ID: 19568

ENG

V. 5.8

WATER PRESS LANCMAN



VSX





VSPX	VSPIX

INSTRUCTIONS FOR SAFE USE, MAINTENANCE and SERVICING

LANCMAN® by GOMARK

GOMARK d.o.o.
Čeplje 56,
SI-3305 Vransko, Slovenia
http://www.LANCMAN.si

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5.8: JULY 2024, incl. CE declaration

WARNING

THIS MACHINE CAN BE USED ONLY BY A PERSON WHO HAS BEEN ACQUAINTED WITH THE INSTRUCTIONS FOR USE AND SAFETY WARNINGS!

WHEN HANDING OVER THE PRODUCT TO A THIRD PARTY THE INSTRUCTIONS FOR SAFE USE, MAINTENACE AND SERVICING MUST ALSO BE HANDED OVER!

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ENG

DECLARATION OF CONFORMITY

CE

EEC DECLARATION OF CONFORMITY nr. 01/2024

Herewith we, GOMARK d.o.o., Čeplje 56, 3305 Vransko, Slovenia declare with full responsibility, that the machine mentioned below is produced in accordance with the regulations, listed below. This statement is not valid following unauthorized modifications to the machine.

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Product:

LANCMAN™ WATER PRESS
Type: VSX, size: 35, 55, 80,
Type: VSPX, size: 55, 80, 120, 170, 250,
Type: VSPIX, size: 55, 80, 120, 170, 250.

Serial number and year of production: on machine's plate

REGULATION	USED HARMONIZED EUROPEAN STANDARDS
Directive, Machinery Safety (MD 2006/42/ES)	EN ISO 12100:2010
Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food	

Čeplje, on 03.01.2024

Person in charge:
Matjaž GOSAK

GOMARK
trgovina in proizvodnja, d.o.o.
Čeplje 52, SI-3305 VRANSKO

WARRANTY TERMS AND CONDITIONS

The warranty applies to machines and components - if used properly (as described in the user manual) they will work flawlessly.

Warranty period:

- **for home use: 24 months,**
- **for professional use: 12 months (industry).**

The warranty covers replacement of defective parts and repair work, but excludes transport fees. Warranty applies only with a correctly completed warranty certificate and receipt of purchase.

The warranty is voided if:
- failure to comply with the user's manual,
- if it is found that a pre-repair was carried out by an unauthorized person,
- if non-original spare parts were built in,
- if the product was used in an negligent manner,
- due to failures, made by mechanical blows caused by the buyer or a third person.

The warranty does not apply for expendable materials, stated in the instructions.

The warranty does not apply in the case of failure to comply with the user's manual which is an integral part of the machine. Warranty also does not apply in case of unauthorized repairs to the machine and changes of the machine.

Warranty repairs are carried out by the authorized service stated by your dealer or dealer who sold you the machine.

1. A WORD TO THE PURCHASER - USER

We thank you for the trust you have shown us by buying our product. We are convinced that you will be pleased with it.
Before first use one must thoroughly read and comprehend the instructions for safe use and maintenance, where one will discover the intended function, functionality and machine's work environment. The instructions are written in a way so that one is acquainted with all the required activities even before the machine's first use, maintenance and regular servicing.



In case the product would be handed over to a third party, the instructions for safe use, maintenance and servicing must also be handed over.

When reading the instructions, one must pay extra attention to the chapters and paragraphs that are labeled with this mark.



Beside the text in the instructions this mark especially emphasizes the importance of records in a definite chapter of the instructions.

Every partial or complete reproduction of these instructions, text and pictures is a criminal offence.

2. INTENDED USE



The water press is intended for extracting juice by pressing different kinds of crushed fruit with **water** pressure derived from the water supply system. Any use other than that described is considered **ineligible** and the manufacturer does not guarantee safety and functionality.

Any remodelling and replacement of the original components of the press eliminates the warranty of the manufacturer for safety and functionality of the machine.

Operating temperature range: 5° C to 50° C (41 to 122 degree Fahrenheit).

3. SERVICING AND ORDERING SPARE PARTS

Servicing and troubleshooting during the warranty period and afterwards will be performed by your dealer or country importer.

You can also find information's about this on web: http://lancman.si or contact

Gomark, d.o.o.
Čeplje 56, SI-3305 Vransko, Slovenia
Phone: +386 3 700 15 03.

When ordering spare parts one must always give the following information:
- name of machine
- type of machine
- serial number of machine
- year of production of machine

All the data required for ordering spare parts is written on the plate or on the permanent label that is placed on the machine.

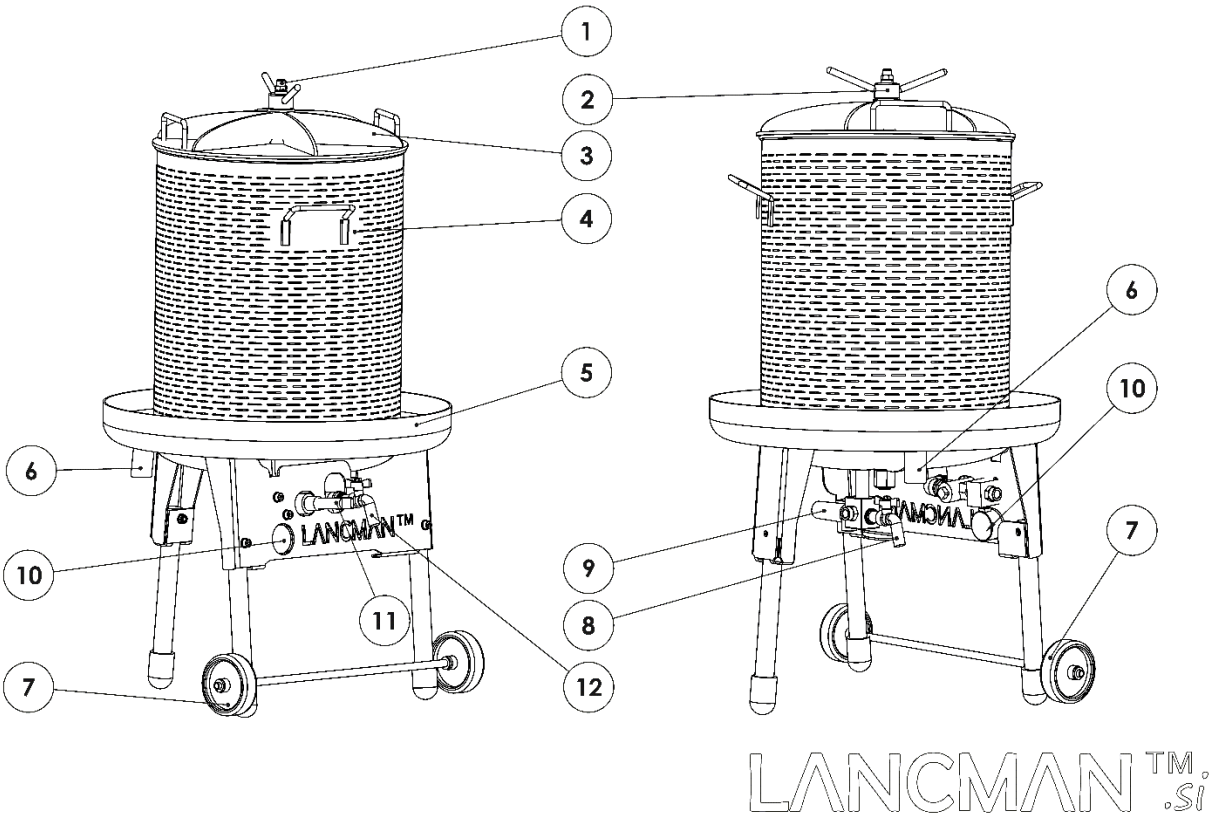
4. TECHNICAL DATA AND DESCRIPTION OF THE MASCINE

4.1 Water press LANCMAN VSX

4.1.1 Technical data

Description	WATER PRESS LANCMAN		
Type:	VSX 35	VSX 55	VSX 80
Dimensions (mm): (inch)	500x500x950 22×22×37	600x600x950 24×24×37	600x600x1250 26×26×49
Basket size: l/gal	35 L/9,25 gal	55 L/14,5 gal	80 L/21,1 gal
Bowl material:	X5CrNi1810 (stainless steel) – W.Nr. 1.4301		
Cover material:	X5CrNi1810 (stainless steel) – W.Nr. 1.4301		
Basket material:	X5CrNi1810 (stainless steel) – W.Nr. 1.4301		
Fixed nut material:	stainless steel		
Utilizations pressure bar/psi:	3,5 bar/55 psi	2,8 bar/41 psi	2,8 bar/41 psi
Highest allowed pressure bar/psi:	4 bar 58 psi	3 bar 43,5 psi	3 bar 43,5 psi
Charging: bar/psi	Water supply network 3 bar/43,5 psi		
Total weight kg/lb:	28 kg/62 lb	38 kg/84 lbs	43 kg/95 lbs
Production date:	SEE THE DECLARATION		

4.1.2 Description



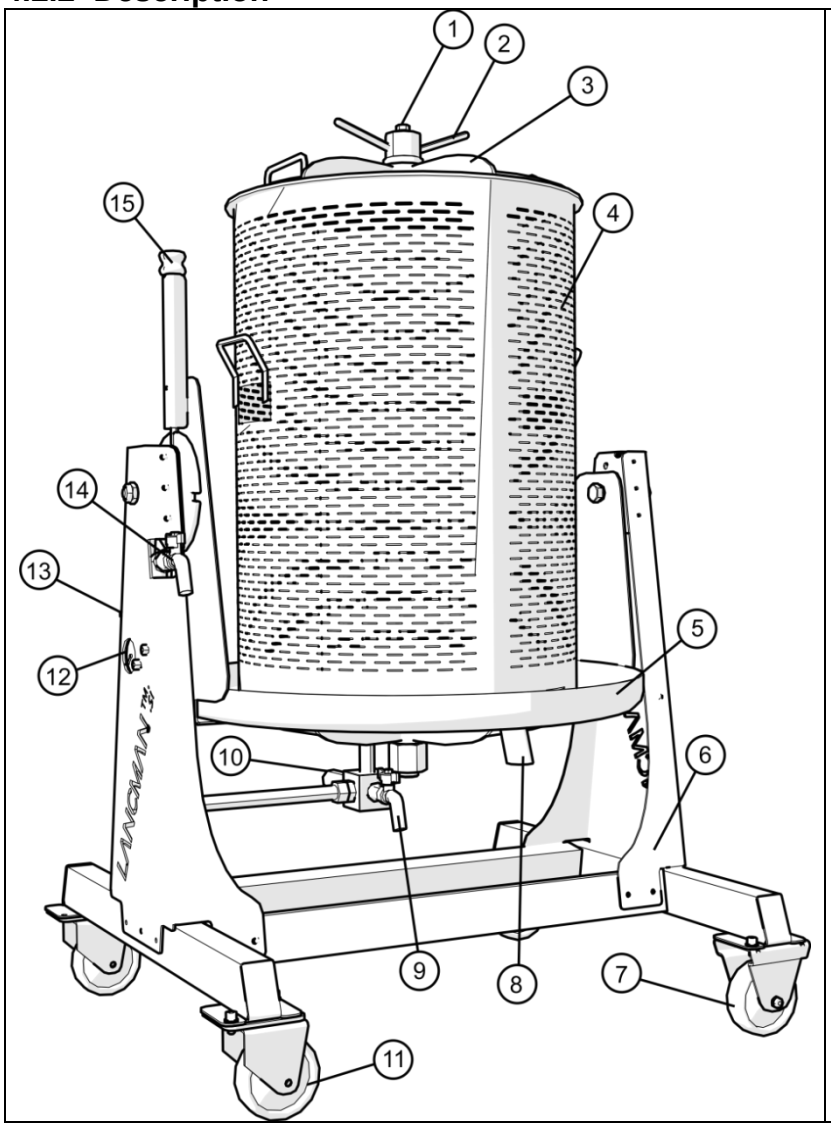
1. VENTING TAP	**7. WHEELS**
2. FIXING NUT	**8. OUTLET PIPE**
3. TOP LID	**9. SAFETY VALVE**
4. BASKET	**10.PRESSURE GAUGE**
5. BOWL	**11.PRESSURE REGULATOR**
6. BOWL OUTLET	**12.INLET PIPE**

4.2 Water press LANCMAN VSPX

4.2.1 Technical data

Description	WATER PRESS LANCMAN				
Type:	VSPX 55 VSPX 55 PLUS	VSPX 80 VSPX 80 PLUS	VSPX 120 VSPX120 PLUS	VSPX 170 VSPX 170 PLUS	VSPX 250 VSPX 250 PLUS
Dimensions (mm): **(inch)**	800x870x1150 31,5×34,3×45	800x870x1300 31,5x34,3x51	800x870x1300 31,5x34,3x51	800x870x1350 31,5x34,3x53	880x900x1600 34,6x35x63
Basket size l/gal:	55 L/12 gal	80l/21,1 gal	120l/31,7 gal	170l/44,9 gal	230/l60,8 gal
Bowl material:	EN: X5CrNi1810 (stainless steel) – W.Nr. 1.4301				
Cover material:	EN: X5CrNi1810 (stainless steel) – W.Nr. 1.4301				
Basket material:	EN: X5CrNi1810 (stainless steel) – W.Nr. 1.4301				
Fixed nut material:	stainless steel				
Trolley material:	METAL st.37.2				
Utilizations pressure bar/psi:	2,8bar/41 psi	2,8bar/41 psi	2,8bar/41 psi	2,4bar/35 psi	2,4bar/35 psi
Highest allowed pressure bar/psi:	3,0bar/43,5 psi – safety valve	3,0bar/43,5 psi – safety valve	3,0bar/43,5 psi – safety valve	2,5bar/36 psi – safety valve	2,5bar/36 psi – safety valve
Charging: bar/psi:	Water supply 3bar/43,5 psi			Water supply 2,5bar/ 36 psi	
Total weight kg/lb:	60 kg/132 lb	64kg/141 lb	76kg/167 lb	83kg/183 lb	105kg/231 lb
Production date:	SEE THE DECLARATION				

4.2.2 Description



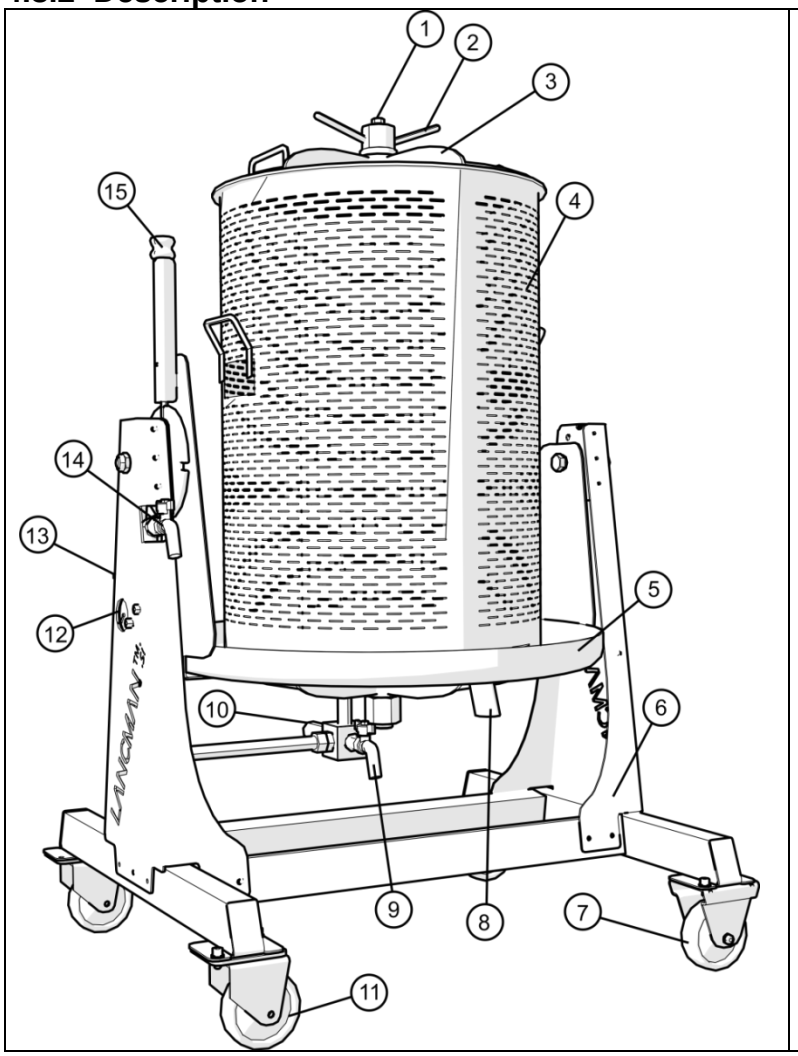
1. VENTING TAP
2. FIXING NUT
3. TOP LID
4. BASKET
5. BOWL
6. TROLEY
7. FIXED WHEEL
8. BOWL OUTLET
9. OUTLET PIPE
10.SAFETY VALVE
11.SWING WHEEL
12.PRESSURE GAUGE
13.PRESSURE REGULATOR
14.INLET PIPE
15.BOWL RODE

4.3 Water press LANCMAN VSPIX

4.3.1 Technical data

Description	WATER PRESS LANCMAN				
Type:	VSPX 55 VSPX 55 PLUS	VSPX 80 VSPX 80 PLUS	VSPX 120 VSPX120 PLUS	VSPX 170 VSPX 170 PLUS	VSPX 250 VSPX 250 PLUS
Dimensions (mm): **(inch)**	800x870x1150 31,5×34,3×45	800x870x1300 31,5x34,3x51	800x870x1300 31,5x34,3x51	800x870x1350 31,5x34,3x53	880x900x1600 34,6x35x63
Basket size l/gal:	55 L/12 gal	80l/21,1 gal	120l/31,7 gal	170l/44,9 gal	230/l60,8 gal
Bowl material:	EN: X5CrNi1810 (stainless steel) – W.Nr. 1.4301				
Cover material:	EN: X5CrNi1810 (stainless steel) – W.Nr. 1.4301				
Basket material:	EN: X5CrNi1810 (stainless steel) – W.Nr. 1.4301				
Fixed nut material:	stainless steel				
Trolley material:	stainless steel				
Utilizations pressure bar/psi:	2,8bar/41 psi	2,8bar/41 psi	2,8bar/41 psi	2,4bar/35 psi	2,4bar/35 psi
Highest allowed pressure bar/psi:	3,0bar/43,5 psi – safety valve	3,0bar/43,5 psi – safety valve	3,0bar/43,5 psi – safety valve	2,5bar/36 psi – safety valve	2,5bar/36 psi – safety valve
Charging: bar/psi:	Water supply 3bar/43,5 psi			Water supply 2,5bar/ 36 psi	
Total weight kg/lb:	60 kg/132 lb	64kg/141 lb	76kg/167 lb	83kg/183 lb	105kg/231 lb
Production date:	SEE THE DECLARATION				

4.3.2 Description



1. VENTING TAP
2. FIXING NUT
3. TOP LID
4. BASKET
5. BOWL
6. TROLEY
7. FIXED WHEEL
8. BOWL OUTLET
9. OUTLET PIPE
10.SAFETY VALVE
11.SWING WHEEL
12. PRESSURE GAUGE
13. PRESSURE REGULATOR
14. INLET PIPE
15. BOWL RODE

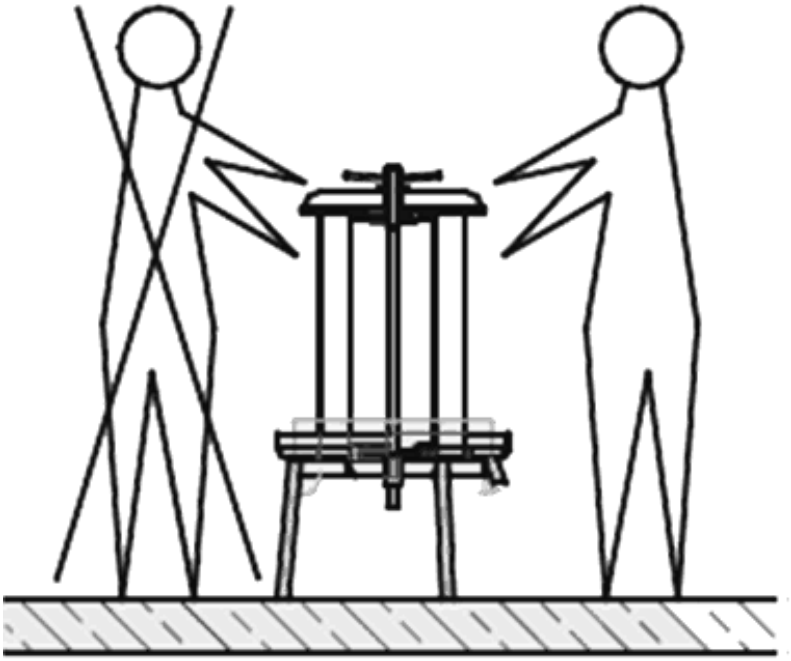
5. PREPARING THE MASCHINE

The press is powered with energy derived from water pressure, and presses previously crushed fruit towards the wall of the press basket. An efficient pressing requires a pressure of 2,5 bar (36 psi) which is achieved when the press is connected to the water supply system. The membrane is mounted axially in the middle of the pressure zone and is attached to the bottom of the container with a flange and six screws.

Cleaning the press:
Before using the press for the first time and at the beginning of every season, clean the press with water!

6. INSTRUCTIONS FOR USE

6.1 APPLICATION AREA FOR THE MACHINE



The machine can be used by only one person at a time, and this person must always occupy the position, shown in the picture above.

6.2 HANDLING THE PRESS

1. **PREPARE THE PRESS FOR OPERATION,**
2. **FILL THE BASKET OF THE PRESS WITH A CRUSHED PRODUCT (APPLES, GRAPES …),**
3. **PLACE THE LID ON THE BASKET AND SCREW IT DOWN WITH THE NUT,**
4. **ATTACH THE PRESS TO THE WATER SUPPLY SYSTEM USING A GARDEN HOSE,**
5. **OPEN THE SUPPLY VALVE; THE PRESS BEGINS TO OPERATE,**
6. **… SUPERVISE THE PRESS OPERATION …,**
7. **WHEN FINISHED, OPEN THE WASTE VALVE SO THAT ALL WATER POURS OUT OF THE PRESS,**
8. **REMOVE THE NUT HOLDING THE LID AND THE LID ITSELF**
9. **CLEAN THE PRESS WITH WATER.**

6.3 INSTRUCTIONS FOR USE - PRESSING

Fruit presses utilizing water pressure are the most modern type for pressing grapes, fruit, juice containing peels etc., lees, currants, blueberries, red beet and all kinds of fresh or boiled vegetables and fruits from which juice can be extracted. Each kind of fruit or vegetable requires a different pressing method. The volume of a water press is 35 to 250 l (9,25 to 66 US gallons).

The water press is made up of three complexes: **base**, **pressing chamber** and **water supply system**.

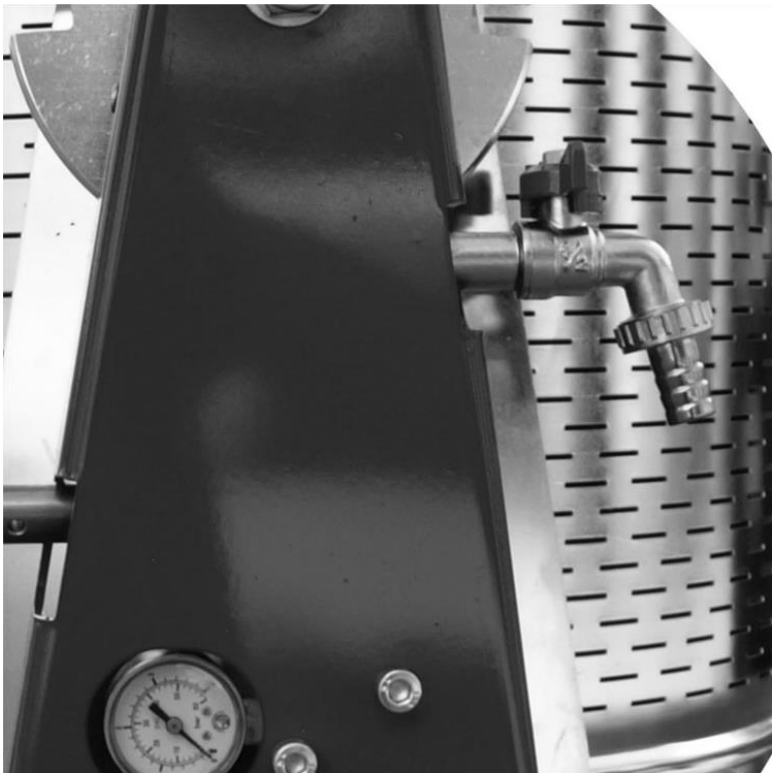
The base can be fixed or mobile – tilting.
The fixed base (VSX) has three fixed legs on wheels for an easier transfer of the press.
The mobile (VSPX, VSPIX) - tilting undercarriage is made up of a trolley with two or four wheels. If there are four wheels, two come with brakes and two are swivel wheels enabling easier transport in the basement, wine cellar and in the yard. The composition also includes a tilting system to facilitate emptying the pressed-out material. The base comes in painted or stainless steel variety.
The pressing chamber is composed of a lid with a fitting nut, a perforated basket and a container with an outlet. The container and the water supply system are fixed to the base of the press. The container is especially braced and so is the lid which is attached with a fixing nut to the basket itself, to withstand the strong pressure generated during pressing. The construction is such that the draining basket is well placed. All materials are made of high quality stainless steel, electrically polished before installation that is suitable for use in food production.
The water supply system creates pressure in the basket, enabling the operation of the pressing chamber. The water inlet is regulated and fed into a vertical column with a vent valve at the top and high quality rubber bladder made of rubber which expands as the water starts flowing into the bladders.
The pressing procedure is as follows: Before charging the chamber, wash the entire press using warm water and detergent (the use of detergent is optional). However do not use detergent or water pressure when washing the bladder. The rubber can be washed only with warm or cold water.

When charging the chamber do not compress the crushed fruit, since the result is going to be worse. When charging, the toggle valve of the collecting container should be open. If it is not the capacity of the press may be smaller. It is necessary to enable venting of the press. Always fill the press to the top (the outermost edge of the peripheral plate).

Always press only when it is filled up to the upper edge. Failure to do so may cause damage, to the rubber bladder, which is not covered by the warranty.



Despite the fact that at the end there is not a lot of crushed fruit left, there are many ways to fill up the basket (add the already pressed-out fruit or reduce the basket volume by increasing the volume of the bladder). Close the toggle valve on the top of the threaded spindle and place the lid as shown on the picture. Fix the lid by screwing down the threaded nut on the threaded spindle. Never tighten the threaded nut using devices like various levers, but use only your hands.



Connect a flexible hose to the water supply valve (picture). Connect the other end of the hose to the water supply system. Open the ball valve for water supply and the valve on the water supply network and then start pressing. The membrane of the press fills with water for some time. When you notice water leaking off the vent valve, you should close it completely. The system will increase pressure which can be read of the manometer. If the pressure rises over 2,5 or 3 bar (36 or 43,5 psi), the safety valve will open and some water will flow out of the system. By closing and opening the valve for water supply you can avoid the water from flowing out of the system through the safety valve, provided you constantly monitor the pressure level on the manometer. The press can be disencumbered by closing the valve for water supply and opening the toggle ball valve and vent valve on the threaded spindle. When the pressure drops to 0,0 bar (0.0 psi), unscrew the threaded nut and remove the lid. First, loosen the pressed fruit and then lift the peripheral plate from the collecting container and clean it. If an additional mesh bag was used for pressing, removal is easier if you remove the bag first. When finished thoroughly clean the press. The press should be always cleaned only with clean water. Stainless steel material can be cleaned with household detergents, but rubber bladder clean only with water.

MODEL VSPX, VSPIX

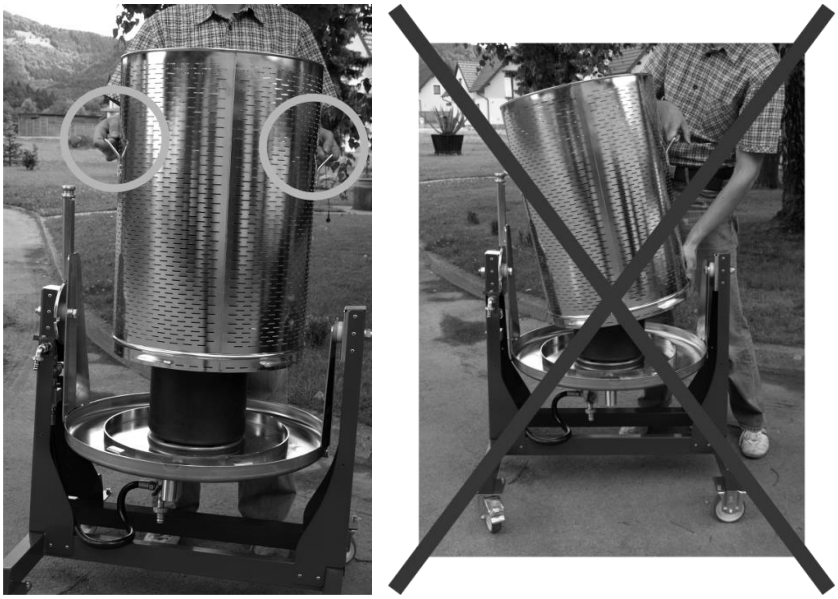
Use your left hand to pull up the ball on the plug handle; meanwhile use your right hand to pull the lid handle towards you and move the press in the prone position. Make sure that the plug hooks into the last slot. Then unscrew the lock nut, remove the lid and empty the press basket using the mesh bag which was placed in the press before the starting the process.





Use protective gloves when charging and discharging the press, since wet skin is susceptible to cuts.

When discharging the basket never lift the full basket. Always discharge it with an additional mesh bag. However, if you lift the basket, always grasp it by the basket handles.



7. TECHNOLOGY OF PRESSING

HARD FRUIT
When pressing hard fruit (apples, pears …) you should crush the fruit beforehand in a mill (drum mill, mixer). Place the crushed fruit in the basket but do not compress it. Use the accompanying mesh bag for more efficient pressing and easier discharge of the basket. Pressing crushed fruit takes approx. 30 minutes (depending on the desired result). Place a green protective bag on the basket to avoid gushing of the crushed fruit.

GRAPES
It is advisory to crush the grapes before pressing them (grape mill). It is not necessary to remove the stalks since the bladder pressing system using pressure up to 3 bar (43,5 psi), does not damage the stalks. The stalks enable a good drainage, a quicker run-off and a more efficient pressing.
For dark grapes it is recommended that they are left to rest for at least three days so that the grapes clarify. The mentioned procedure increases the pressing efficiency.
For white grapes the use of enzymes is recommended, to make the pressing easier. The enzymes enable faster purification and prevent oxidation of the grapes. Please gather more information from an expert, a specialized shop or from the dealer where you purchased the press.
Place a green protective bag on the basket to avoid gushing of the crushed fruit.

LEES, WINE SEDIMENT
When pressing lees or sediment the procedure is slightly different. Purchase a bag specially for pressing wine sediment. It is the best that it is original (of a suitable size) and from the same manufacturer. The bag should be at least 7 cm (2,76 inch) higher than the basket. It should not be narrower than the circumference of the basket in order to avoid damage or even ripping of the bladder. The bag should be properly inserted into the basket. Through the opening for filling pour the wine sediment or lees up to the top taking into consideration advice from an expert or a person dealing with oenological supplies. As the bag is full, fold the prolonged charging part several times and tie the bag as you would a bag of flour. Turn the folded part towards the basket and not against the bladder. Slightly open the water supply valve since the pressure in the chamber should not exceed 1 bar (**14,5 psi)**. The pressing takes 6 to 10 hours, depending on the size of the press.

When pressing the wine sediment and lees use original bags of the appropriate size in order to avoid damage to the rubber bladder. Pressing the lees and the wine sediment using pressure higher than 1 bar (14,5 psi) can damage the bladder. This is regarded as mechanical damage and is therefore not covered by warranty!
If the pressure during pressing is higher than 1 bar (14,5 psi) the pressing time will not be shorter.

8. SAFETY IN USE OF THE MACHINE

– The machine can be used only by professionally trained and healthy persons older than 18 years.
– While operating the machine must not be moved or displaced.
– While operating the machine must not be cleaned or repaired.
– **For the user's safety the machine must not be charged with air.**
– **However, it is necessary to give an assurance that the outlet connector of the safety valve is unhindered!**
– **Never press without the lid!**

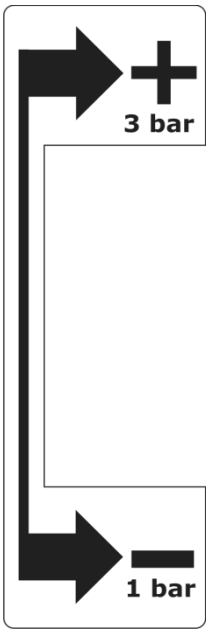
Before first use of the machine one must:
– carefully read and comprehend the contents of these instructions,
– look for all warnings, symbols and inscriptions on the machine, and discover their meaning in these instructions, Chapter 9,
– read the instructions and get to know all parts of the machine and their functions, Chapter 4,
– pay attention to the instructions before every use of the machine.

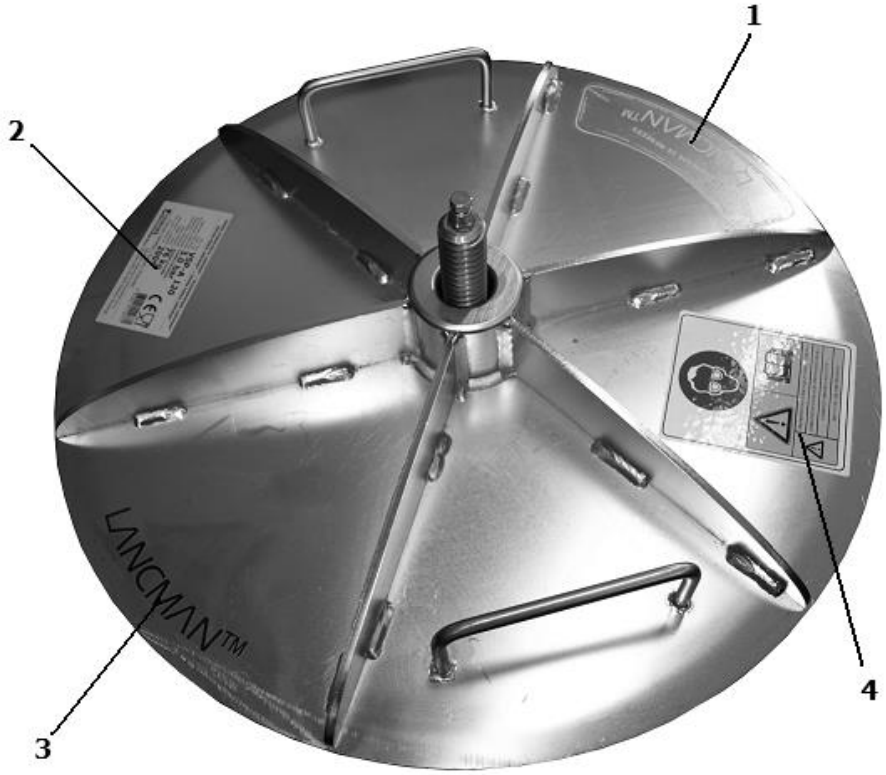
Before every use of the machine one must:
– pay attention to the instructions before first use of the machine.
– check the machine before every use; the description of the procedure can be found in Chapter 6,
– check that all parts of the machine are in prime condition,
– put the machine on firm, level ground that is not slippery and allow at least 2m2 (21,53 ft2) surface for use,
– make sure that the illumination of the machine and work space is sufficient (at least 150 Lux),
– people who work with the machine must wear tight clothes, protect long hair and wear no jeweller, ties or similar items,
– make sure that working with the machine threatens nobody in the vicinity and that there are no children nearby,
– make sure that work space surroundings are tidy and not cluttered with other items,

9. IDENTIFICATION AND MARKS

The machine is made in accordance with standards that allow the manufacturer to label it with CE. However, the machine causes some perils, and therefore there are, in accordance with preserving machine's functionality, warning inscriptions and symbols – pictographs - on it.

Explanation of the warning symbols (pictographs) on the machine:

	- read instr. manual before use - don't use air for pressing - use glasses while pressing
	- pressure regulation +/-



1. **TRADEMARK – STICKER,**
2. **PRODUCER TABLE,**
   - **NAME,**
   - **TYPE,**
   - **MAX PRESSURE,**
   - **WORK MEDIA,**
   - **WEIGHT,**
   - **PROD. YEAR,**
   - **PRODUCER,**
   - **VARNINGS,**
   - **EAN13,**
3. **TRADE MARK,**
4. **VARNINGS**





10. TRANSPORTATION AND STORAGE OF THE MACHINE

The total mass of the machine is listed in the table in chapter IV. The press can be moved and transported only when it is not attached to the energy source and when it is empty. The press can be easily moved by two adults.
After use the machine should be cleaned. As it dries, store it in a dry and airy room, where no fertilizer is being stored. Possible dirt on the machine may cause the moisture to accumulate over some period of time.



After the finished pressing season prepare the press for a longer storage. Make sure that the membrane is in its original position, not under pressure. This will significantly prolong its life span.



Store the machine on a level floor so that the machine stands firmly and there is no danger of falling on anyone who may walk by (uninvited guests, children, pets)!

11. INSTRUCTIONS FOR SAFE MAINTENANCE

11.1 Basic maintenance



– maintenance should be carried out only by professionally trained personnel or an authorized service company,
– maintenance and cleaning of the machine can be carried out only with the water tap fully closed and air-release valve fully open,
– before and after every use the machine must be thoroughly cleaned and dried,
– with every type of maintenance one must use adequate tools and protective gloves,
– after every maintenance check one must perform the activity test, Chapter 11.2,
– when cleaning one must use detergents that are used in the food industry,
– the cleaned and dried press must be stored in a dry place where it will be stored until its next use or season,
– minimal contact of the press with grease and oil must be assured.

Maintenance of the connected water supply network
– all constituent parts of the system must be monitored on a regular basis and replaced if possible problems occur or the lifetime of the machine has passed,
– maintenance and cleaning of the system can only be carried out, when the system is inoperative, with the water tap fully closed and the air-release valve fully open,

11.2 INSTRUCTIONS FOR SERVICING AND TESTING

The machine needs regular checks to prevent the machine from acquiring damage that could occur because of the machine's inappropriate use. Irregularities can occur because of system errors or human factor in placement and at use.

The following servicing of the machine must be performed:
– check-up before first use
– check-up before every use
– annual check-up before the pressing season,
– periodic check-ups from an occupational safety point of view.

Check-up before first use:
– basic visual check-up of the machine's condition,
– check-up water supply network and control air-releasing tap,
– check-up of the screws for fixing the membrane and other screws,
– machine stability check-up.

Check-up before every use:
– screw junctions check-up,
– safety valve activity check-up,
– visual superficial check-up of the membrane.

Annual check-up before the pressing season:
– check-up of the peripheral metal sheet and welded spots in the framework,
– complete contents of service before every use.

12. TROUBLESHOOTING

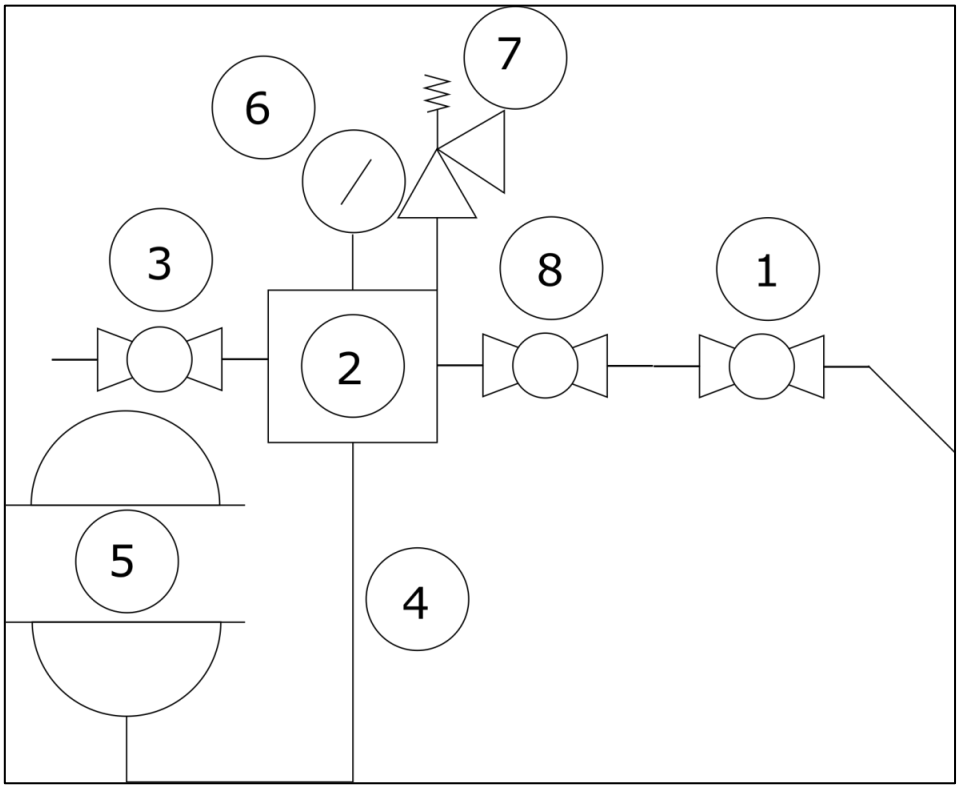
Trouble	Cause	Solution
Pressure membrane doesn't stretch	Air-release valve isn’t closed.	Tighten up the air-release valve.
	Outlet valve isn’t closed.	Tighten up the outlet valve
	Air is in the water pressure application system.	Unwind the outlet valve until the water starts running again.
		If you still haven't fixed the problem, call the authorized service company.

13. MATERIAL NOT COVERED WITH WARRANTY

Material, not covered with warranty:
– additional pressing net,
– additional protection bag.

14. HYDRAULIC CONNECTION DIAGRAM

14.1 MODELS VSX, VSPX, VSPIX



1 – ball-bearing inlet with flexible pipe,
2 – connection chamber
3 – water outlet,
4 – connection to the membrane
5 – pressure membrane
6 – pressure gauge, 0-4bar (0-58 psi)
7 – safety valve with spring, 3,0 bar (43,5 psi)
8 – pressure regulator

15. DISMANTLING AND REMOVAL OF THE MACHINE (TIPPING)

With regard to the instructions for safe use, maintenance and servicing, the machine as a whole has a fixed lifetime limit of 8 years. There are different lifetime limits for separate components of the machine, so they must be regularly replaced with new ones in case of certain problems, wear and tear and mechanical damage. Replacement can be performed only by purchasing technically adequate or original spare parts.

After the lifetime of the machine expires:
After the lifetime expires, the whole machine has to be disposed of at a collection point that is earmarked especially for such machines, and in accordance with waste classification.

16. KIT REGISTER

– book (instructions for use, Declaration of Conformity)
– additional pressing net,
– additional protection bag.

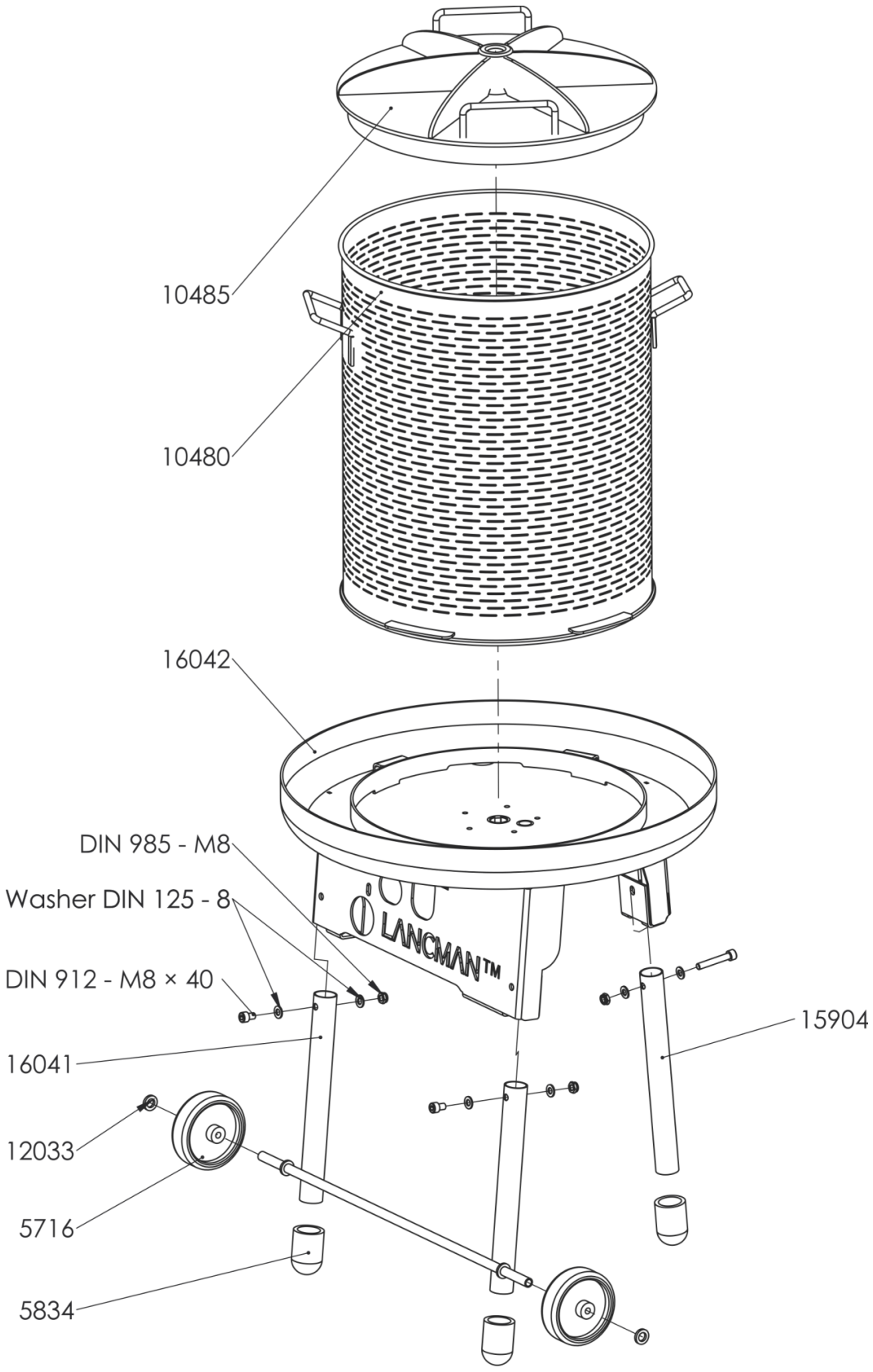




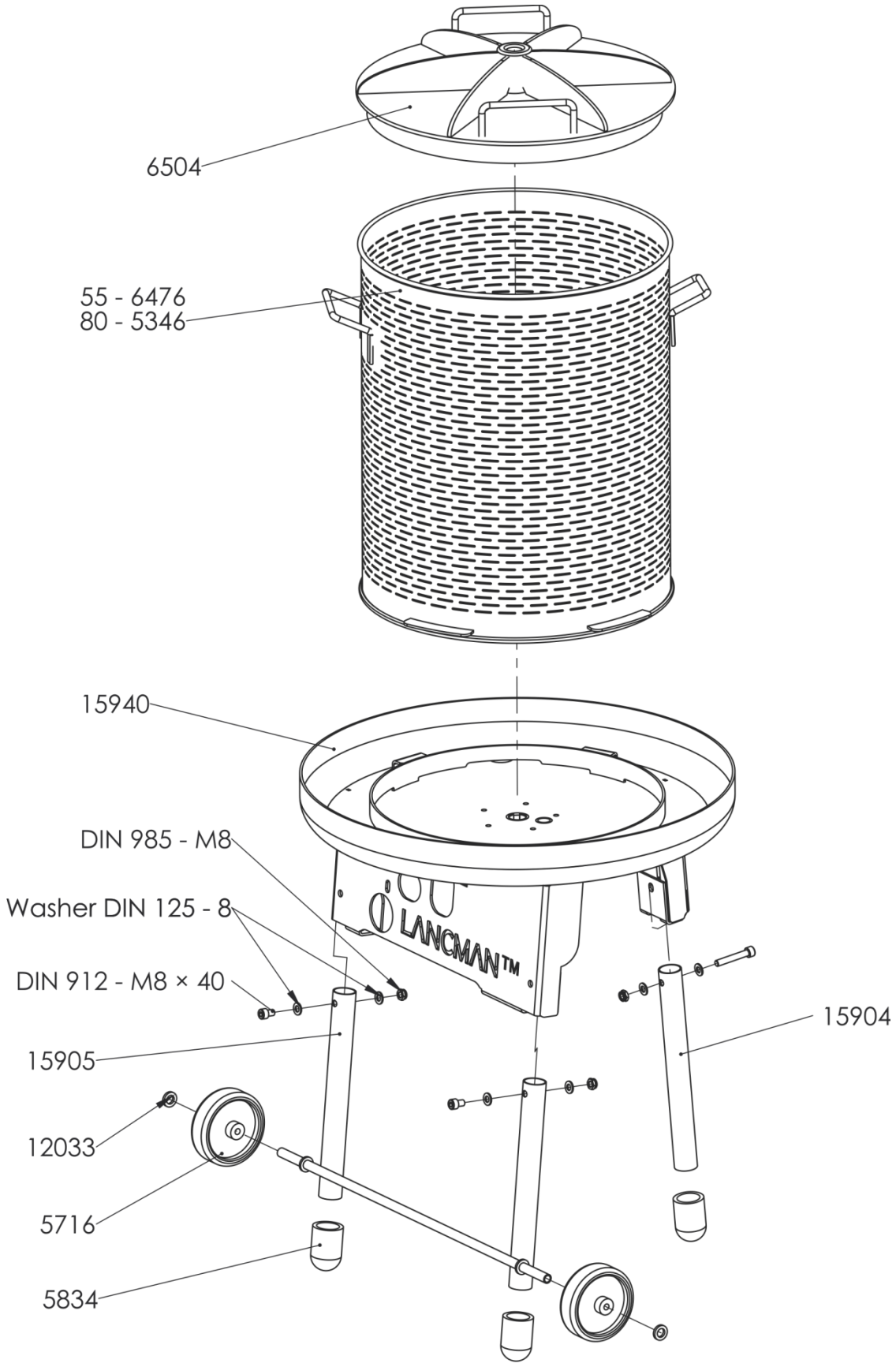


17. SPARE PARTS

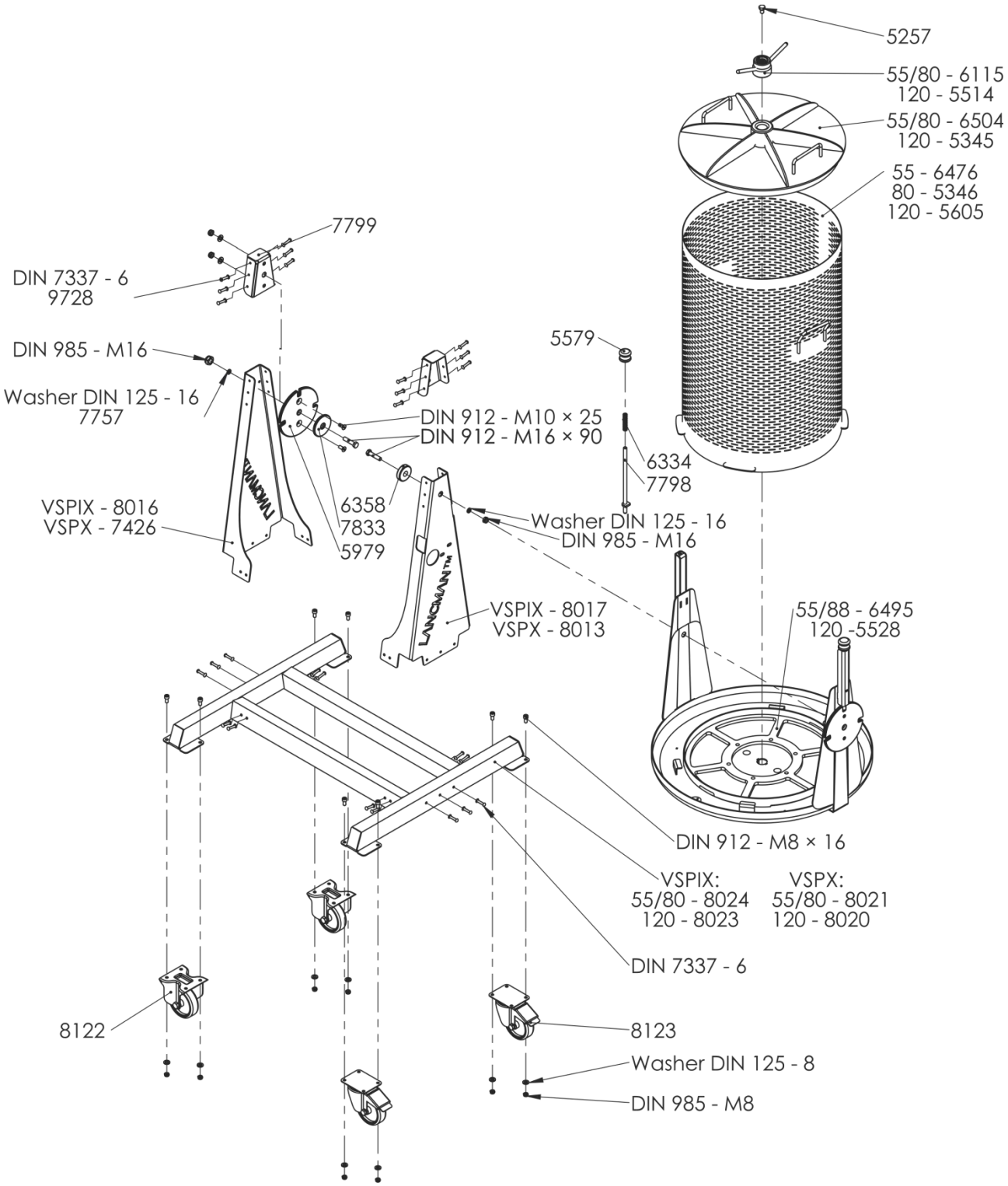
VSX 35



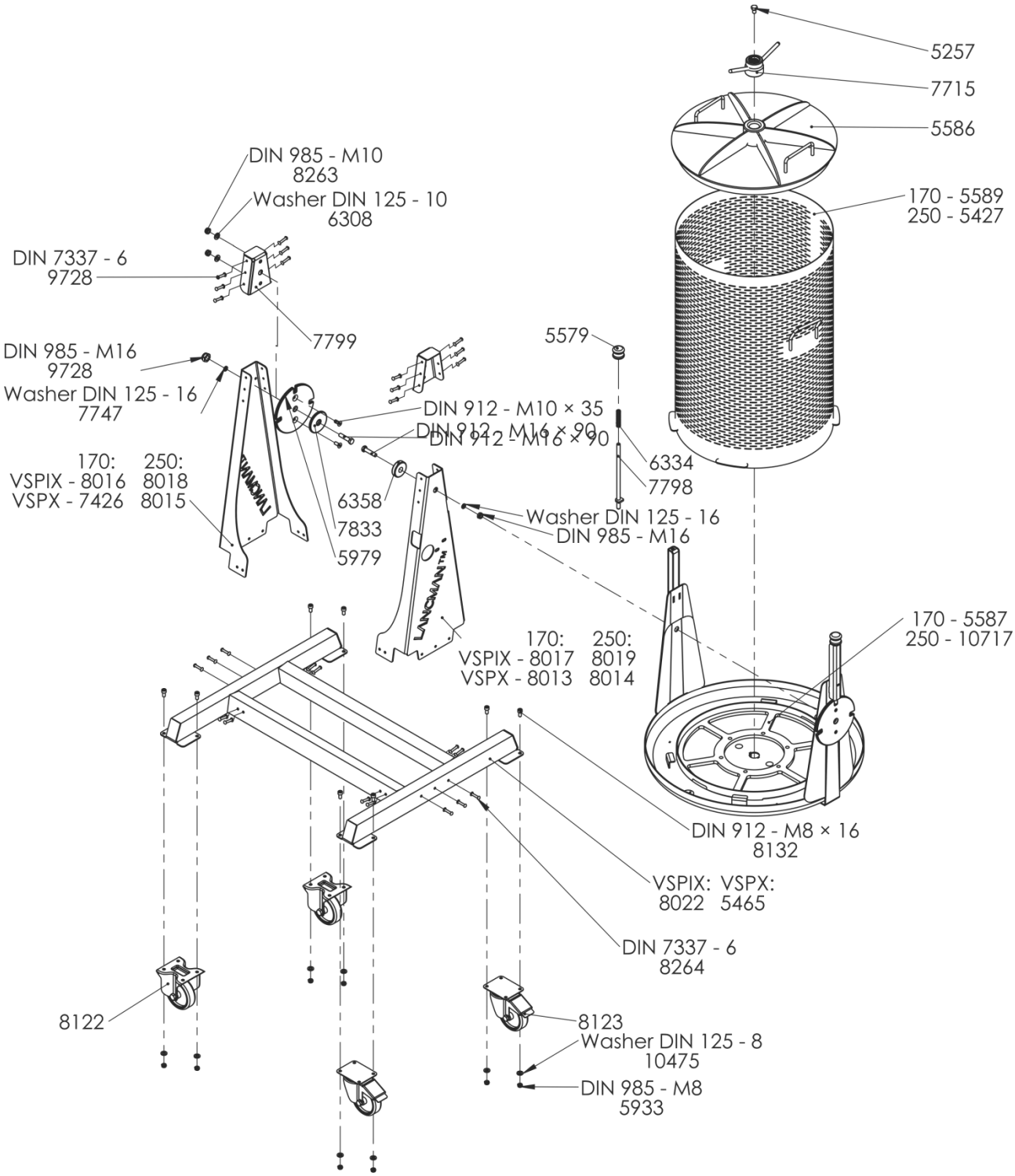
VSX 55/80


6504
55 - 6476
80 - 5346
15940
DIN 985 - M8
Washer DIN 125 - 8
DIN 912 - M8 × 40
15905
12033
5716
5834
15904
LANCMAN™

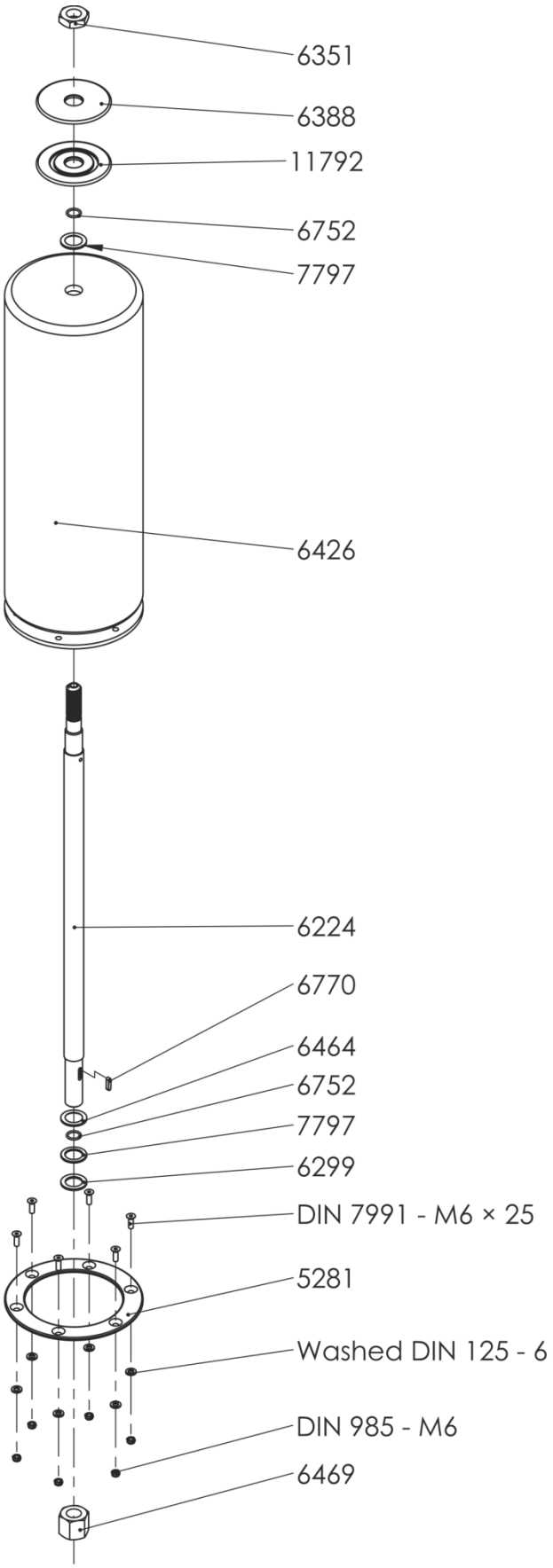
VSPX/VSPIX 55/80/120



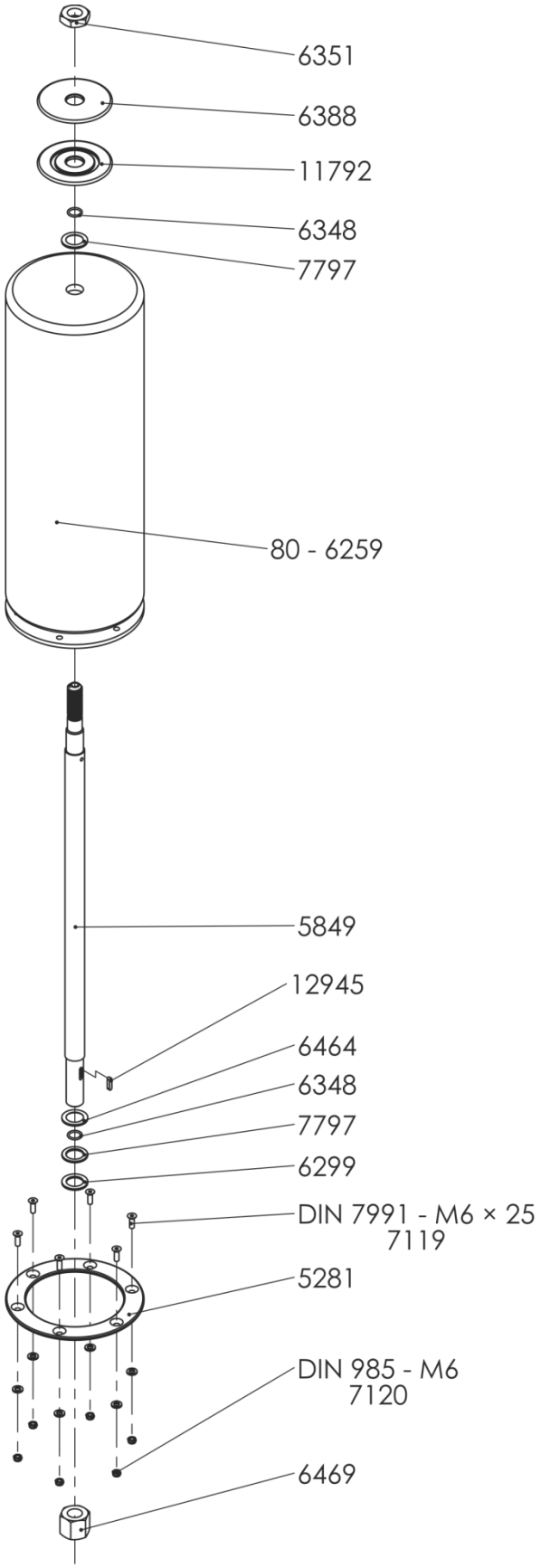
VSPX/VSPIX 170/250



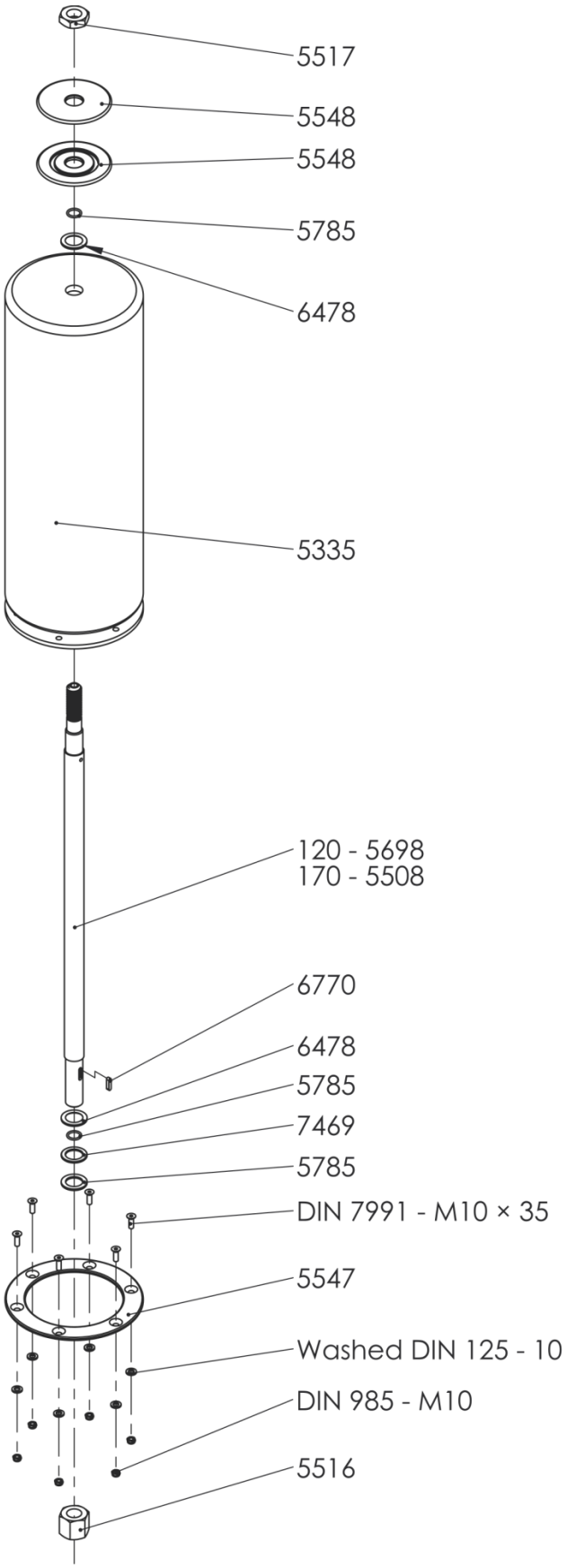
VSX 35/55/VSPX 55



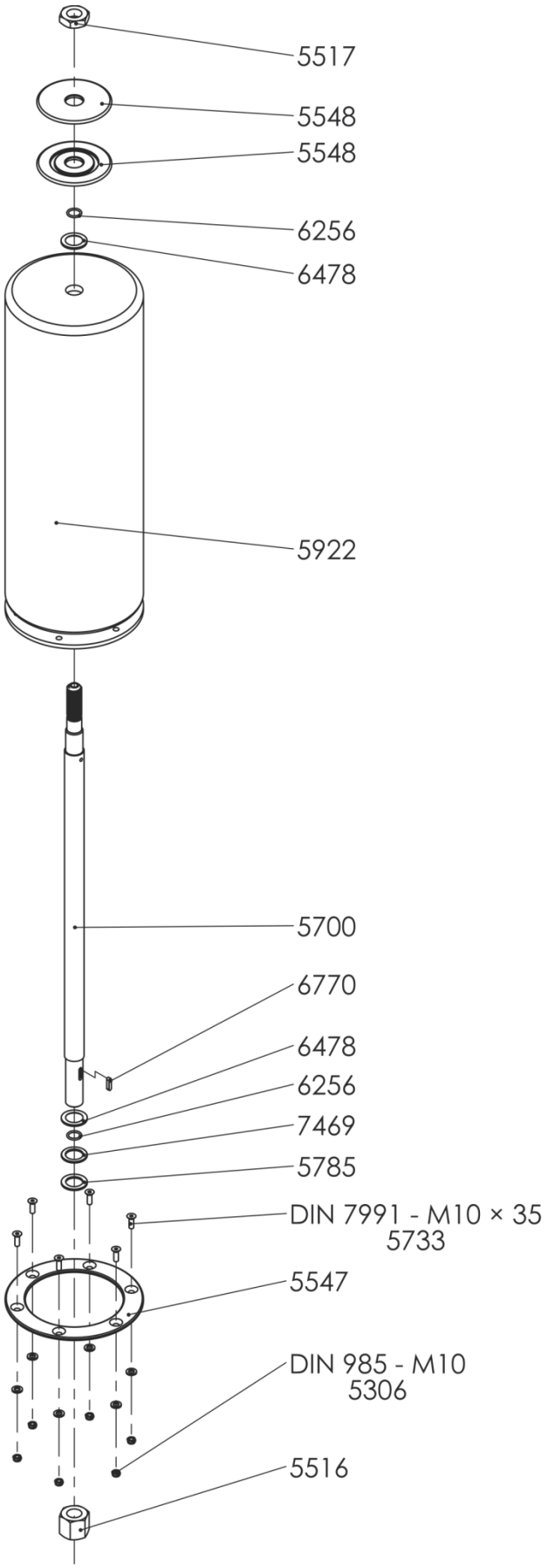
VSX 80/ VSPX/VSPIX 80



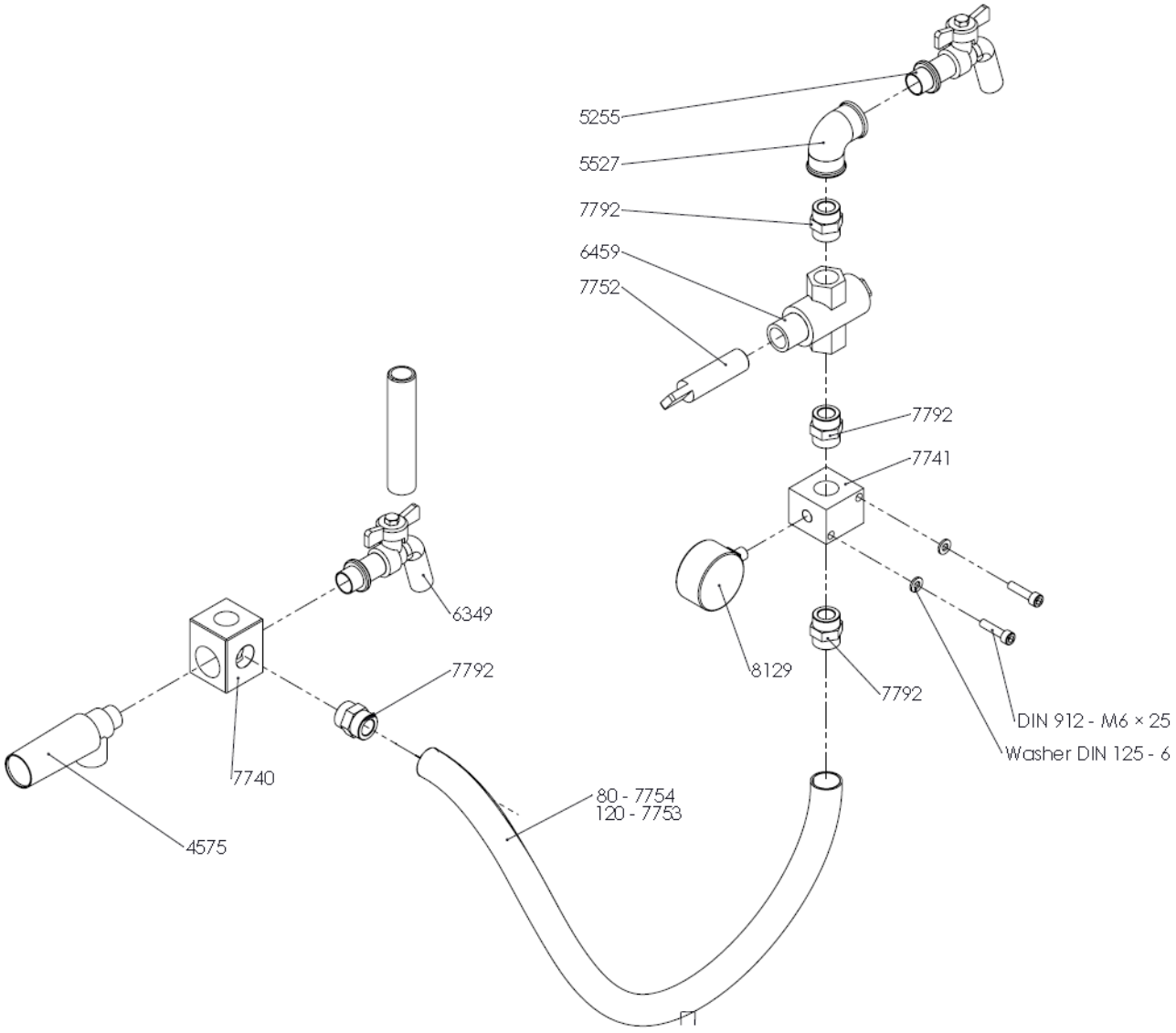
VSPX/VSPIX 120/170



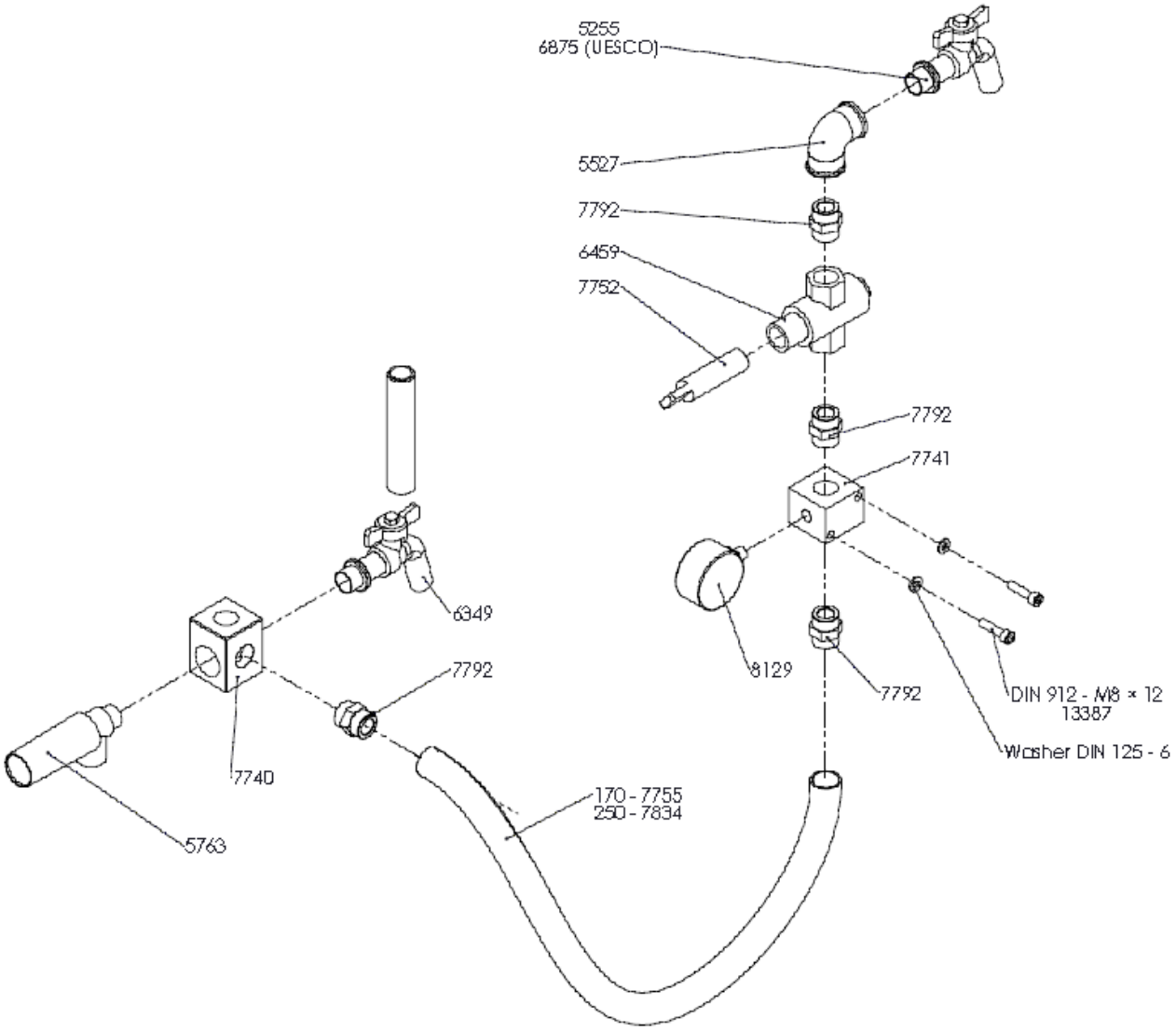
VSPX/VSPIX 250



VSX/VSPX/VSPIX 55/80/120



VSPX/VSPIX 170/250



GARANCIJSKI LIST • JAMSTVENI LIST • GARANTNI LIST CERTIFICATE OF GUARANTEE • GARANTIESCHEIN • CERTIFICATO DI GARANZIA • ZÁRUČNÝ LIST • ZÁRUČNÍ LIST • JÓTÁLLÁSI JEGY • GARANTIE • CERTIFICADO DE GARANTÍA • CERTIFICATE OF WARRANTY • CERTIFICAT DE GARANTIE

NAZIV IZDELKA•PROIZVOD•PRODUCT•PRODUKT•PRODUIT• PRODUCTO • PRODUS

TIP/TYPE/TYP/TIPO/TIP:

SER.ŠT. • SER.NR. • SER.NO. • NÚMERO SERIAL • SERIA DE FABRICATIE:

- Ime, sedež in žig prodajalca:
- Naziv, sedište i pečat poduzeća:
- Reseller full name and address:
- Name, Sitz und Stempel des Unternehmens:
- Jméno, adresa razitko prodávajiciho:
- Meno, adresa a pečiatka predajcu:
- A terméket forgalmazó cég neve, székhelye és bélyégzoje:
- Concessionnaire nom, lieu et cachet:
- Nobre, dirección y sello de vendedor:
- Numele, adresa si stampila vanzatorului:

Datum izročitve blaga • Datum prodaje • Date of purchase • Verkaufsdatum • Data sprzedazy • Date predaja • Az eladás dátuma • Date de la vente • Fecha de la entrega • Data vanzarii

Podpis prodajalca • Potpis • Signature • Unterschrift • Potpis • Aterförsäljares namnteckning • Podpis prodejce • Aterförsäljares namnteckning • Signature du vendeur • Firma de vendedor • Semnatura vanzatorului

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Tel.: +386 (0) 3 700 15 03, info@gomark.si