

Date: 01.05.2020
Delivery: 60 days
Shipment Terms: Ex Works Italy
Validity: 90 days
Currency: EUR without VAT

OFFER FOR PASTA PRODUCTION – LONG 70-90 KG/HOUR DRY PRODUCT

Item	Code Description	Q.t x	Price € without VAT
1	<p>RZ100 WITH HORIZONTAL HEAD – MACHINE COMPLETELY BUILT IN STAINLESS STEEL.</p> <p>Studied to satisfy the requirements of small-medium scale pasta industry. It is equipped with independent mixing hoppers in order to obtain an homogenous dough mixtures from any type of white flour, whole meal and durum wheat flour. RZ100 has a traditional mixing hopper with a flour capacity of 25 kg, provided with a horizontal translation bottom by a hand wheel to unload into the lower extrusion hopper; inverter to control the speed. Stainless steel pivots and shafts completely removable for ease and fast cleaning. Extrusion channel provided with cooling system fittings. Supplied with a stair for easy access to upper hopper.</p> <p>Manufacturing Data:</p> <ul style="list-style-type: none"> Extruding cylinder equipped for the cooling system Stainless steel endless screw with a new design in order to get the optimum performance from the machine and to keep unchanged the quality of the ingredients. Turnover of the upper hopper to unload the dough mix by sluice gate in alimentary polymer. Mixing shaft in stainless steel, dismountable-orient able paddles for a better cleaning. <p>Standard Accessories:</p> <ul style="list-style-type: none"> Automatic short pasta cutting device with electronic speed adjuster. Inverter for speed variation on extruder. Die protection filter in stainless steel. Accessories to remove the die holder and cleaning brush. <p>Optional:</p> <ul style="list-style-type: none"> Pre-drying box with fan, complete with 2 holding trays. Ventilation hood. Long pasta cutting device. Cooling unit for the extruding channel. <p>Technical Data:</p> <ul style="list-style-type: none"> Output: 90-120 Kg/h fresh pasta (70-90 kg/h dry product) Mixing Hopper capacity: 25 Kg Overall Dimensions: 1150x900x1720h mm Weight: 420 Kg Electric Motor: 4,5 Kw 	1	31.000

Address: Pasta Impianti s.r.o., Litostrov 24, 664 83 Domašov u Brna, Czech Republic
tel.: +420 774 572 782 e-mail: info@pastaimpianti.cz web: www.pastaimpianti.cz

2	Ventilated long pasta cutting device for horizontal head Sticks carrying device for 600mm sticks, square end	1	3.150
3	Die with alimentary Teflon inserts (various shapes) for RZ100	4	2.900
4	<p>COOLING UNIT for the extruding channel composed by closed circuit cooling unit operated by an adjustable temperature probe and cooling liquid circuit pump</p> <p>Construction data:</p> <ul style="list-style-type: none"> Painted steel frame Electronic temperature control with visual display <p>Technical data:</p> <ul style="list-style-type: none"> Installed power 1.5 kw Cooling power 4.3 kw Voltage 220/50/1 Weight 75 kgs Overall dimensions 500x800x600h mm 	1	3.250
5	<p>TUNNEL STATIC DRYER 'LA FARMIGIANA' mod. ESS400 XVC for long pasta drying with electrical heating elements</p> <p>Construction data:</p> <ul style="list-style-type: none"> Capacity 300-400Kg with N° 4 trolleys having 31 trays each Modular structure with insulated prevarnished steel panels, thickness 70 mm N°4 Trolleys complete with 120 sticks for long pasta, length 1200 mm Modular structure with insulated plastified steel panels, thickness 70mm N°1 Exhaust for automatic humid air extraction, positioned on bottom, suction on both sides of the static dryer, through polymeric anticondensation tubes Heating unit with n°12 electric resistances N°1 Axial ventilation unit positioned in front of the heating elements, with n°2 electric double-direction flow ventilators N°2 Suction valves actoned ventilator airflow Sprayers unit Electrical control board complete with Humidity and temperature probe for temperature check and U.R. -Correci type - for use up to 85°C Data elaboration via plc Mod. X.V.C., able to manage automatically the following parameters: 15 different recipes storage with automatic cycle. Every cycle can program separated and independent sequences of every technological variables of the process, as: Dryer's preheating and loading process, automatically managed and independent from loading times Ventilation, ventilation stop time, temperature, humidity extraction Data visualization, input and check via display and keyboard positioned on the electrical board Drying cycle 7/12 hours depending on the shapes Installed power 14.1 Kw Security devices and electrical board according to the CE standards, electromagnetic compatibility and low tension Weight 1.600 kg Overall dimensions 1920x2620 (3150 complete with accessories)x2700H mm Power supply: 400V / 50 Hz / 3 phases + neutral + grounding 	2	66.000

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pasta impianti
pasta machines and pasta plants

	INSTALLATION, TESTING AND TRAINING by our specialized technician for a period of n. 7 days, including n. 2 days travel. Local labour will be necessary to assemble the dryers, an electrician and a plumber for the water/electricity connections		
6	Charges for the technician Euro 500,00 /per day	7	3.500
7	Charges for air ticket at your charge		
8	Lodging expenses at your charge		
9	Please note: The plant fitting time is estimated and could vary depending on the quantities purchased. Daily cost per technician per day Euro 500,00.		
10	GUARANTEE the machine is covered by the La Parmigiana guarantee for one (1) year, beginning from the shipment date under the terms and conditions indicated on the instruction manual supplied to the customer upon delivery		
11	TOTAL	€	109.800,-
	Discount %	15	- 16.470,-
	TOTAL WITH DISCOUNT	€	93.330,-



RZ100 machine

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Drying cell for long pasta, on left side of picture

Sales conditions:

40% with VAT irrevocable at order confirmations

50% with VAT before shipment

10% with VAT after colaudation

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Skartace dokumentů a písemností

Nabízíme Vám kompletní znehodnocení firemních dokumentů od jejich převzetí, dopravu až k vlastní skartaci.

- Materiály ke skartaci můžete připravit do pytlů nebo mohou zůstat v archivních krabicích (šanonech). Papír nemusíte zbavovat kancelářských sponek ani vyndávat ze šanonů.
- Materiál zvážíme, znehodnotíme (kompletní znehodnocení rozřezáním na proužky 5,8 mm) s možností osobního dohledu.
- Po skartaci Vám vystavíme tzv. „protokol o skartaci“.



Ceník

Tříděný papírový materiál: 7,50 Kč/kg

Materiál bez příměsí z PVC. Materiál může být v archivních krabicích, šanonech, deskách s tkanicí nebo pytlích. Může obsahovat sponky. Jedná se o kancelářský papír, počítačové sestavy, tabulační papír, knihy, brožury, laminace, kružkové vazby.

Netříděný papírový materiál: 8,50 Kč/kg

Obsahuje papír vložený do obalů s PVC a PE, dále materiál spojený archivními nebo kovovými sponami – archivní knihy. Brožury potažené fóliemi, kartóny, barevný papír, diskety a videokazety, šanony včetně kovů, archivní knihy.

Ostatní materiály: 9 Kč/kg

Nosiče médií (DVD, CD, diskety, ZIPky, videokazety) nebo zalaminované materiály. Občanské a Fidičské průkazy, cestovní pasy, platební karty, papírové materiály potažené plastovou fólií, mikrofilmy a mikrofólie.

Odvoz

Vlastní doprava

Dovoz přímo na ASMJ, Hruškové Dvory 117, Jihlava v provozní dobu 7:00 – 15:00 hodin. Při množství nad 1000 kg je nutno se předem domluvit (telefonicky).

Naše doprava

- **Jihlava**
Do 500 kg materiálu účtujeme paušál 500 Kč. Nad 500 kg dopravu neúčtujeme
- **Mimo Jihlavu**

Individuální dle množství a vzdálenosti.

Ceny jsou uvedeny bez DPH.

Naše skartační pracoviště je umístěno v areálu třídící linky ASMJ, Hruškové Dvory 117, Jihlava. Provozní doba 7:00 – 15:00 hodin.

ASMJ, s.r.o.
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