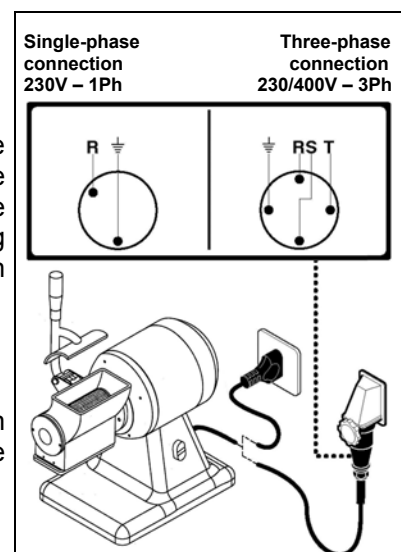
Electric connection

⚠ DANGER – CAUTION: Electric connection to the power mains should be executed by skilled engineers.

Check for the perfect efficiency of the plant grounding system. Make sure that the line voltage (**V**) and frequency (**Hz**) correspond to the machine ratings (refer to the machine identification plate and wiring diagram). The machine comes equipped with an electric cable to which a multipolar plug should be connected. Plug the machine into a main wall switch with differential.

Three-phase connection

Start the machine for just a few seconds and check that the beater turns in the right direction. If this is not the case, disconnect power and exchange two of the three phase wires in the plug.



OPERATION AND CLEANING 3

Control descriptions

1) Start button "I"

Push the button to start up the machine. In the combined and grater versions, start-up is only enabled when the grater lever is lowered.

2) Stop button "0"

Press the button to stop the machine.

3) Mincer filler knob (mod.AB12/T-L – AB22/T – TR12/S – TR22/SN only)

Turn the knob to block (clockwise) or unblock (anti-clockwise) the mincer filler. Do not start the machine until the mincer filler is blocked.

4) Mincer body blocking knobs (mod.AB12/AT – AB22/AE-T – TR12/TS – TR12/C – TR22/TE – TR22/C only)

Screw down the knobs to block or screw off to unblock the mincer body.

5) Grater lever (mod. AB12/T-L-AT – AB22/AE-T – GR12/S only)

Press the lever down to grate the product to be processed.

6) Forward gear button (mod.AB12/T-AT – AB22/AE-T – TR12/S-C – TR22/TE-SN-C only)

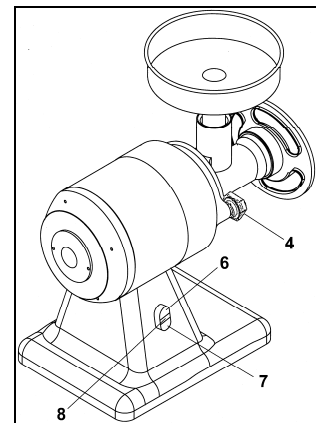
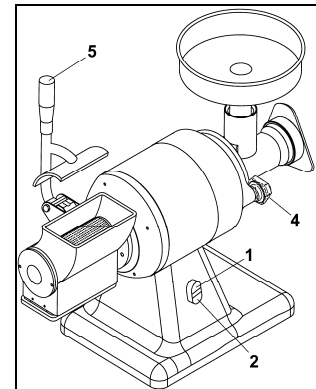
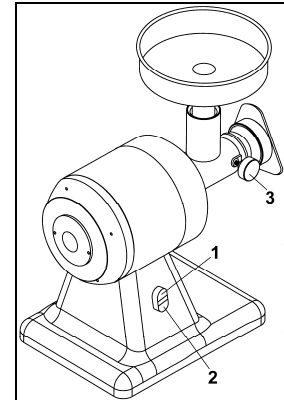
Press the button to start the machine. In the combined versions, start-up is only enabled when the grater lever is lowered.

7) Reverse gear button (mod.AB12/T-AT – AB22/AE-T – TR12/S-C – TR22/TE-SN-C only)

Press the button to invert the direction of machine rotation. In combined versions, start-up is only enabled when the grater lever is lowered.

8) Stop button (mod.AB12/T-AT – AB22/AE-T – TR12/S-C – TR22/TE-SN-C only)

Press the button to stop the machine.



Using the grater

- In combined mincer-grater models, remove the mincer set before using the grater.
- Lift the grater lever and place the product to be processed inside the grater mouth.
- Lower the grater lever and press the start button "I" (the machine will only start if the grater lever is lowered).
- Gradually press the lever until the product is finished.
- At the end of processing lift the lever and introduce more product into the grater mouth; lower the lever once more and press start button "I" (the machine will only start if the grater lever is lowered).
- In order to stop the machine, press the stop button "0" or lift the grater lever.
- At the end of the work cycle, grate a piece of hard bread or use the appropriate brush to clean the roller.

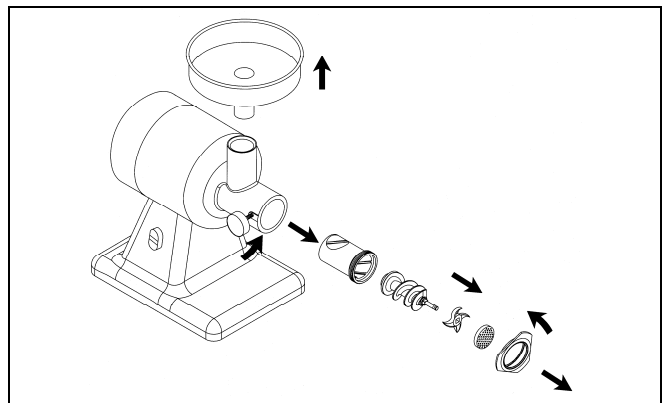
Using the mincer

- In combined grater-mincer versions, lower the grater lever.
- Tighten the filler knob in the versions mod.AB12/T-L – AB22/T – TR12/S – TR22/SN.
- Tighten the mincer body-blocking knobs in versions mod.AB12/AT – AB22/AE – TR12/TS – TR12/C – TR22/TE – TR22/C.
- Tighten the handwheel on the output mouth of the mincer without blocking.
- Start-up the machine by pressing start button “I” (in combined models start-up is only possible if the grater lever is lowered).
- Place the product inside the upper mincer mouth and press it down using the pestle supplied.
- At the end of the work session press the stop button “0”.
- At the end of the work cycle remove the mincer set and wash using suitable detergents (not aggressive) in hot water and dry properly.

Dismantling the mincer set

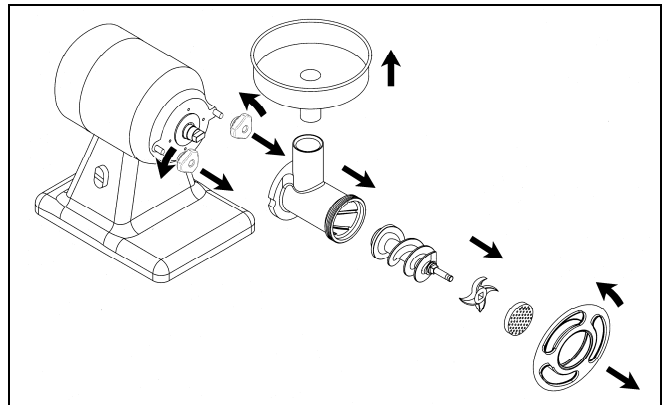
Mod. AB12/T-L – AB22/T – TR12/S – TR22/SN:

- Remove the hopper from the upper mouth.
- Rotate the handwheel anti-clockwise.
- Extract:
 - the mincing plate;
 - the blade;
 - and the volute, in sequence
- Unscrew the filler knob by turning anti-clockwise and extract the mincer filler.
- Perform operations in reverse order to reassemble the mincer group.



Mod.AB12/AT – AB22/AE – TR12/TS – TR12/C – TR22/TE – TR22/C:

- Remove the hopper from the upper mouth.
- Turn the handwheel anti-clockwise.
- Extract
 - the mincing plate;
 - the blade;
 - and the volute in sequence
- Unscrew the filler knobs and extract the mincer filler.
- Perform operations in reverse order to reassemble mincer group.



i INFORMATION: Prior to each work cycle ensure that the removable parts are properly fixed to the machine.

Recommendations for use

The completely extractable mincing set on the versions AB12/AT-AB22/AE-TR12/TS-TR12/C-TR22/TE-TR22/C, permits the user to place it in refrigerators and other similar devices, even when it contains residual product. This feature makes it possible to use the mincer at different times of the day without having to wash and clean the various components after use, in conformity with hygiene laws currently in force.

End-of-day cleaning

- At the end of the working day remove the plug from the power socket.
- Clean thoroughly using neutral products.
- Wash the outer part of the machine using a damp sponge.
- Do not use steel wool or abrasive pads.
- Dismantle the mincer set and wash using suitable detergents in hot water or in the dishwasher.

Long periods of inactivity

If the machine is to be left idle for long periods of time, turn off the main wall switch, thoroughly clean the machine and cover it with a sheet to protect it from dust.

TROUBLESHOOTING RECYCLING 4

Foreword

In the event of breakdowns or malfunctioning, turn off the main wall switch and contact your local Dealer's After-sales service. Do not disassemble any internal machine parts.

The Manufacturer declines all responsibility for any tampering !

Troubles, causes and remedies

Trouble	Cause	Remedy
The machine will not start	Main switch is off	Turn the main switch on to "I"
	No voltage input to power line	Apply to your local Dealer's After-sale service
	Logic board protective fuse is blown	Apply to your local Dealer's After-sale service

Disposal and recycling



The markings illustrated here (barred garbage bin), on the utensil data plate, indicates that at the end of its working life, the utensil must be disposed of and recycled according to European Directive. The Directive provides for the separate collection of electric and electronic equipment by a collection system called RAEE. Upon purchasing a new utensil, the user must not dispose of the utensil as urban waste but must return it, in a one-to-one exchange, to the dealer or distributor. The dealer may dispose of the utensil following the procedures set by the RAEE collection system. In the event the user disposes of the utensil without purchasing a new one, in Italy contact the manufacturer who will provide suitable information on machine disposal at the collection centre closest to the user. Users who do not reside in Italy must contact the Ministry of the Environment in their countries who will provide information necessary for correct disposal. Failure to observe the disposal procedure may cause harmful effects on the environment and people. Therefore, total or partial illicit utensil disposal by users is punishable by local authorities.

**SCHEMA DI MONTAGGIO GRUPPO TRITACARNE UNGER • UNGER MINCER SET ASSEMBLY
DIAGRAM • SCHEMA DE MONTAGE GROUPE HACHE-VIANDE UNGER • MONTAGEPLAN ZUR
UNGER FLEISCHWOLF-GRUPPE • ESQUEMA DE MONTAGEM GRUPO MOEDOR DE CARNE UNGER •
ESQUEMA DE MONTAJE GRUPO TRITURADORA DE CARNE UNGER • СХЕМА МОНТАЖА УЗЛА
МЯСОРУБКИ УНГЕР**

Nella versione unger del tritacarne è severamente vietato utilizzare, nella parte esterna (F), piastre con fori aventi un diametro maggiore di 8mm ed uno spessore totale inferiore a 5mm.

Using plates with hole diameters over 8mm and with total thickness under 5mm is strictly prohibited on the outer part (F) of the meat grinder unger version.

Dans la version unger du hache-viande il est formellement interdit d'utiliser, dans la partie extérieure (F), des plaques avec des trous ayant un diamètre supérieur à 8mm et une épaisseur totale inférieure à 5mm.

Bei der Unger-Version des Fleischwolfs ist es strengstens verboten, am Außenteil (F) Scheiben mit Löchern mit einem größeren Durchmesser als 8 mm und Scheiben mit einer Gesamtstärke von weniger als 5 mm zu verwenden.

En la versión Unger de la trituradora, queda terminantemente prohibido utilizar en la parte externa (F) placas con orificios que presenten un diámetro mayor que 8 mm y un espesor total inferior a 5 mm.

Na versão unger do picador de carne é rigorosamente proibido utilizar, na parte exterior (F), discos com furos com um diâmetro maior de 8 mm e uma espessura total inferior a 5mm.

В мясорубке модели Унгер строго запрещается использовать в наружной части (F) решетки с отверстиями, диаметр которых превышает 8 мм, или толщиной меньше 5 мм.

Sistema unger standard	Standard unger system	Système unger standard	Standard Ungersystem	Sistema unger estándar	Sistema unger standard	Стандартная система унгер
A) - Corpo tritacarne	A) - Mincer body	A) - Corps hache-viande	A) - Fleischwolfkörper	A) - Cuerpo picadora de carne	A) - Corpo moedor de carne	A) - Корпус мясорубки
B) - Coclea	B) - Volute	B) - Vis spirale transporteuse	B) - Schnecke	B) - Cóclea	B) - Cóclea	B) - Шнек
C) - Piastra sgrossatrice Ø	C) - Rougher plate Ø	C) - Grille dégrossisseuse Ø	C) - Grob-Lochscheibe Ø	C) - Placa para desbastar Ø	C) - Disco desengrossador Ø	C) - Решетка размельчительная Ø
D) - Coltello	D) - Blade	D) - Couteau	D) - Messer	D) - Cuchilla	D) - Faca	D) - Нож
E) - Piastra Ø8	E) - Plate Ø8	E) - Grille Ø8	E) - Lochscheibe Ø8	E) - Placa Ø8	E) - Disco Ø8	E) - Решетка Ø8
F) - Piastra Ø4.5	F) - Plate Ø4.5	F) - Grille Ø4.5	F) - Lochscheibe Ø4.5	F) - Placa Ø 4.5	F) - Disco Ø4.5	F) - Решетка Ø4.5
G) - Volantino	G) - Handwheel	G) - Volant	G) - Handrad	G) - Volante	G) - Volante	G) - Маховичек

CONDIZIONI DI GARANZIA - La garanzia ha durata 12 mesi ed è subordinata alla presentazione di una copia di idoneo documento fiscale o fattura comprovante la data di acquisto. - Il prodotto è garantito contro vizi e difetti dei materiali, di fabbricazione e assemblaggio per 12 mesi dalla data della fattura di acquisto. La garanzia consiste nella sostituzione o riparazione delle parti componenti il prodotto che risultino difettose. Essa non comprende in alcun caso la sostituzione del prodotto a seguito di intervento per guasto. - La garanzia è quindi limitata alla sostituzione o riparazione gratuita delle parti che, a giudizio del costruttore, siano risultate mal funzionanti. Non rientrano in essa i materiali di consumo e gli utensili. - Le prestazioni in garanzia saranno rese dal rivenditore presso cui è stato effettuato l'acquisto del prodotto, oppure in alternativa dalla casa costruttrice, restando inteso che il relativo trasporto avrà luogo a cura, spese e rischio del cliente. - La garanzia decade qualora il prodotto sia stato manomesso o riparato da personale non autorizzato. - La presente garanzia sostituisce ed esclude ogni altra garanzia dovuta dal rivenditore per legge o contratto e definisce tutti i diritti del cliente in ordine a vizi e difetti e/o mancanza di qualità in ordine ai prodotti acquistati. - Per ogni eventuale controversia legale è riconosciuto competente il Foro di residenza del costruttore.	WARRANTY CONDITIONS - The warranty has duration of 12 months and is subject to the presentation of a copy of a suitable fiscal document or invoice proving the purchase date. - The product is guaranteed against flaws and defects of the materials,manufacturing and assembly for 12 months from the date of the purchase invoice. The warranty consists in the replacement or repair of defective product components. It does not include the replacement of the product after breakdown repairs for any reason. - Therefore the warranty is limited to the free replacement or repair of parts which, in the manufacturer's opinion, malfunction. Consumable materials and tools are not included. - Warranty services are rendered by the dealer where the product was purchased or, alternately, by the manufacturer, it being understood that the relevant transport will be at the customer's full liability and expense. - The warranty is invalidated if the product was tampered with or repaired by unauthorised personnel. - This warranty substitutes and excludes any other warranty due by the dealer by law or contract and defines all the customer's rights regarding purchased product defects and faults and/or quality deficiencies. - Any legal controversy will be submitted to the manufacturer's Court of residence.
CONDITIONS DE LA GARANTIE - 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 garanti 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 se limite 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.	GARANTIEBEDINGUNGEN - Die Garantiezeit beträgt 12 Monate und hängt von der Vorlage einer Kopie eines geeigneten Steuerdokuments oder einer Rechnung, die das Kaufdatum belegt. - Die Garantie bezieht sich auf Mängel und Fehler in Bezug auf die Materialien, die Herstellung und die Montage und gilt 12 Monate ab dem Rechnungsdatum. Die Garantieleistung besteht in der Auswechslung der fehlerhaften Produktkomponenten. Die Garantie umfasst in keinem Fall die Auswechslung des Produkts infolge eines Eingriffs wegen Defekt. - Die Garantie ist mithin beschränkt auf die kostenlose Auswechslung 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 vom Gesetzes oder Vertrags wegen geschuldete Garantie und definiert alle Kundenrechte hinsichtlich Qualitätsfehler oder –mängel an den gekauften Produkten. - Für Rechtsstreitigkeiten erkannt wird zuständigen Gericht des Wohnsitzes des Herstellers.
CONDICIONES DE GARANTÍA - 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 pruebe 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 resulten 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 sobreentendido que el transporte, riesgos y gastos quedará 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 del pedido de los productos comprados. - Para cualquier controversia jurídica es reconocida Tribunal competente de residencia de los fabricantes.	CONDIÇÕES DE GARANTIA -A garantia tem a duração de 12 meses e está subordinada à apresentação de uma cópia de idóneo documento fiscal ou fatura comprovante da data da compra. - O produto está garantido contra vícios e defeito 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 resultem defeituosas. 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 funcionem bem. Não reentram 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 por 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 litígio jurídico é reconhecida Tribunal competente da residência do fabricante.
УСЛОВИЯ ГАРАНТИИ - Настоящая гарантия действительна в течение 12 месяцев и обусловлена предъявлением настоящего сертификата вместе с соответствующим документом о покупке или фактурой, подтверждающей дату покупки. - На изделие 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 изделия в результате ремонта вследствие поломки. - Таким образом, гарантия ограничивается бесплатным проведением замены или ремонта частей, которые по усмотрению производителя считаются неисправными. Гарантия не распространяется на расходные материалы и инструменты. - Гарантийные 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 утрачивается в случае неправильного обращения с изделием или ремонта, проведенного неуполномоченным персоналом. - Настоящая гарантия 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 жительства изготовителя.	GARANTIVILLKOR - 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 materialet, fabrikationsfel och monteringsfel i 12 månader från inköpsdatumet. Garantin består i byte eller reparation av delarna som produkten består av och som eventuellt är defekta. Den täcker aldrig byte av produkten efter eventuella försök till reparationer. - Garantin är således begränsad till ersättning eller gratis reparation av delarna som fungerar dåligt, enligt tillverkaren. Detta gäller inte förbruksartiklar och verktyg. - Garantiprestationerna ska ges av återförsäljaren som sålt 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 auktoriserad för detta. - Denna garanti ersätter och utesluter varje annan garanti från återförsäljaren, enligt lag eller kontrakt, och anger alla kundens rättigheter vad gäller fel och defekter och/eller kassaknad av kvalitet i de produkter som inhandlats. - För varje tvist är erkänd behörig domstol där tillverkaren.
JÓTÁLLÁSI FELTÉTELEK - A jótállás időtartama 12 hónap. A jótállás a vásárlás napját igazoló számla vagy blokk (annak másolatának) felmutatása ellenében vehető igénybe. - A jótállás az anyaghibából, gyártási ill. összeszerelési hibából eredő meghibásodásokra terjed ki, a számlán feltüntetett vásárlás napjától számított 12 hónapig. A jótállás áll a termék hibás részeinek cseréjéből vagy ezek kijavításából. Nem foglalja viszont magában az egész termék cseréjét a hiba javítása következtében. -A jótállás kizárólag a hibás részek díjmentes javítására, cseréjére korlátozott, amik a gyártó elbírálása alapján részben vagy egyáltalán nem működnek. Nem érvényes anyagkopásra és felszerelésekre. -A jótállás kizárólag szolgáltatást az eladó vegzi, ahol történt a termék vásárlása, vagy pedig kiváság szerint a gyártó cég, de ebben az esetben az áru szállítási költsége és biztonsága, kockázata a vásárlót terheli. -A jótállás érvényét veszti ha a terméken nem hozzáférhető és nem meghatalmazott személy bármilyen beavatkozást végzett. -Ez a jótállás helyettesít és kizár minden más jótállást amire a gyártó köteles egy szerződés vagy jog alapján és meghatározza a vásárló minden jogát a vásárolt termékek hibáival, hiányosságaival, minőség hiányával szemben viszonyítva. - Minden olyan jogvita elismert illetékes bíróság lakóhelye a gyártótól.	ΟΡΟΙ ΕΓΓΥΗΣΗΣ - Η εγγύηση έχει διάρκεια 12 μήνες και υπόκειται στην προσκόμιση αντιγράφου του κατάλληλου φορολογικού εγγράφου ή τιμολογίου που αναγράφει την ημερομηνία αγοράς. - Το προϊόν είναι εγγυημένο για ατέλεια και ελαττώματα υλικών, κατασκευής και συναρμολόγησης για 12 μήνες από την ημερομηνία έκδοσης του τιμολογίου. Η εγγύηση καλύπτει την αντικατάσταση ή την επισκευή των μερών του προϊόντος που παρουσιάζουν τα ελαττώματα. Για κανένα λόγο, δεν προβλέπεται την ολική αντικατάσταση του προϊόντος σε περίπτωση τεχνικής επέμβασης επισκευής. - Συνεπώς, η εγγύηση καλύπτει μόνο τη δωρεάν αντικατάσταση ή επισκευή των μερών που, κατά την κρίση του κατασκευαστή, αποδείχτηκε ότι παρουσιάζουν προβλήματα λειτουργίας. Δεν καλύπτει τα αναλώσιμα υλικά και τα εργαλεία. - Οι υπηρεσίες τεχνικής υποστήριξης που καλύπτονται από την εγγύηση παρέχονται από τον πωλητή του προϊόντος ή, εναλλακτικά, από την κατασκευαστρια εταιρεία. Εννοείται ότι η μεταφορά του προϊόντος θα γίνει με φροντίδα, δαπάνη και ανάλυση κανόνων του πελάτη. - Η εγγύηση παύει να ισχύει σε περίπτωση που το προϊόν παραβιαστεί ή επισκευαστεί από μη εξουσιοδοτημένους τεχνικούς. - Οι παρούσα εγγύηση αντικαθιστά και ακυρώνει όλες τις προηγούμενες εγγυήσεις που ενδεχομένως παρείχε ο πωλητής, με βάση το νόμο ή κάποιο συμβόλαιο, και καθορίζει όλα τα δικαιώματα του πελάτη όσον αφορά τα ελαττώματα και/ή την έλλειψη αναμενόμενης ποιότητας των προϊόντων που αποκτήθηκαν. - Για κάθε νομική διαφορά αναγνωρίζεται αρμόδιο δικαστήριο της κατοικίας του κατασκευαστή.