

WATER PRESS LANCMAN™**VS-A, VSPX, VSPIX**

**INSTRUCTIONS FOR SAFE USE,
MAINTENANCE and SERVICING**

G^c GOMARK
trgovina in proizvodnja d.o.o.

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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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DECLARATION OF CONFORMITY



EEC DECLARATION OF CONFORMITY nr. 01/2014

Herewith we, GOMARK d.o.o., Prekopa 10/b, 3305 Vranksko, 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.

Product:

LANCMAN™ WATER PRESS
Type: VS-A, size: 35, 55, 80, 120,
Type: VSPX, size: 80, 120, 170, 250,
Type: VSPIX, size: 80, 120, 170, 250,

REGULATION
Directive, Machinery Safety (MD 2006/42/ES)
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

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

Prekopa, on 1.6.2014

Person in charge:
Matjaž GOSAK


 **GOMARK**³
 trgovina in proizvodnja, d.o.o.
 Prekopa 10/b, 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 a 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 80° C (41 to 176 degree Fahrenheit).

3. SERVICING AND ORDERING SPARE PARTS

Servicing and troubleshooting during the warranty period and afterwards will be performed by:



Gomark, trade and production Ltd.
Prekopa 10/b, SI-3305 Vransko
Telephone: 03/700 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.

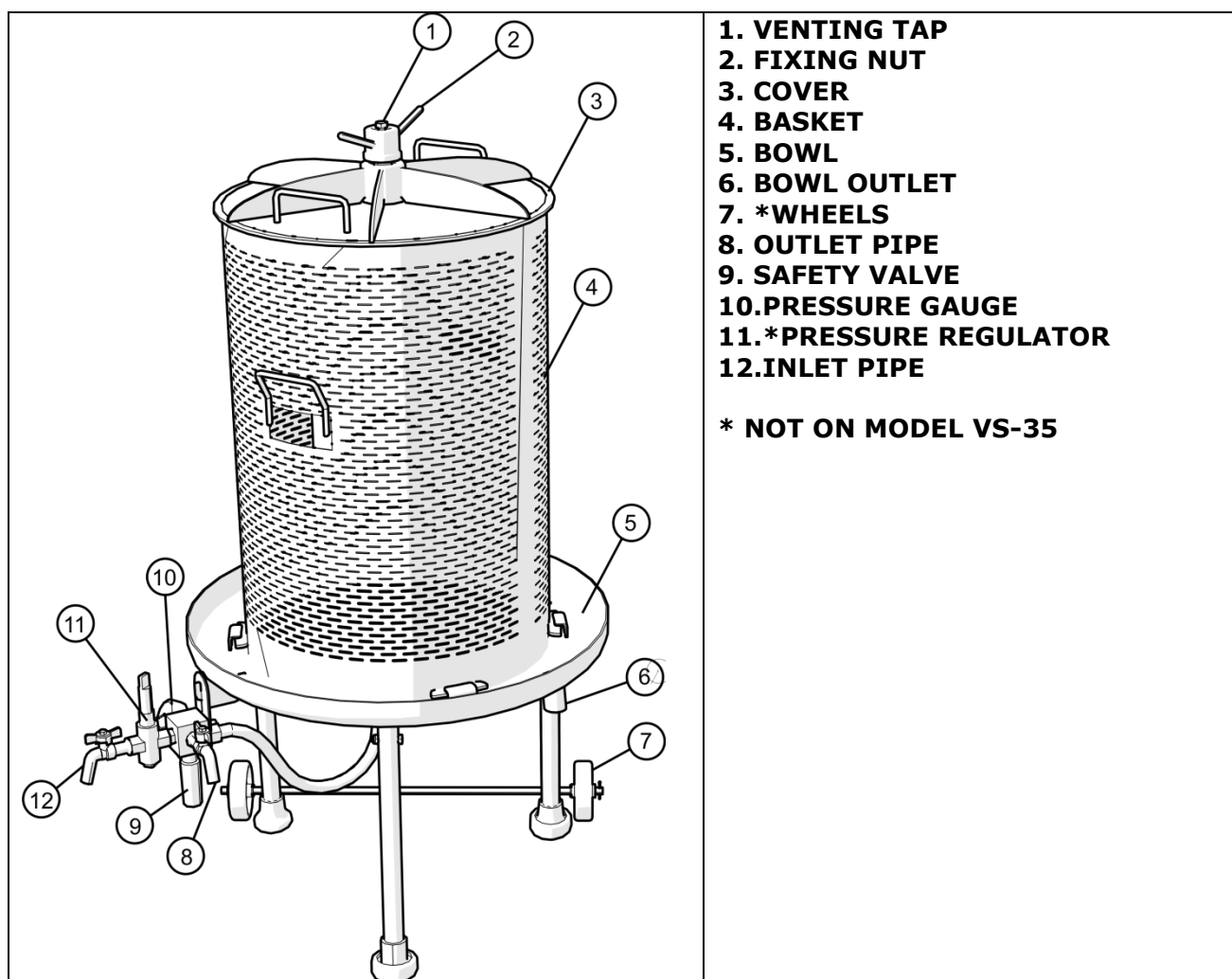
4. TECHNICAL DATA AND DESCRIPTION OF THE MASCINE

4.1 Water press LANCMAN VS-A

4.1.1 Technical data

Description	WATER PRESS LANCMAN			
Type:	VS-A 35	VS-A 55	VS-A 80	VS-A 120
Dimensions (mm):	550x550x950	600x600x950	600x600x1250	650x650x1250
Basket size:	35 L	55 L	80 L	120 L
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:	3,8 bar	2,8 bar		
Highest allowed pressure:	4,0 bar - safety valve	3,0 bar - safety valve		
Charging:	Water supply network 3 bar			
Total weight:	30 kg	35 kg	40 kg	55 kg
Production date:	SEE THE DECLARATION			

4.1.2 Description

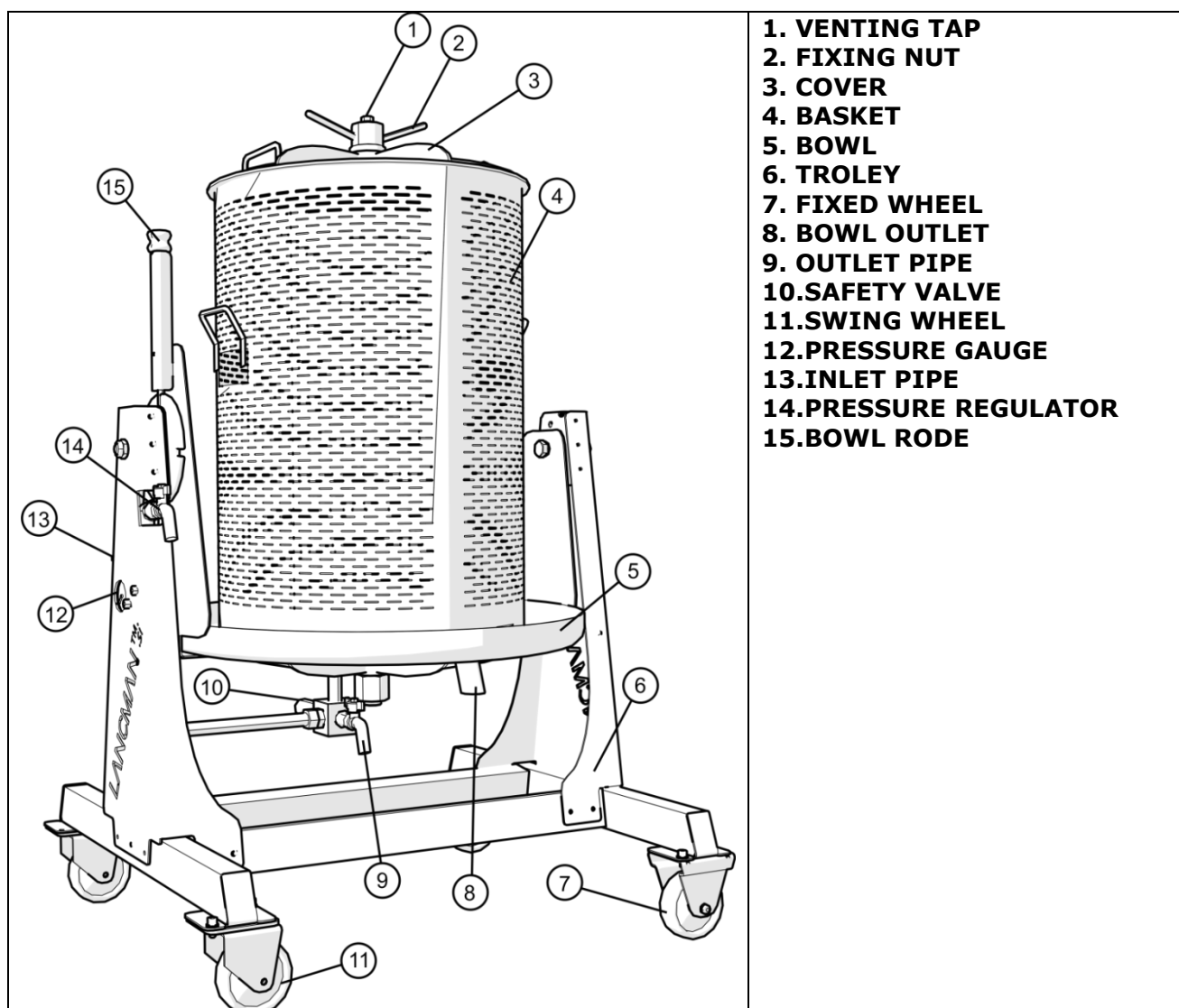


4.2 Water press LANCMAN VSPX

4.2.1 Technical data

Description	WATER PRESS LANCMAN			
Type:	VSPX 80 VSPX 80 PLUS	VSPX 120 VSPX120 PLUS	VSPX 170 VSPX 170 PLUS	VSPX 250 VSPX 250 PLUS
Dimensions (mm):	800x870x1300	800x870x1300	800x870x1350	880x900x1600
Basket size:	80 L	120 L	170 L	230 L
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:	2,8 bar	2,8 bar	2,4 bar	2,4 bar
Highest allowed pressure:	3,0 bar - safety valve		2,5 bar - safety valve	
Charging:	Water supply 3 bar		Water supply 2.5 bar	
Total weight:	64 kg	76 kg	83 kg	105 kg
Production date:	SEE THE DECLARATION			

4.2.2 Description

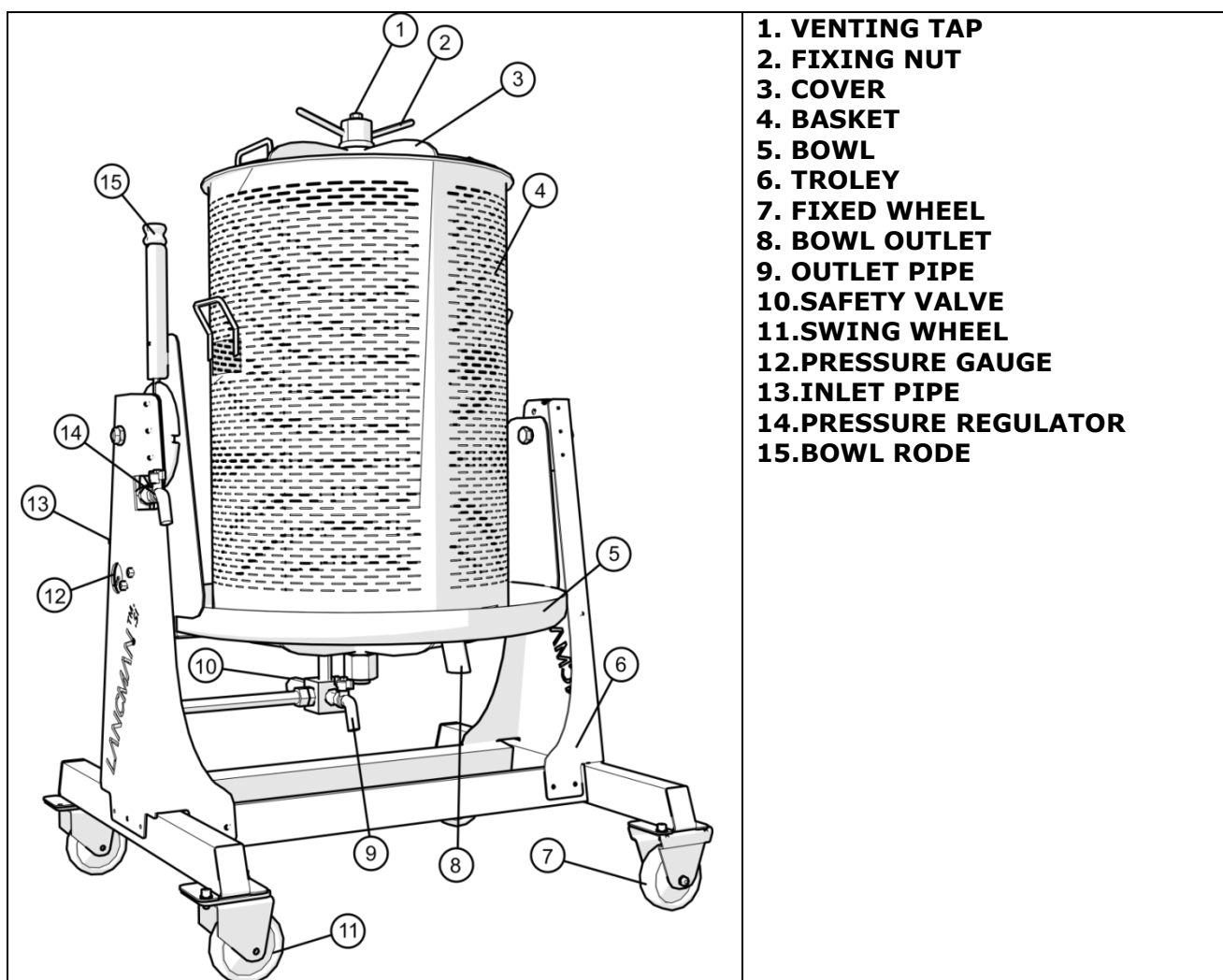


4.3 Water press LANCMAN VSPIX

4.3.1 Technical data

Description	WATER PRESS LANCMAN			
Type:	VSPIX 80 VSPIX 80 PLUS	VSPIX 120 VSPIX 120 PLUS	VSPIX 170 VSPIX 170 PLUS	VSPIX 250 VSPIX 250 PLUS
Dimensions (mm):	800x870x1300	800x870x1300	880x900x1350	880x900x1600
Basket size:	80 L	120 L	170 L	230 L
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:	2,8 bar	2,8 bar	2,4 bar	2,4 bar
Highest allowed pressure:	3,0 bar – safety valve	3,0 bar – safety valve	2,5 bar – safety valve	2,5 bar – safety valve
Charging:	Water supply 3 bar		Water supply 2.5 bar	
Total weight:	64 kg	76 kg	83 kg	105 kg
Production date:	SEE THE DECLARATION			

4.3.2 Description



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 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!



Testing the press for leaks:

Before using the press for the first time and at the beginning of every season, test the seals for any leaks. This is done when the press is empty. Connect the press to the water supply system same as before starting the press. The basket should be empty. Close the lid and screw the nut. Open the water valve and let the water into the bellows. Let it flow until the bellows start to extend slowly.



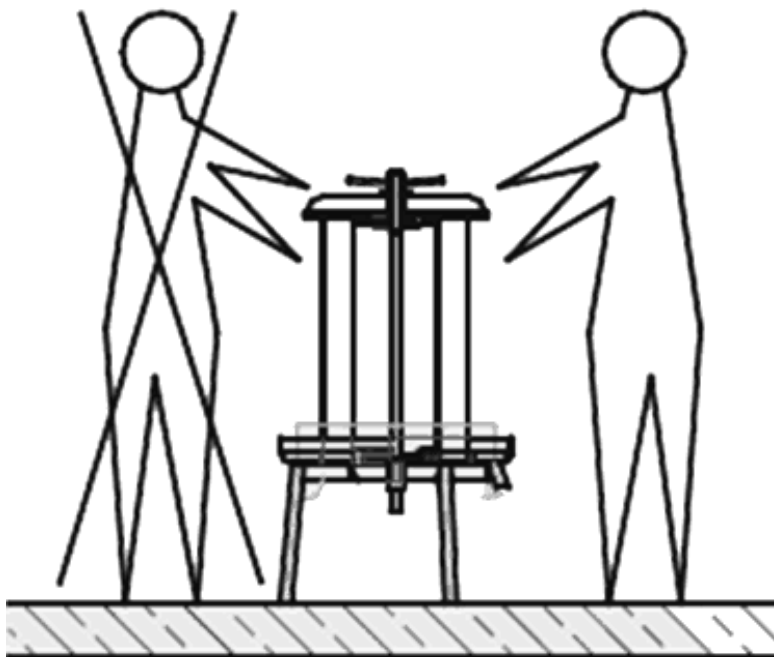
Please make sure that there is no contact between the bellows and the basket.

The bellows can be damaged if the pressing operation takes place when the press is empty. Such damage is not covered by the warranty.

Stop pressing and pour the water out before the bellows reach the basket and the pressure reaches 0.5 bar. As soon as the water is poured out, open the lid and check the joints of the flange and rubber at the top and beneath. If the joints are dry, the press is leak proof; otherwise fasten the flange.

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 55 to 250 l (14.5 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 (VS-A) has three fixed legs on wheels for an easier transfer of the press.

The mobile (VSP-A, VSP-C, VSPX) - 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 bellows made of rubber which expands as the water starts flowing into the bellows.

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 bellows. 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.

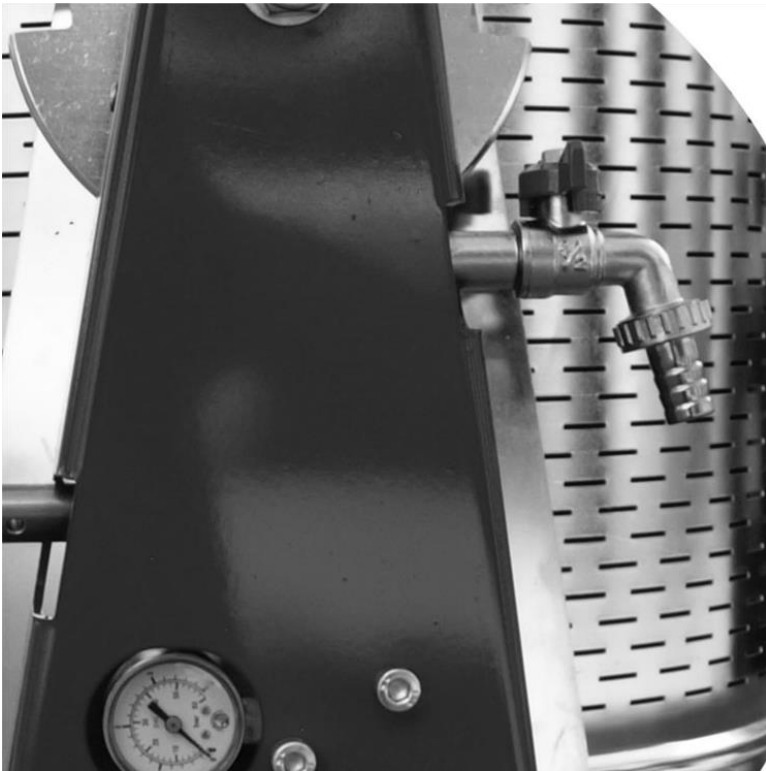
If it is not the capacity of the press may be smaller. It is necessary to enable venting of the press. Always fill the press to the top (the outermost edge of the peripheral plate).



Always press only when it is filled up to the upper edge. Failure to do so may cause damage, to the bellows, 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 bellows). 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, 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, 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 grid was used for pressing, removal is easier if you remove the grid 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 expansion bellows are cleaned 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 grid 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 grid. 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 grid 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 bellows pressing system using pressure up to 3 bar, 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 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 bellows. 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 bellows. Slightly open the water supply valve since the pressure in the chamber should not exceed **1 bar**. 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 bellows. Pressing the lees and the wine sediment using pressure higher than 1 bar can damage the bellows. This is regarded as mechanical damage and is therefore not covered by warranty! If the pressure during pressing is higher than 1 bar 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 VII,
- read the instructions and get to know all parts of the machine and their functions, Chapter IV,
- pay attention to the instructions before every use of the machine.



Before every use of the machine one must:

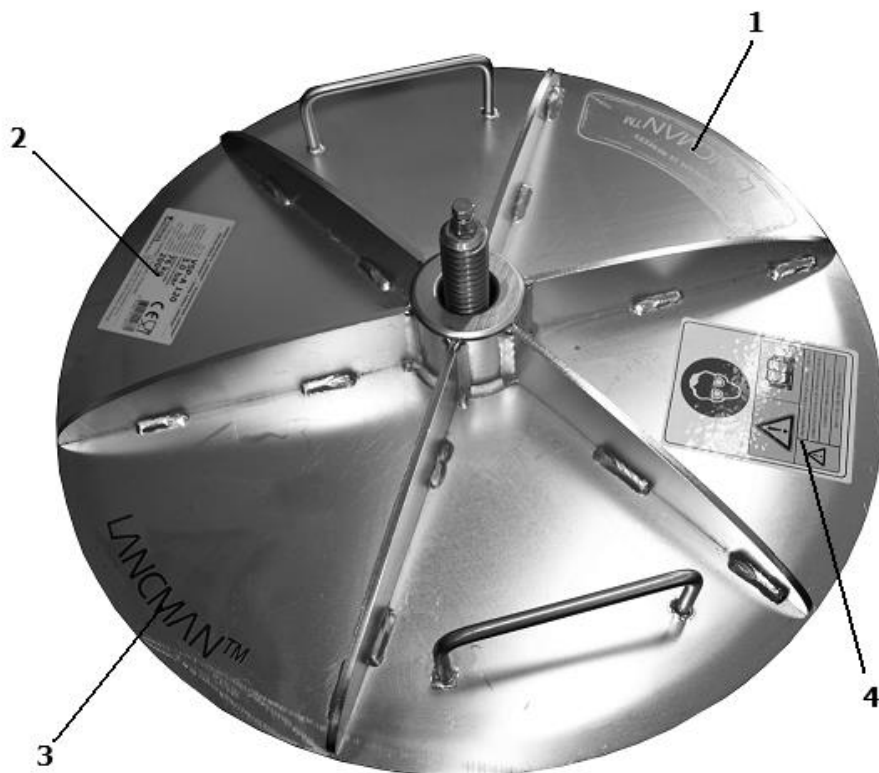
- pay attention to the instructions before first use of the machine.
- check the machine before every use; the description of the procedure can be found in Chapter VI,
- check that all parts of the machine are in prime condition,
- put the machine on firm, level ground that is not slippery and allow at least 2m² surface for use,
- pay attention the to machine's biggest incline which must not be bigger than 1 degree of arc, and the lined element must not be taller than 10mm,
- 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 jeweler, 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:

	<ul style="list-style-type: none"> - read instr. manual before use - don't use air for pressing - use glasses while pressing
	<ul style="list-style-type: none"> - 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

VODNA STISKALNICA LANCMAN™ / WASSERPRESSE LANCMAN™ WATER PRESS LANCMAN™ / VODNA PRESA LANCMAN™	
Tip / Typ: VSPX 120 Type / Tip: Maks.tlak / Max.Druck: 3.0 bar Max.pressure / Maks.tlak: Napajanje / Versorgung: voda/wasser Work.media / Napajanje: water/voda Masa / Gewicht: 76 kg Weight / Težina: Leto proizv. / Baujahr: 2010 Prod. year / Godina izr.:	  3 831103 310119
Proizvaja / Hersteller / Producer / Proizvođač:	
G° GOMARK trgovina in proizvodnja d.o.o.	Gomark, trgovina in proizvodnja d.o.o. Prekopa 10/b, SI-3305 Vransko, Slovenija



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,
- 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:

- checkup before first use
- checkup before every use
- annual checkup before the pressing season,
- Periodic checkups from an occupational safety point of view.

Checkup before first use:

- basic visual checkup of the machine's condition,
- water supply network activity checkup and air-releasing ball-bearing tap control
- checkup of the screws for fixing the membrane and other screws,
- machine stability checkup.

Checkup before every use:

- screw junctions checkup,

- Safety valve activity checkup,
- visual superficial checkup of the membrane.

Annual checkup before the pressing season:

- checkup 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.

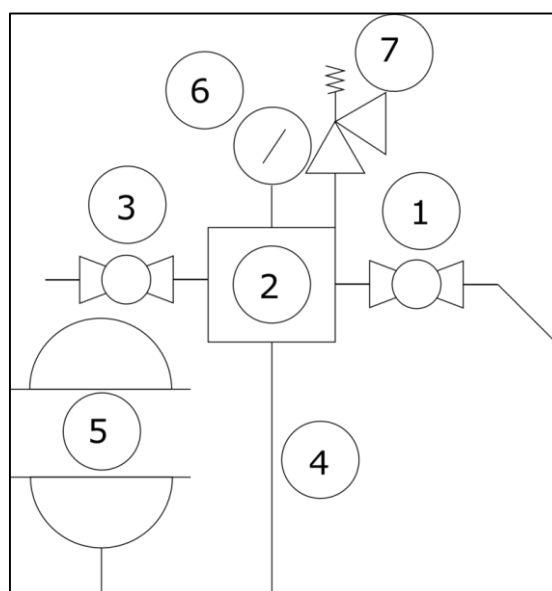
13. MATERIAL NOT COVERED WITH WARRANTY

Material, not covered with warranty:

- additional pressing net,
- additional protection bag.

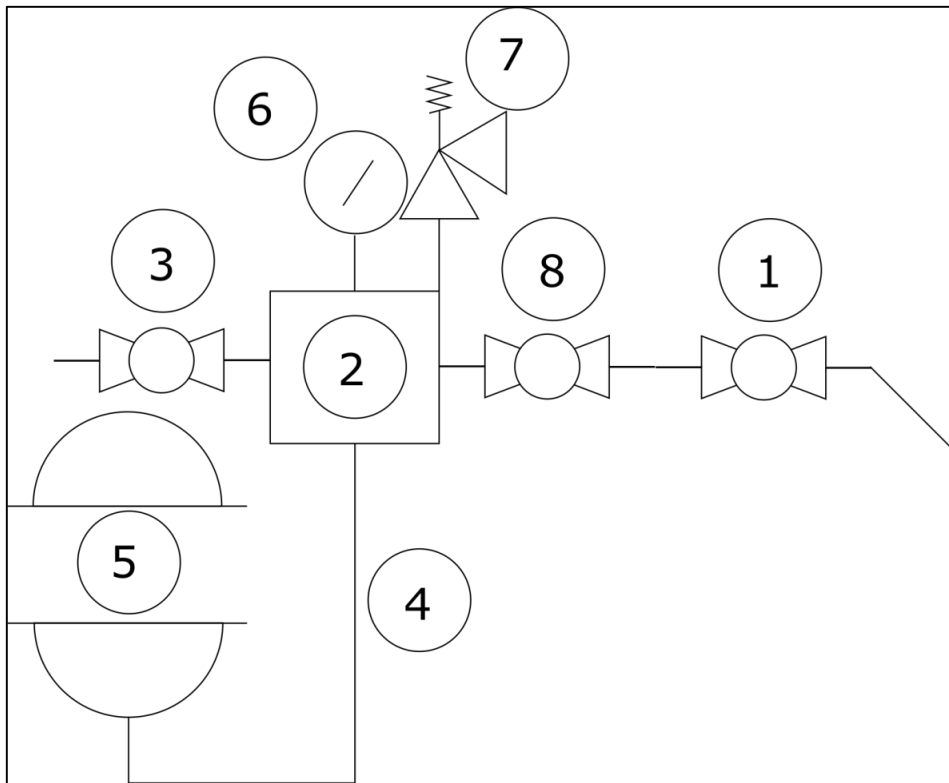
14. HYDRAULIC CONNECTION DIAGRAM

14.1 MODELS VS-A, VSP-A, VSPI-A, VSP-C



- 1 – ball-bearing taps for the application of water in to the system with the supplementary part for the flexible pipe,
- 2 – connection chamber
- 3 – air-releasing ball-bearing tap with the supplementary part for water outlet,
- 4 – service pipe to the membrane
- 5 – pressure membrane
- 6 – pressure gauge, 0-4 bar
- 7 – safety valve with spring, 3.0 bar

14.2 MODELS VSPX, VSPIX



- 1 – ball-bearing taps for the application of water in to the system with the supplementary part for the flexible pipe,
- 2 – connection chamber
- 3 – air-releasing ball-bearing tap with the supplementary part for water outlet,
- 4 – service pipe to the membrane
- 5 – pressure membrane
- 6 – pressure gauge, 0-4 bar
- 7 – safety valve with spring, 3.0 bar
- 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.

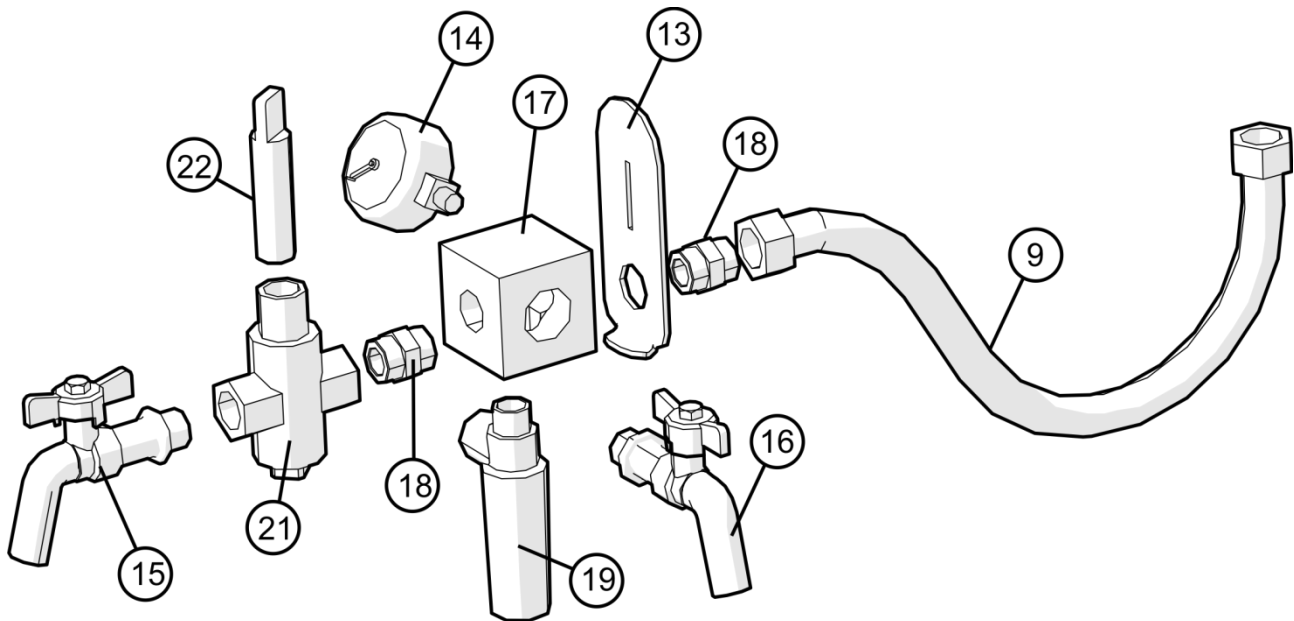
16. KIT REGISTER

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



SPARE PARTS

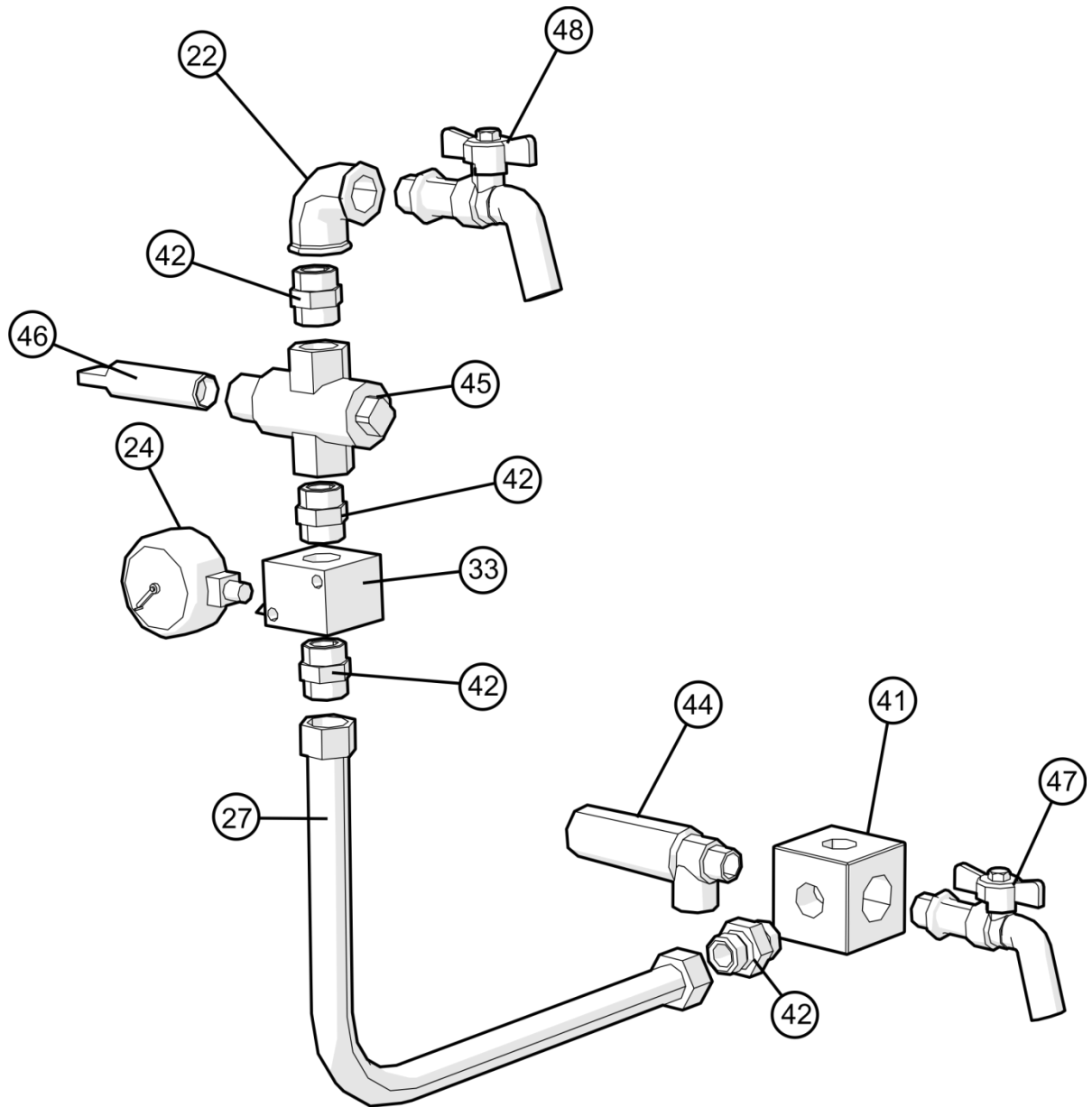
1. WATER PIPES VS-A



pict.no.	CODE	description	QTY
9.	7754	XVS- intake pipe A L=700	1 pcs
13.	8929	XVS-CONECTOR HOLDER PCSA	1 pcs
14.	5256	Manometer 0-4 BAR FI 40MM 1/8" lower coupling	1 pcs
15.	5255	Round tap with holander for tube 1/2"	1 pcs
16.	6349	Round tap with holander for tube 3/4"	1 pcs
17.	5280	XVS-reduced piece for press waterworks	1 pcs
18.	7792	XVS- reduced connector 1/2" NEST. INOX	2 pcs
19.	5763	Safety valve 1/2" 2,5 BAR angular, external thread	1 pcs
21.*	7752	XVS- setting screw for valve	1 pcs
22.*	6459	PRESSURE REGULATOR 1/2" 1-8 BAR	1 pcs

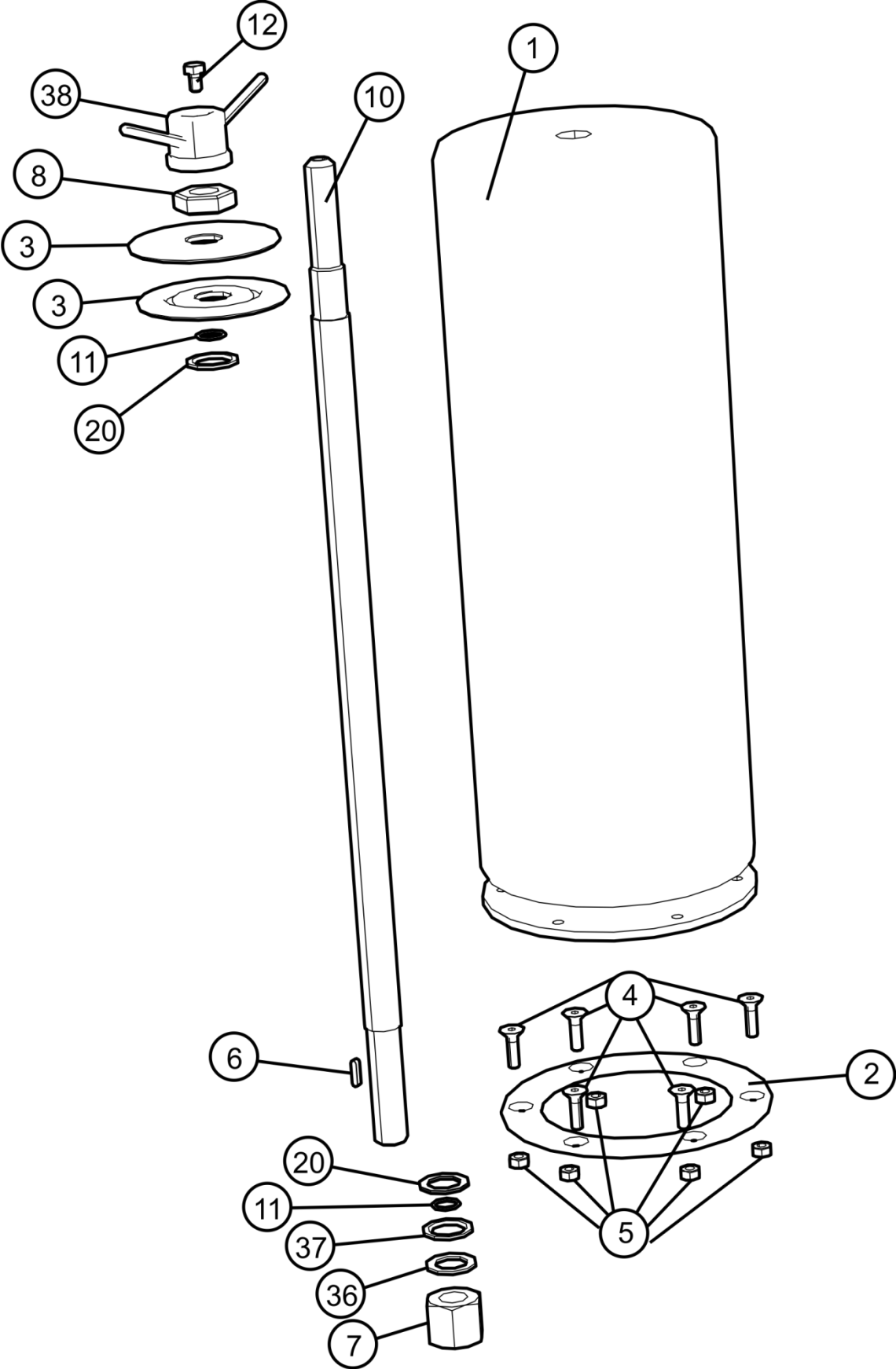
*** NOT ON MODEL VS-35**

2. WATER PIPES VSPX, VSPIX



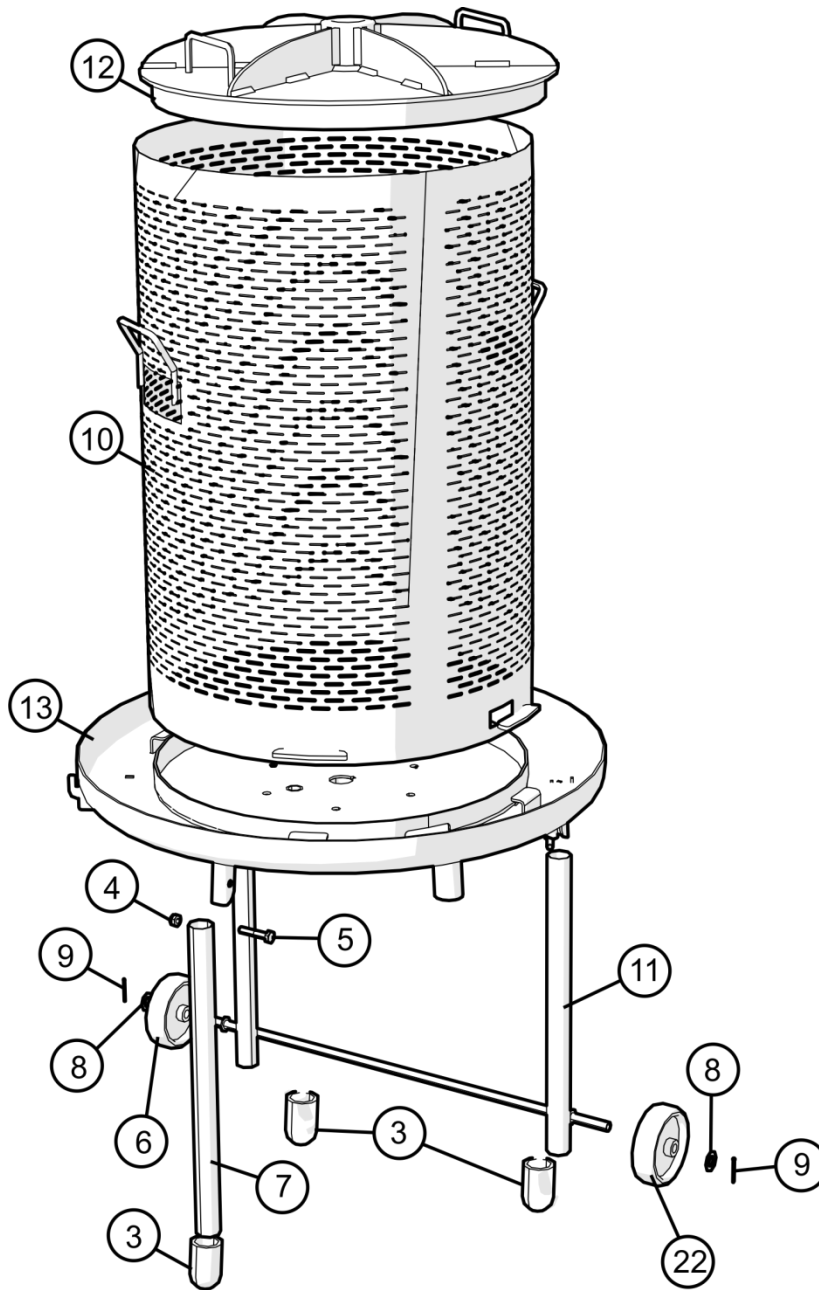
pict.no.	CODE	description	QTY	remarks
22	5527	Threaded knee ZN 1/2"	1 pcs	5527
24	5256	Manometer 0-4 BAR FI 40MM 1/8" lower coupling	1 pcs	5256
27	7754	XVS- intake pipe A L=750	1 kos	80 L
27	7753	XVS- intake pipe B L=800	1 kos	120 L
27	7755	XVS- intake pipe C L=900	1 kos	170 L
27	7756	XVS- intake pipe E L=1100	1 kos	250 L
41	5280	XVS-reduced piece for press waterworks	1 pcs	5280
42	7792	XVS- reduced connector 1/2"	4 pcs	7792
44	5763	Safety valve 1/2" 2,5 BAR angular, external thread	1 pcs	5763
44	4575	Safety valve 1/2" 3 BAR angular, external thread	1 pcs	55-120 L
45	6459	PRESSURE REGULATOR 1/2" 1-8 BAR	1 pcs	
46	7752	XVS- setting screw for valve	1 pcs	
47	6349	Round tap with holandrer for tube 3/4"	1 pcs	
48	5255	Round tap with holandrer for tube 1/2"	1 pcs	

3. RUBBER BELLOW VSPX, VSPIX



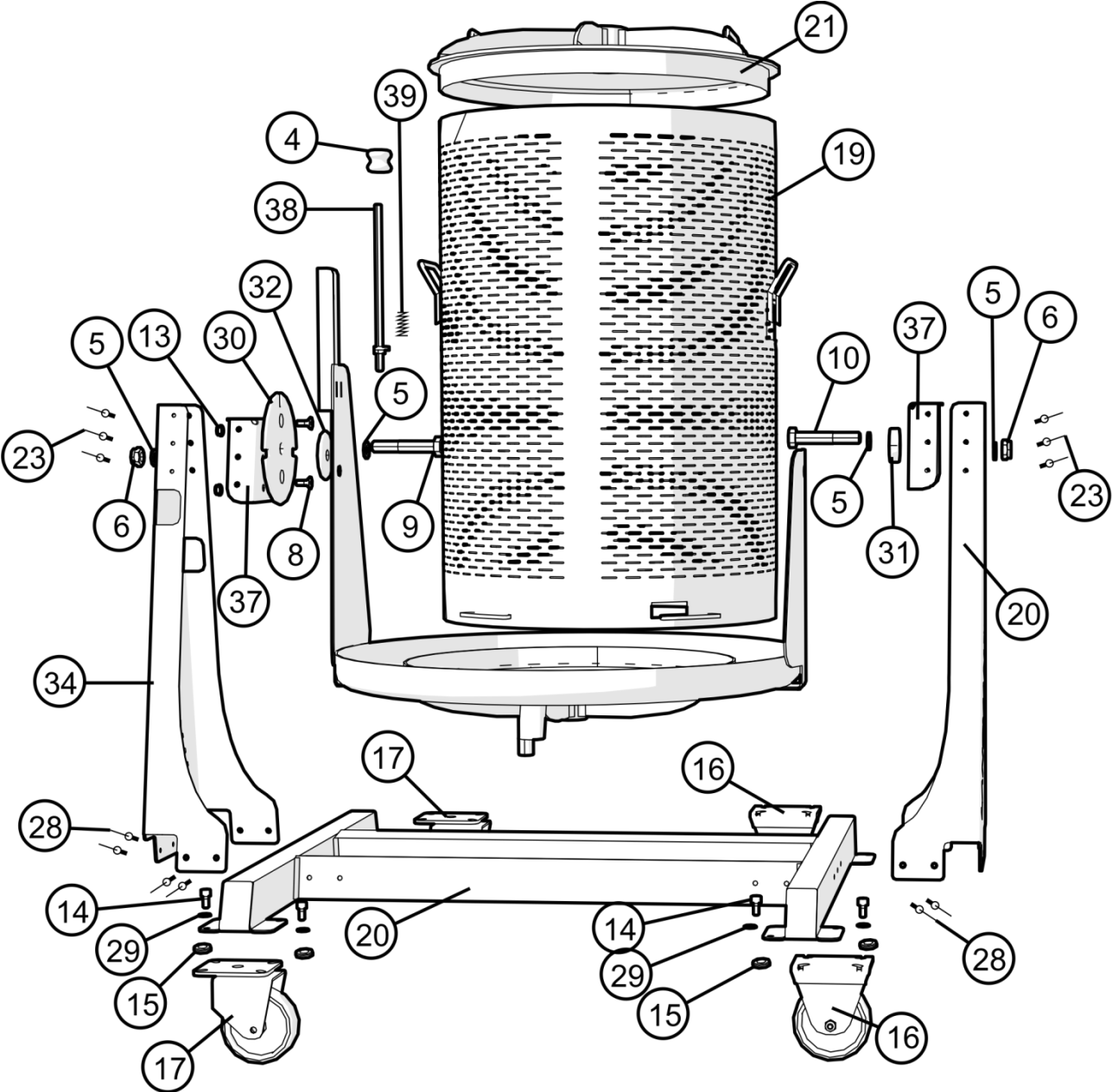
pict.no.	CODE	description	QTY	remarks
1.	6426	RUBBER BELLOW LANCMAN 55	1 pcs	55 L
1.	6259	RUBBER BELLOW LANCMAN 60-80	1 pcs	80 L
1.	5335	RUBBER BELLOW LANCMAN 120-170 A SD27	1 pcs	120, 170 L
1.	5922	RUBBER BELLOW LANCMAN 250-300	1 pcs	250 L
2.	5281	XVS-FLANGE 115/85/6 (VS55 / VS80)	1 pcs	55, 80 L
2.	5547	XVS-FLANGE 240/190/6 (VS120/V5170)	1 pcs	120, 170, 250 L
3.	6388	XVS-FLANGE 55, 80 ASD 27 90/21x5 BOTTOM&UPPER	2 pcs	55 L
3.	6473	XVS-FLANGE 55 ASD 27 90/21x5 LOWER	2 pcs	80 L
3.	5548	XVS-FLANGE B,C,D SD 27 LOWER 130/30X6	2 pcs	120, 170 L
4.	7119	SCREW IMBUS INOX M6X25 DIN 7991	0,05 C	55, 80 L
4.	5733	SCREW IMBUS INOX M10X35 DIN 7991	0,06 C	120, 170, 250 L
5.	7120	NUT INOX M6 DIN 934	0,05 C	55, 80 L
5.	5306	NUT INOX M10	0,06 C	120, 170, 250 L
6.	6770	DOWEL 6x6x25 FORM A DIN 6885 CK45K	0,01 C	
7.	6469	XVS-NUT SMALL LOWER G 1/2"	1 pcs	55, 80 L
7.	5516	XVS-NUT M30 LOWER - 40MM	1 pcs	120, 170, 250 L
8.	6351	NUT INOX M20 X 2,5 DIN 934	1 pcs	55, 80 L
8.	5517	XVS-NUT M30 UPPER INOX - 15 MM	1 pcs	120, 170, 250 L
10.	6224	XVS- AXE N.S.A. SD 3 V.S. 55	1 pcs	55 L
10.	5849	XVS- AXIS N.S.A. SD 3 V.S. 80	1 pcs	80 L
10.	5698	XVS- AXIS N.S.B. SD 3 V.S. 120	1 pcs	120 L
10.	5508	XVS- AXIS N.S.C SD 3-1 V.S. 170	1 pcs	170 L
10.	5700	XVS- AXIS N.S.E SD 3 V.S. 250	1 kos	250 L
11.	6752	O-RING NBR70SHORE 20x3	1 pcs	55, 80 L
11.	6256	O-RING NBR 70SHORE 30 X 3	1 pcs	120, 170, 250
12.	5257	RADIATOR PIPE.1/4"	1 pcs	
20.	6464	XVS-RING 35/20/5 WITHOUT MORTISE	1 pcs	55, 80 L
20.	7469	XVS-RING 45/30/3 WITHOUT MORTISE	1 pcs	120, 170, 250 L
36.	5514	XVS-NUT INOX TR 26x5 WITH HANDLE	1 pcs	120, 170, 250 L
36.	6262	XVS-NUT INOX M20x2.5 WITH HANDLE	1 pcs	55, 80 L
37.	6299	XVS-RUBBER SEAL FI20/35X5	1 pcs	55, 80 L
37.	5785	XVS-RUBBER SEAL FI30X45 X3	1 pcs	120, 170, 250 L
38.	9418	XVS-MATICA ZATEZNA INOX TR26x5 FI55x45	1 kos	120, 170, 250 L
38.	6115	XVS-MATICA ZATEZNA INOX M20x2.5 Z ROCAJI	1 kos	55, 80 L

4. PRESS HOUSING VS-A



pict.no.	CODE	description	QTY	remarks
3.	5834	XVS-RUBBER SHOE DIAM. 30	3 pcs	
4.	8396	NUT INOX M6 PLASTIC DIN 985	0,03 C	55, 80, 120 L
5.	8395	SCREW 6KT INOX M8×40 DIN 931	0,03 C	55, 80, 120 L
6.	5716	WHEEL POLIAMID FI 100/30/12/34/175 KG	2 pcs	
7.	8034	XVS-BOWL FOOT SINGLE VS 2/2	1 pcs	
8.	5906	WASHER INOX M12	0,02 C	
9.	6353	DOWEL INOX 2.5×32 DIN 94	0,02 C	
10.	6476	XVS-BASKET ZA VS 55	1 pcs	55 L
10.	5346	XVS-BASKET V.S. 80	1 pcs	80 L
10.	5605	XVS-BASKET V.S. 120	1 pcs	120 L
11.	8034	XVS-BOWL FOOT DOUBLE VS ½	1 pcs	
12.	5344	XVS-COVER V.S. 55, 80	1 pcs	55, 80 L
12.	5345	XVS-COVER V.S. 120	1 pcs	120 L
13.	5292	XVS-BOWL FOOT TYPE 55, 80	1 pcs	55, 80 L
13.	5343	XVS-BOWL FOOT TYPE 120	1 pcs	120 L

5. PRESS HOUSING VSPX/VSPIX



pict.no.	CODE	description	QTY	remarks
4.	5579	XVS- HANDLE FOR LEVERAGE	1 pcs	
5.	7747	WASHER INOX M16 DIN 125	0,04 C	
6.	7746	NUT INOX M16 STOP DIN 985	0,02 C	
8.	5305	SCREW IMBUS INOX M10X30 DIN 7991	0,02 C	
9.	7118	SCREW 6KT ZN M16×95 8.8 DIN 931	0,01 C	
10.	7700	SCREW 6KT ZN M16X90 8.8 DIN 931	0,01 C	
13.	5847	NUT ZN M10 STOP DIN 985	0,02 C	
14.	8132	SCREW 6KT INOX M8×16 DIN 933 A	0,08 C	
15.	5933	NUT INOX M8 STOP	0,08 C	
16.	5817	SS CASTOR FIXED 100×30	2 pcs	
17.	5818	SS CASTOR SPINNING + BREAK 100×30	2 pcs	
19.	5346	XVS-BASKET V.S. 80	1 pcs	80 L
19.	5605	XVS-BASEKT V.S. 120	1 pcs	120 L
19.	5589	XVS-BASKET V.S. 170	1 pcs	170 L
19.	5427	XVS-BASKET V.S. 250	1 pcs	250 L
20.	7777	TROLLEY FOR LANCMAN VSPX 80	1 pcs	VSPX 80
20.	7778	TROLLEY FOR LANCMAN VSPX 120	1 pcs	VSPX 120
20.	7779	TROLLEY FOR LANCMAN VSPX 170/250	1 pcs	VSPX 170, 250
20.	7781	TROLLEY FOR LANCMAN VSPIX 80	1 pcs	VSPIX 80
20.	7782	TROLLEY FOR LANCMAN VSPIX 120	1 pcs	VSPIX 120
20.	7783	TROLLEY FOR LANCMAN VSPIX 170/250	1 pcs	VSPIX 170, 250
21.	6504	XVS-COVER V.S. 55/80	1 pcs	80 L
21.	5345	XVS-COVER V.S. 120	1 pcs	120 L
21.	5586	XVS-COVER V.S. 170/250	1 pcs	170, 250 L
21.	8756	XVS-COVER V.S. 55/80 PLUS	1 kos	80 L PLUS
21.	8754	XVS-COVER V.S. 120 PLUS	1 kos	120 L PLUS
21.	8755	XVS-COVER V.S. 170/250 PLUS	1 kos	170 L PLUS, 250 L PLUS
30.	5979	XVS-FLANGE FOR TROLLEY	1 pcs	
31.	6358	XVS-SLIDING PLATE BCD SD60-4 /50 X 14	1 pcs	
32.	5515	XVS-SLIDING PLATE BCD SD 60-1 / FI 70/16×8	1 pcs	
34.	7426	XVS-TROLLEY FRAME V.S.A,B,C, LEFT FE	1 PCS	80, 120, 170 L
34.	8014	XVS-TROLLEY FRAME V.S.E RIGHT FE	1 PCS	250 L
34.	8017	XVS-TROLLEY FRAME V.S.A,B,C RIGHT INOX	1 PCS	80, 120, 170 L
34.	8019	XVS-TROLLEY FRAME V.S.E RIGHT INOX	1 PCS	250 L
35.	8013	XVS-TROLLEY FRAME V.S.A,B,C LEFT FE	1 PCS	80, 120, 170 L
35.	8015	XVS-TROLLEY FRAME V.S.E LEFT FE	1 PCS	250 L
35.	8016	XVS-TROLLEY FRAME V.S.A,B,C LEFT INOX	1 PCS	80, 120, 170 L
35.	8018	XVS-TROLLEY FRAME V.S.E LEFT INOX	1 PCS	250 L
36.	6495	XVS-BOWL VSP 80	1 pcs	80 L
36.	5528	XVS-BOWL VSP 120	1 pcs	120 L
36.	5587	XVS-BOWL V.S. 170	1 pcs	170 L
36.	7800	XVS-BOWL V.S. 250	1 pcs	250 L
37.	7799	XVS-CAP FOR FRAME A,B,C,E INOX	2 pcs	VSPIX
37.	7385	XVS-CAP FOR FRAME A,B,C,E ZN	2 pcs	VSPX
38.	7798	XVS-TURNING STOP STICK FI10	1 pcs	
39.	6334	XVS-SPRING FI13/11X1X50MM	1 pcs	

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dátuma • Date de la vente

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- Naziv, sedište i pečat poduzeća:
- Name, address and seal of the seller:
- Name, Sitz und Stempel des Unternehmens:
- Jméno, adresa razitko prodávajících:
- Meno, adresa a pečiatka predajcu:
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