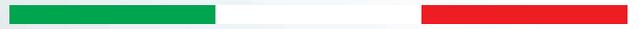


Martin

Levelling Components



TECHNO-HYGIENIC SERIES



Martin

Levelling Components

Martin Levelling Components si è specializzata nella produzione di componenti di livellamento realizzando una linea prodotto unica nel suo genere per la vastità dei modelli che mirano a soddisfare le richieste di tutti i settori industriali.

L'azienda Martin S.p.A. si sviluppa su una superficie globale di 7.000 mq rispettivamente ripartita in:

- **REPARTO PRODUTTIVO**
Composto da 60 macchine CNC di ultima generazione, il tutto coadiuvato dalla più recente tecnologia Industria 4.0
- **REPARTO STAMPAGGIO**
Dispone di numero 2 consociate per stampaggio con presse a iniezione B.M.B, FABES, G.B.F per lo stampaggio di plastica e gomma.
- **MAGAZZINO**
Logistica e confezionamento.
- **UFFICI**
Tecnici, Commerciali ed Amministrativi (500 mq).

Martin oltre alla copertura del mercato nazionale, esporta in più di 80 paesi ed è in grado di servire clienti in tutto il mondo.

Martin SpA

Martin Levelling Components has specialized in the production of levelling components. The range is characterized by a variety of models, which granting maximum flexibility, is focused to fulfill the requirements of the whole industry.

The company Martin S.p.A. spreads over a global area of 7,000 square meters respectively divided into:

- **PRODUCTION DEPARTMENT**
Composed of 60 latest generation CNC machines, all supported by the latest Industry 4.0 technology.
- **MOLDING DEPARTMENT**
It has two subsidiaries with injection molding machines B.M.B, FABES, G.B.F for molding plastic and rubber.
- **WAREHOUSE**
Logistic and assembly.
- **OFFICE**
Technical, Commercial and Administrative (500 sqm).

Martin in addition to covering the national market, exports to more than 80 countries and is able to serve customers worldwide.

Martin SpA

INDUSTRY 4.0



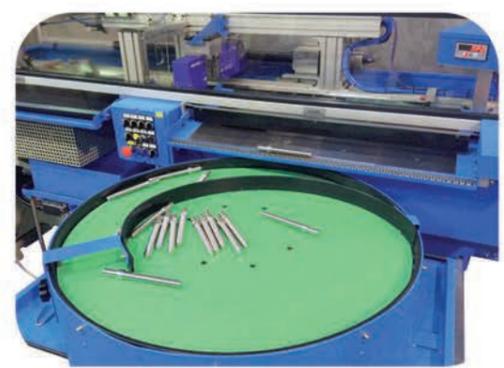
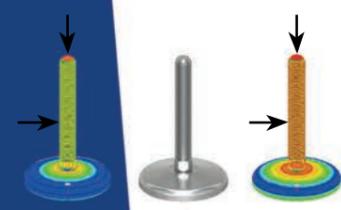
▶ STAMPAGGIO GOMMA
▶ RUBBER MOLDING



▶ STAMPAGGIO PLASTICA
▶ PLASTIC MOLDING



▶ MAGAZZINO
▶ WAREHOUSE



▶ LOGISTICA
▶ LOGISTICS



▶ UFFICI
▶ OFFICE



Martin

QUALITY THAT DRIVES HYGIENE FORWARD

In every industry, efficiency and precision matter — but in the food, beverage, and pharmaceutical sectors, hygiene is not just a requirement: it's a strategic advantage. Optimizing processes, reducing production downtime, and simplifying maintenance and cleaning are essential goals. Yet in hygiene-critical environments, these factors become the true drivers of innovation.

Designing machines that comply with the most demanding hygiene and safety regulations means investing in the future. A 3-A certified machine doesn't just meet international standards it enhances trust, ensures product integrity, and helps companies stand out for quality and reliability.

A STEP AHEAD IN HYGIENIC DESIGN

The new Martin "Tekno-Hygienic" range, developed for the food and pharmaceutical industries, represents the next evolution in hygienic component design. Every product is engineered and manufactured according to the strictest global standards, with clear, measurable benefits:

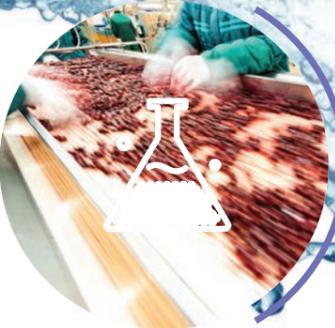
Superior hygiene performance compared to previous models

Certified food-grade materials for guaranteed compatibility

Reduced cleaning time and detergent use

Smooth, easy-to-clean surfaces that simplify maintenance

For Martin Spa, this line is the result of extensive research and a commitment to excellence — backed by the highest level of international certification. The 3-A SSI certification, issued by the American non-profit association that promotes food safety and public health, confirms Martin's dedication to hygienic innovation and product safety.



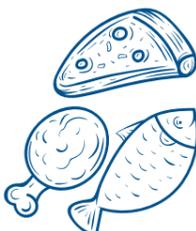
**PHARMACEUTICAL
SECTOR**



**BEVERAGE
SECTOR**



**FOOD
SECTOR**

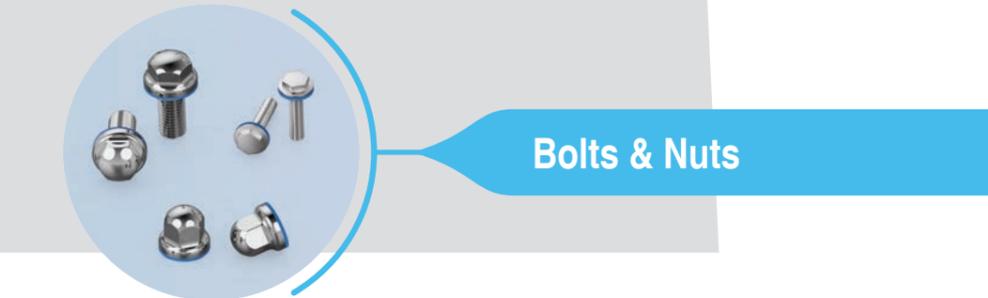
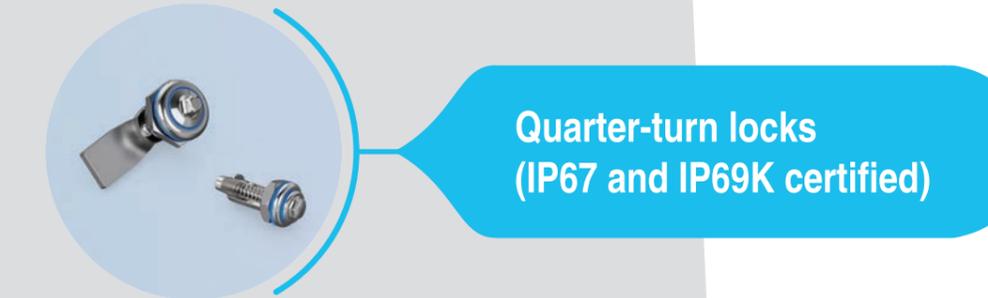
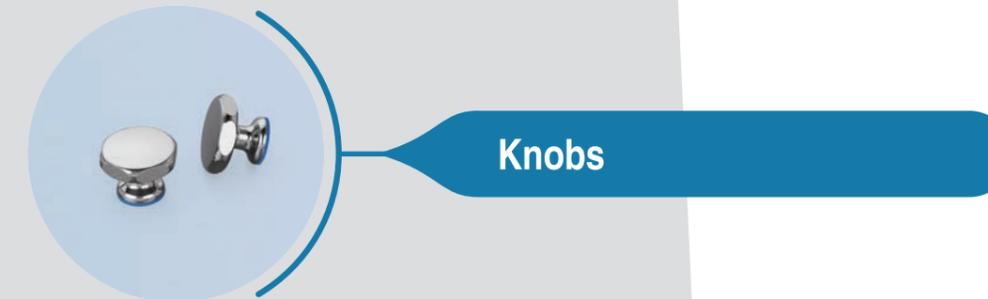
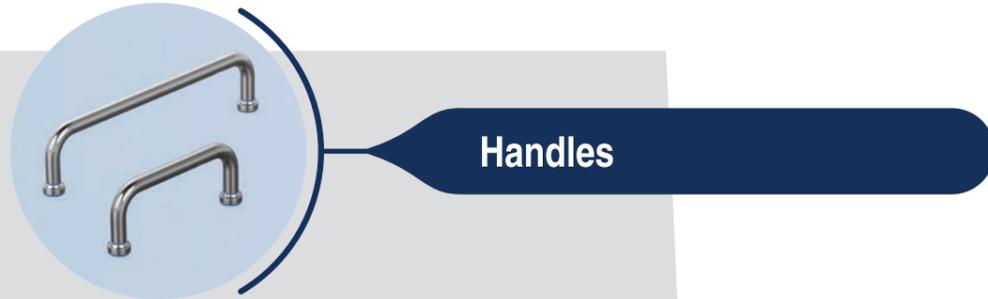


BEYOND MACHINE FEET COMPLETE HYGIENIC SOLUTIONS

Martin has expanded the concept of hygienic design beyond machine supports.

With a complete line of certified stainless steel accessories, Martin now provides a full range of hygienic components designed for industries where cleanliness, reliability, and durability are non-negotiable.

For the first time on the international market, and exclusively through Martin, customers can access a certified range of:



These components now also carry 3-A certification (00-00 General Requirements - Spare Parts and Components), offering total peace of mind in compliance and performance.

All products are standard items, available from stock under Martin Spa's sales conditions - ensuring fast delivery and consistent quality.

MAKE IT HYGIENIC WITH MARTIN

MARTIN TEKNO-HYGIENIC: SETTING NEW STANDARDS IN HYGIENE, SAFETY, AND INNOVATION.



WATCH THE VIDEO



STANDARD

HYGIENIC



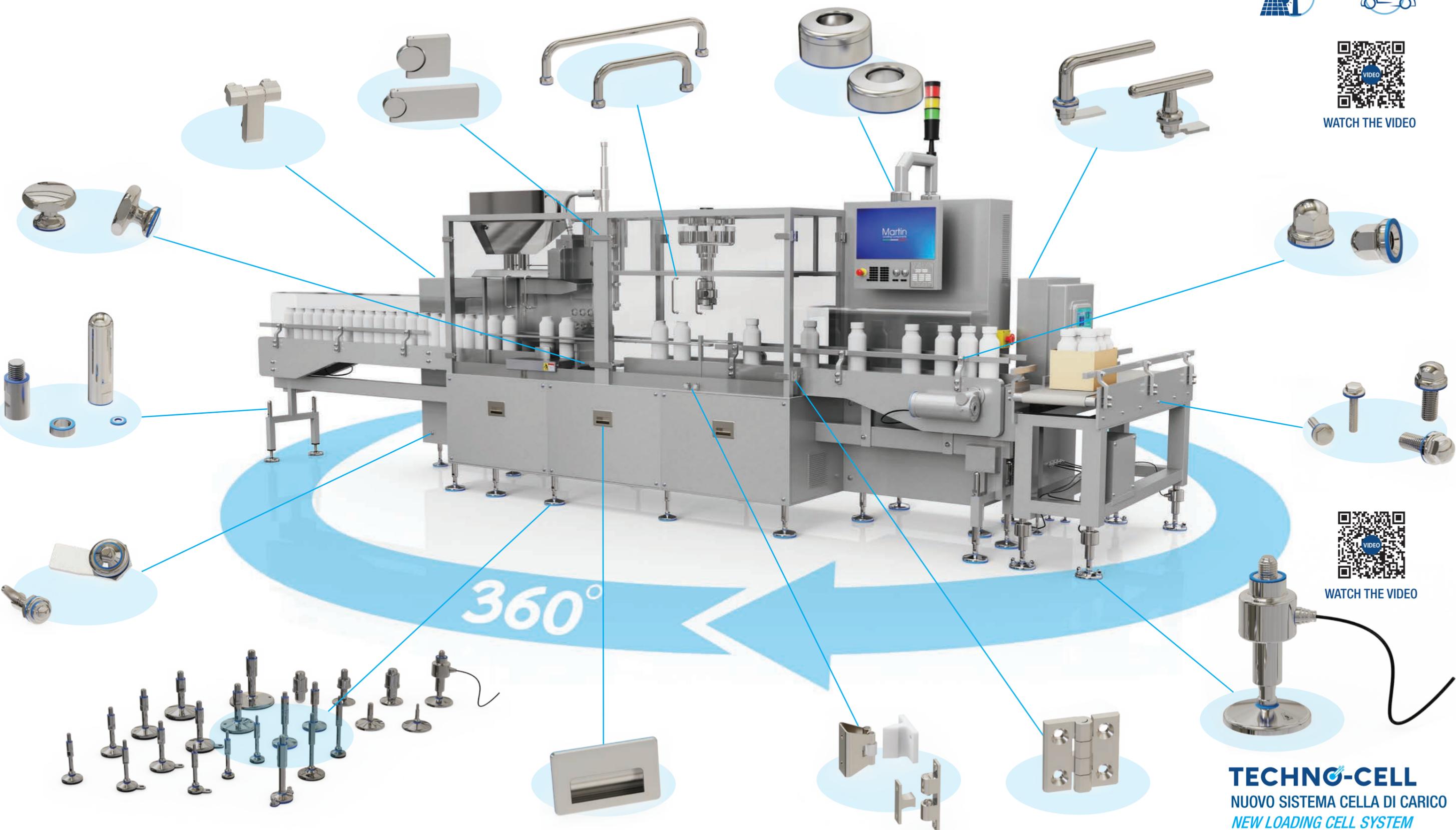
HYGIENIC RANGE

Martin

Levelling Components



WATCH THE VIDEO



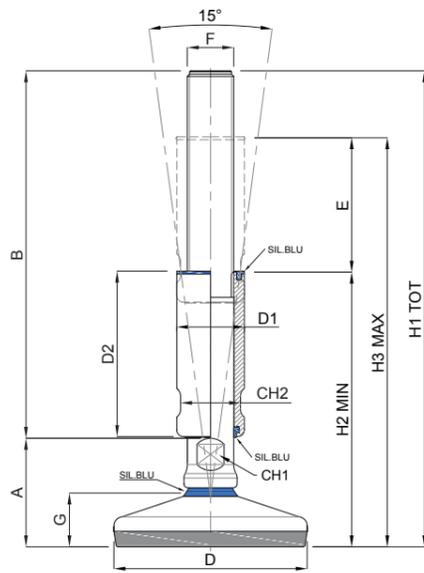
WATCH THE VIDEO

TECHNO-CELL
NUOVO SISTEMA CELLA DI CARICO
NEW LOADING CELL SYSTEM

Piede Inox 3A

TECHNO-HYGIENIC

Caratteristiche: BASE VULCANIZZATA Ø 50/60
Features: VULCANIZED BASE Ø 50/60



NBR



EPDM



CODE: PROL.../3A
ordinare a parte
order separately (page 170)

CODICE CODE		E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS											CARICO STATICO STATIC LOAD NEWTON	
gomma NBR nero	gomma EPDM blu		F	B	D	CH1	G	A	D1	D2	CH2	H2	H3		H1
27100/3A	27600/3A	45	M12	140	Ø 50	13	20	48	24	60	20	109	154	188	5000
27102/3A	27602/3A	55	M12	147	Ø 50	13	20	48	24	70	20	120	175	195	5000
27104/3A	27604/3A	70	M12	190	Ø 50	13	20	48	24	85	20	134	204	238	5000
27106/3A	27606/3A	45	M16	140	Ø 50	13	20	48	24	60	20	109	154	188	5000
27108/3A	27608/3A	70	M16	190	Ø 50	13	20	48	24	85	20	134	204	238	5000
27110/3A	27610/3A	45	M20	140	Ø 50	17	20	48	30	60	26	109	154	188	5000
27112/3A	27612/3A	70	M20	190	Ø 50	17	20	48	30	85	26	134	204	238	5000
27120/3A	27620/3A	45	M12	140	Ø 60	13	23	51	24	60	20	112	157	191	10000
27122/3A	27622/3A	70	M12	190	Ø 60	13	23	51	24	85	20	137	207	241	10000
27124/3A	27624/3A	45	M16	140	Ø 60	13	23	51	24	60	20	112	157	191	10000
27126/3A	27626/3A	70	M16	190	Ø 60	13	23	51	24	85	20	137	207	241	10000
27128/3A	27628/3A	45	M20	140	Ø 60	17	23	51	30	60	26	112	157	191	10000
27130/3A	27630/3A	70	M20	190	Ø 60	17	23	51	30	85	26	137	207	241	10000

• Sistema di livellamento progettato per l'industria lattiero casearia, farmaceutica e alimentare, nel rispetto delle più severe norme igieniche, realizzato in accordo con la normativa 3-A.

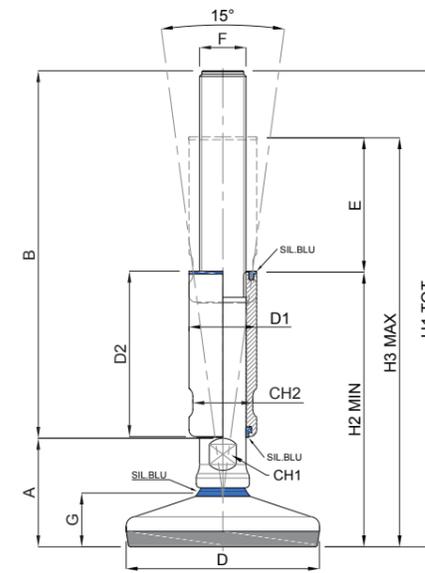
Leveling system designed for the dairy, pharmaceutical and food industries, manufactured in compliance with the strictest hygienic standards, in accordance with 3-A regulations



Piede Inox 3A

TECHNO-HYGIENIC

Caratteristiche: BASE VULCANIZZATA Ø 80/100
Features: VULCANIZED BASE Ø 80/100



NBR



EPDM



CODE: PROL.../3A
ordinare a parte
order separately (page 170)

CODICE CODE		E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS											CARICO STATICO STATIC LOAD NEWTON	
gomma NBR nero	gomma EPDM blu		F	B	D	CH1	G	A	D1	D2	CH2	H2	H3		H1
27140/3A	27640/3A	45	M16	140	Ø 80	13	25	53	24	60	20	114	159	193	20000
27142/3A	27642/3A	70	M16	190	Ø 80	13	25	53	24	85	20	139	209	243	20000
27144/3A	27644/3A	45	M20	140	Ø 80	17	25	53	30	60	26	114	159	193	20000
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27148/3A	27648/3A	70	M20	190	Ø 80	17	25	53	30	85	26	139	209	243	20000
27150/3A	27650/3A	45	M24	140	Ø 80	20	25	53	35	60	30	114	159	193	20000
27152/3A	27652/3A	70	M24	190	Ø 80	20	25	53	35	85	30	139	209	243	20000
27160/3A	27660/3A	45	M16	140	Ø 100	13	28	56	24	60	20	117	162	196	25000
27162/3A	27662/3A	70	M16	190	Ø 100	13	28	56	24	85	20	142	212	246	25000
27164/3A	27664/3A	45	M20	140	Ø 100	17	28	56	30	60	26	117	162	196	25000
27166/3A	27666/3A	70	M20	190	Ø 100	17	28	56	30	85	26	142	212	246	25000
27168/3A	27668/3A	45	M24	140	Ø 100	20	28	56	35	60	30	117	162	196	25000
27170/3A	27670/3A	70	M24	190	Ø 100	20	28	56	35	85	30	142	212	246	25000
27172/3A	27672/3A	40	M30	135	Ø 100	26	28	56	42	60	36	117	157	191	25000
27174/3A	27674/3A	65	M30	185	Ø 100	26	28	56	42	85	36	142	207	241	25000

• Sistema di livellamento progettato per l'industria lattiero casearia, farmaceutica e alimentare, nel rispetto delle più severe norme igieniche, realizzato in accordo con la normativa 3-A.

Leveling system designed for the dairy, pharmaceutical and food industries, manufactured in compliance with the strictest hygienic standards, in accordance with 3-A regulations

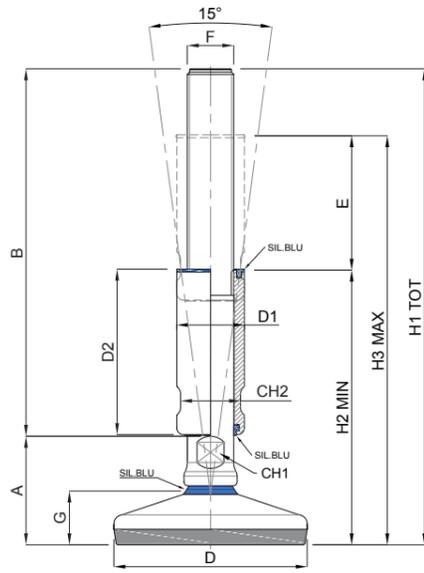


Piede Inox 3A

TECHNO-HYGIENIC

Caratteristiche: BASE VULCANIZZATA Ø 120/150

Features: VULCANIZED BASE Ø 120/150



CODE: PROL.../3A
ordinare a parte
order separately (page 170)

NBR

EPDM

CODICE CODE		E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS													CARICO STATICO STATIC LOAD NEWTON
gomma NBR nero	gomma EPDM blu		F	B	D	CH1	G	A	D1	D2	CH2	H2	H3	H1		
27176/3A	27676/3A	45	M12	140	Ø 120	13	32	60	24	60	20	121	166	200	10000	
27178/3A	27678/3A	70	M12	190	Ø 120	13	32	60	24	85	20	146	216	250	10000	
27180/3A	27680/3A	45	M16	140	Ø 120	13	32	60	24	60	20	121	166	200	30000	
27182/3A	27682/3A	70	M16	190	Ø 120	13	32	60	24	85	20	146	216	250	30000	
27184/3A	27684/3A	45	M20	140	Ø 120	17	32	60	30	60	26	121	166	200	30000	
27186/3A	27686/3A	70	M20	190	Ø 120	17	32	60	30	85	26	146	216	250	30000	
27188/3A	27688/3A	45	M24	140	Ø 120	20	32	60	35	60	30	121	166	200	30000	
27190/3A	27690/3A	70	M24	190	Ø 120	20	32	60	35	85	30	146	216	250	30000	
27192/3A	27692/3A	40	M30	135	Ø 120	26	32	60	42	60	36	121	161	195	30000	
27194/3A	27694/3A	65	M30	185	Ø 120	26	32	60	42	85	36	146	211	245	30000	
27196/3A	27696/3A	65	M30	235	Ø 120	26	32	60	42	85	36	196	261	295	30000	
27198/3A	27698/3A	40	M36	135	Ø 120	32	32	60	50	60	45	121	161	145	30000	
27200/3A	27700/3A	65	M36	185	Ø 120	32	32	60	50	85	45	146	211	245	30000	
27202/3A	27702/3A	65	M36	235	Ø 120	32	32	60	50	85	45	196	261	295	30000	
27210/3A	27710/3A	45	M20	140	Ø 150	17	35	63	30	60	26	124	169	203	35000	
27212/3A	27712/3A	70	M20	190	Ø 150	17	35	63	30	85	26	149	219	253	35000	
27214/3A	27714/3A	45	M24	140	Ø 150	20	35	63	35	60	30	124	169	203	35000	
27216/3A	27716/3A	70	M24	190	Ø 150	20	35	63	35	85	30	149	219	253	35000	
27218/3A	27718/3A	40	M30	135	Ø 150	26	35	63	42	60	36	124	164	198	35000	
27220/3A	27720/3A	65	M30	185	Ø 150	26	35	63	42	85	36	149	214	248	35000	
27222/3A	27722/3A	65	M30	235	Ø 150	26	35	63	42	85	36	199	264	298	35000	
27224/3A	27724/3A	40	M36	135	Ø 150	32	35	63	50	60	45	124	164	198	35000	
27226/3A	27726/3A	65	M36	185	Ø 150	32	35	63	50	85	45	149	214	248	35000	
27228/3A	27728/3A	65	M36	235	Ø 150	32	35	63	50	85	45	199	264	298	35000	

• Sistema di livellamento progettato per l'industria lattiero casearia, farmaceutica e alimentare, nel rispetto delle più severe norme igieniche, realizzato in accordo con la normativa 3-A.

Leveling system designed for the dairy, pharmaceutical and food industries, manufactured in compliance with the strictest hygienic standards, in accordance with 3-A regulations

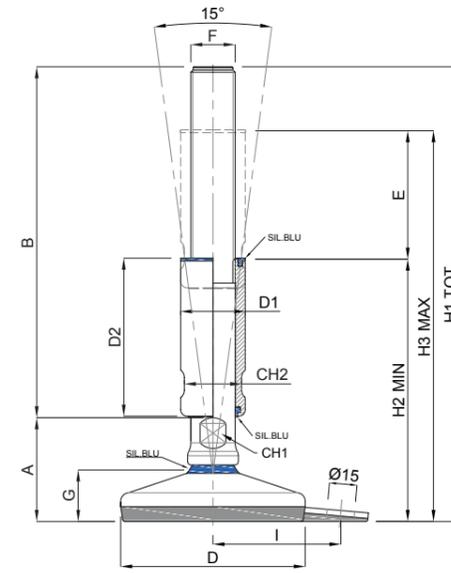


Piede Inox 3A

TECHNO-HYGIENIC

Caratteristiche: BASE VULCANIZZATA CON FISSAGGIO Ø 60/80/100

Features: VULCANIZED BOLT/DOWN BASE Ø 60/80/100



CODE: PROL.../3A
ordinare a parte
order separately (page 170)

CODE: DDM12I/3A
ordinare a parte
order separately (page 171-172)

NBR

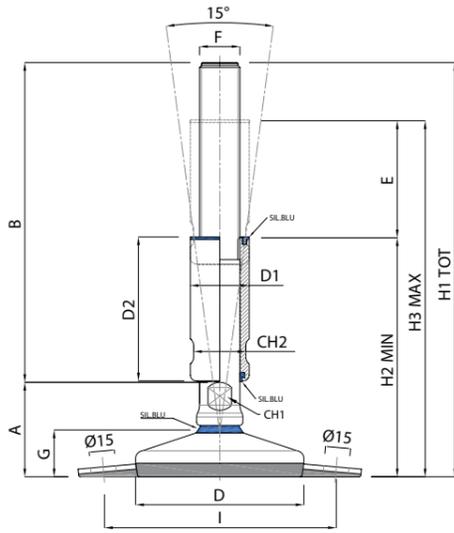
EPDM

CODICE CODE		E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS													CARICO STATICO STATIC LOAD NEWTON
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27122F/3A	27622F/3A	70	M12	190	Ø 60	13	23	51	24	85	20	137	207	241	45	10000
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27126F/3A	27626F/3A	70	M16	190	Ø 60	13	23	51	24	85	20	137	207	241	45	10000
27128F/3A	27628F/3A	45	M20	140	Ø 60	17	23	51	30	60	26	112	157	191	45	10000
27130F/3A	27630F/3A	70	M20	190	Ø 60	17	23	51	30	85	26	137	207	241	45	10000
27140F/3A	27640F/3A	45	M16	140	Ø 80	13	25	53	24	60	20	114	159	193	54	20000
27142F/3A	27642F/3A	70	M16	190	Ø 80	13	25	53	24	85	20	139	209	243	54	20000
27144F/3A	27644F/3A	45	M20	140	Ø 80	17	25	53	30	60	26	114	159	193	54	20000
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27150F/3A	27650F/3A	45	M24	140	Ø 80	20	25	53	35	60	30	114	159	193	54	20000
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27164F/3A	27664F/3A	45	M20	140	Ø 100	17	28	56	30	60	26	117	162	196	69	25000
27166F/3A	27666F/3A	70	M20	190	Ø 100	17	28	56	30	85	26	142	212	246	69	25000
27168F/3A	27668F/3A	45	M24	140	Ø 100	20	28	56	35	60	30	117	162	196	69	25000
27170F/3A	27670F/3A	70	M24	190	Ø 100	20	28	56	35	85	30	142	212	246	69	25000
27172F/3A	27672F/3A	40	M30	135	Ø 100	26	28	56	42	60	36	117	157	191	69	25000
27174F/3A	27674F/3A	65	M30	185	Ø 100	26	28	56	42	85	36	142	207	241	69	25000
27176F/3A	27676F/3A	45	M12	140	Ø 120	13	32	60	24	60	20	121	166	200	80	10000
27178F/3A	27678F/3A	70	M12	190	Ø 120	13	32	60	24	85	20	146	216	250	80	10000
27180F/3A	27680F/3A	45	M16	140	Ø 120	13	32	60	24	60	20	121	166	200	80	30000
27182F/3A	27682F/3A	70	M16	190	Ø 120	13	32	60	24	85	20	146	216	250	80	30000
27184F/3A	27684F/3A	45	M20	140	Ø 120	17	32	60	30	60	26	121	166	200	80	30000
27186F/3A	27686F/3A	70	M20	190	Ø 120	17	32	60	30	85	26	146	216	250	80	30000
27188F/3A	27688F/3A	45	M24	140	Ø 120	20	32	60	35	60	30	121	166	200	80	30000
27190F/3A	27690F/3A	70	M24	190	Ø 120	20	32	60	35	85	30	146	216	250	80	30000
27192F/3A	27692F/3A	40	M30	135	Ø 120	26	32	60	42	60	36	121	161	195	80	30000
27194F/3A	27694F/3A	65	M30	185	Ø 120	26	32	60	42	85	36	146	211	245	80	30000
27196F/3A	27696F/3A	65	M30	235	Ø 120	26	32	60	42	85	36	196	261	295	80	30000
27198F/3A	27698F/3A	40	M36	135	Ø 120	32	32	60	50	60	45	121	161	145	80	30000
27200F/3A	27700F/3A	65	M36	185	Ø 120	32	32	60	50	85	45	146	211	245	80	30000
27202F/3A	27702F/3A	65	M36	235	Ø 120	32	32	60	50	85	45	196	261	295	80	30000

Piede Inox 3A

TECHNO-HYGIENIC

Caratteristiche: BASE VULCANIZZATA Ø 120 CON DOPPIO FISSAGGIO
Features: VULCANIZED BOLT/DOWN BASE, DOUBLE FIXING Ø 120



CODE: PROL.../3A
ordinare a parte
order separately (page 170)



CODE: DDM12I/3A
ordinare a parte
order separately (page 171-172)

CODICE CODE		E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS													CARICO STATICO STATIC LOAD NEWTON
gomma NBR nero	gomma EPDM blu		F	B	D	CH1	G	A	D1	D2	CH2	H2	H3	H1	I	
27176FF/3A	27676FF/3A	45	M12	140	Ø 120	13	32	60	24	60	20	121	166	200	160	10000
27178FF/3A	27678FF/3A	70	M12	190	Ø 120	13	32	60	24	85	20	146	216	250	160	10000
27180FF/3A	27680FF/3A	45	M16	140	Ø 120	13	32	60	24	60	20	121	166	200	160	30000
27182FF/3A	27682FF/3A	70	M16	190	Ø 120	13	32	60	24	85	20	146	216	250	160	30000
27184FF/3A	27684FF/3A	45	M20	140	Ø 120	17	32	60	30	60	26	121	166	200	160	30000
27186FF/3A	27686FF/3A	70	M20	190	Ø 120	17	32	60	30	85	26	146	216	250	160	30000
27188FF/3A	27688FF/3A	45	M24	140	Ø 120	20	32	60	35	60	30	121	166	200	160	30000
27190FF/3A	27690FF/3A	70	M24	190	Ø 120	20	32	60	35	85	30	146	216	250	160	30000
27192FF/3A	27692FF/3A	40	M30	135	Ø 120	26	32	60	42	60	36	121	161	195	160	30000
27194FF/3A	27694FF/3A	65	M30	185	Ø 120	26	32	60	42	85	36	146	211	245	160	30000
27196FF/3A	27696FF/3A	65	M30	235	Ø 120	26	32	60	42	85	36	196	261	295	160	30000
27198FF/3A	27698FF/3A	40	M36	135	Ø 120	32	32	60	50	60	45	121	161	145	160	30000
27200FF/3A	27700FF/3A	65	M36	185	Ø 120	32	32	60	50	85	45	146	211	245	160	30000
27202FF/3A	27702FF/3A	65	M36	235	Ø 120	32	32	60	50	85	45	196	261	295	160	30000

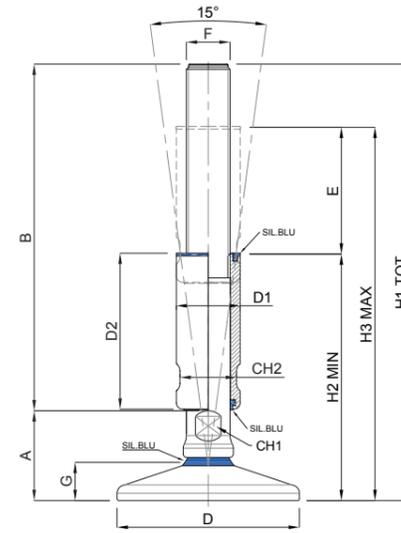
• Sistema di livellamento progettato per l'industria lattiero casearia, farmaceutica e alimentare, nel rispetto delle più severe norme igieniche, realizzato in accordo con la normativa 3-A.

• Leveling system designed for the dairy, pharmaceutical and food industries, manufactured in compliance with the strictest hygienic standards, in accordance with 3-A regulations

Piede Inox 3A

TECHNO-HYGIENIC

Caratteristiche: BASE DAL PIENO Ø 60/80/100
Features: SOLID BASE Ø 60/80/100



CODE: PROL.../3A
ordinare a parte
order separately (page 170)

CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS											CARICO STATICO STATIC LOAD NEWTON	
		F	B	D	CH1	G	A	D1	D2	CH2	H2	H3		H1
27320/3A	45	M12	140	Ø 60	13	17	45	24	60	20	106	151	185	25000
27322/3A	70	M12	190	Ø 60	13	17	45	24	85	20	131	201	235	25000
27324/3A	45	M16	140	Ø 60	13	17	45	24	60	20	106	151	185	40000
27326/3A	70	M16	190	Ø 60	13	17	45	24	85	20	131	201	235	40000
27328/3A	45	M20	140	Ø 60	17	17	45	30	60	26	106	151	185	45000
27330/3A	70	M20	190	Ø 60	17	17	45	30	85	26	131	201	235	45000
27340/3A	45	M16	140	Ø 80	13	19	47	24	60	20	108	153	187	40000
27342/3A	70	M16	190	Ø 80	13	19	47	24	85	20	133	203	237	40000
27344/3A	45	M20	140	Ø 80	17	19	47	30	60	26	108	153	187	45000
27346/3A	55	M20	142	Ø 80	17	19	47	30	70	26	117	172	189	45000
27348/3A	70	M20	190	Ø 80	17	19	47	30	85	26	133	203	237	45000
27350/3A	45	M24	140	Ø 80	20	19	47	35	60	30	108	153	187	50000
27352/3A	70	M24	190	Ø 80	20	19	47	35	85	30	133	203	237	50000
27360/3A	45	M16	140	Ø 100	13	21	49	24	60	20	110	155	189	40000
27362/3A	70	M16	190	Ø 100	13	21	49	24	85	20	135	205	239	40000
27364/3A	45	M20	140	Ø 100	17	21	49	30	60	26	110	155	189	45000
27366/3A	70	M20	190	Ø 100	17	21	49	30	85	26	135	205	239	45000
27368/3A	45	M24	140	Ø 100	20	21	49	35	60	30	110	155	189	55000
27370/3A	70	M24	190	Ø 100	20	21	49	35	85	30	135	205	239	55000
27372/3A	40	M30	135	Ø 100	26	21	49	42	60	36	110	150	184	60000
27374/3A	65	M30	185	Ø 100	26	21	49	42	85	36	135	200	234	60000

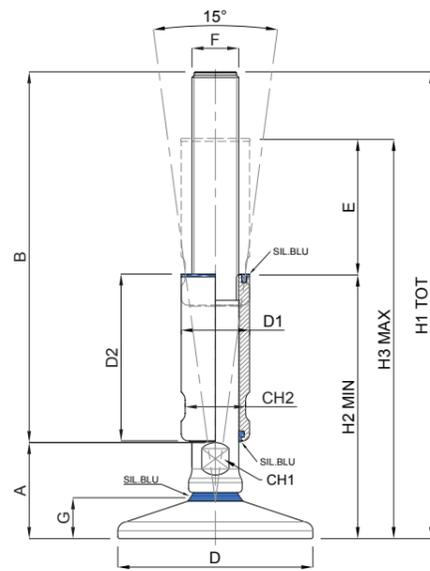
• Sistema di livellamento progettato per l'industria lattiero casearia, farmaceutica e alimentare, nel rispetto delle più severe norme igieniche, realizzato in accordo con la normativa 3-A.

• Leveling system designed for the dairy, pharmaceutical and food industries, manufactured in compliance with the strictest hygienic standards, in accordance with 3-A regulations

Piede Inox 3A

TECHNO-HYGIENIC

Caratteristiche: BASE DAL PIENO Ø 120/150
Features: SOLID BASE Ø 120/150



CODE: PROL.../3A
ordinare a parte
order separately (page 170)

CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS												CARICO STATICO STATIC LOAD NEWTON
		F	B	D	CH1	G	A	D1	D2	CH2	H2	H3	H1	
27380/3A	45	M16	140	Ø 120	13	23	51	24	60	20	112	157	191	40000
27382/3A	70	M16	190	Ø 120	13	23	51	24	85	20	137	207	241	40000
27384/3A	45	M20	140	Ø 120	17	23	51	30	60	26	112	157	191	45000
27386/3A	70	M20	190	Ø 120	17	23	51	30	85	26	137	207	241	45000
27388/3A	45	M24	140	Ø 120	20	23	51	35	60	30	112	157	191	60000
27390/3A	70	M24	190	Ø 120	20	23	51	35	85	30	137	207	241	60000
27392/3A	40	M30	135	Ø 120	26	23	51	42	60	36	112	152	186	80000
27394/3A	65	M30	185	Ø 120	26	23	51	42	85	36	137	202	236	80000
27396/3A	65	M30	235	Ø 120	26	23	51	42	85	36	187	252	286	80000
27398/3A	40	M36	135	Ø 120	32	23	51	50	60	45	112	152	186	80000
27400/3A	65	M36	185	Ø 120	32	23	51	50	85	45	137	202	236	80000
27402/3A	65	M36	235	Ø 120	32	23	51	50	85	45	187	252	286	80000
27410/3A	45	M20	140	Ø 150	17	26	54	30	60	26	115	160	194	45000
27412/3A	70	M20	190	Ø 150	17	26	54	30	85	26	140	210	244	45000
27414/3A	45	M24	140	Ø 150	20	26	54	35	60	30	115	160	194	60000
27416/3A	70	M24	190	Ø 150	20	26	54	35	85	30	140	210	244	60000
27418/3A	40	M30	135	Ø 150	26	26	54	42	60	36	115	155	189	80000
27420/3A	65	M30	185	Ø 150	26	26	54	42	85	36	140	205	239	80000
27422/3A	65	M30	235	Ø 150	26	26	54	42	85	36	190	255	289	80000
27424/3A	40	M36	135	Ø 150	32	26	54	50	60	45	115	155	189	80000
27426/3A	65	M36	185	Ø 150	32	26	54	50	85	45	140	205	239	80000
27428/3A	65	M36	235	Ø 150	32	26	54	50	85	45	190	255	289	80000

• Sistema di livellamento progettato per l'industria lattiero casearia, farmaceutica e alimentare, nel rispetto delle più severe norme igieniche, realizzato in accordo con la normativa 3-A.

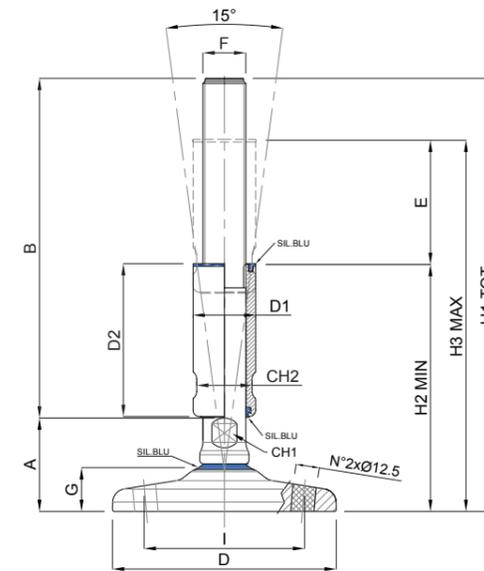
Leveling system designed for the dairy, pharmaceutical and food industries, manufactured in compliance with the strictest hygienic standards, in accordance with 3-A regulations



Piede Inox 3A

TECHNO-HYGIENIC

Caratteristiche: BASE DAL PIENO CON FISSAGGIO Ø 100/120/150
Features: SOLID BOLT/DOWN BASE Ø 100/120/150



CODE: PROL.../3A
ordinare a parte
order separately (page 170)



CODE: DDM12I/3A
ordinare a parte
order separately (page 171-172)

CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS													CARICO STATICO STATIC LOAD NEWTON
		F	B	D	CH1	G	A	D1	D2	CH2	H2	H3	H1	I	
27360F/3A	45	M16	140	Ø 100	13	21	49	24	60	20	110	155	189	70	40000
27362F/3A	70	M16	190	Ø 100	13	21	49	24	85	20	135	205	239	70	40000
27364F/3A	45	M20	140	Ø 100	17	21	49	30	60	26	110	155	189	70	45000
27366F/3A	70	M20	190	Ø 100	17	21	49	30	85	26	135	205	239	70	45000
27368F/3A	45	M24	140	Ø 100	20	21	49	35	60	30	110	155	189	70	55000
27370F/3A	70	M24	190	Ø 100	20	21	49	35	85	30	135	205	239	70	55000
27372F/3A	40	M30	135	Ø 100	26	21	49	42	60	36	110	150	184	70	60000
27374F/3A	65	M30	185	Ø 100	26	21	49	42	85	36	135	200	234	70	60000
27380F/3A	45	M16	140	Ø 120	13	23	51	24	60	20	112	157	191	86	40000
27382F/3A	70	M16	190	Ø 120	13	23	51	24	85	20	137	207	241	86	40000
27384F/3A	45	M20	140	Ø 120	17	23	51	30	60	26	112	157	191	86	45000
27386F/3A	70	M20	190	Ø 120	17	23	51	30	85	26	137	207	241	86	45000
27388F/3A	45	M24	140	Ø 120	20	23	51	35	60	30	112	157	191	86	60000
27390F/3A	70	M24	190	Ø 120	20	23	51	35	85	30	137	207	241	86	60000
27392F/3A	40	M30	135	Ø 120	26	23	51	42	60	36	112	152	186	86	80000
27394F/3A	65	M30	185	Ø 120	26	23	51	42	85	36	137	202	236	86	80000
27396F/3A	65	M30	235	Ø 120	26	23	51	42	85	36	187	252	286	86	80000
27398F/3A	40	M36	135	Ø 120	32	23	51	50	60	45	112	152	186	86	80000
27400F/3A	65	M36	185	Ø 120	32	23	51	50	85	45	137	202	236	86	80000
27402F/3A	65	M36	235	Ø 120	32	23	51	50	85	45	187	252	286	86	80000
27410F/3A	45	M20	140	Ø 150	17	26	54	30	60	26	115	160	194	110	45000
27412F/3A	70	M20	190	Ø 150	17	26	54	30	85	26	140	210	244	110	45000
27414F/3A	45	M24	140	Ø 150	20	26	54	35	60	30	115	160	194	110	60000
27416F/3A	70	M24	190	Ø 150	20	26	54	35	85	30	140	210	244	110	60000
27418F/3A	40	M30	135	Ø 150	26	26	54	42	60	36	115	155	189	110	80000
27420F/3A	65	M30	185	Ø 150	26	26	54	42	85	36	140	205	239	110	80000
27422F/3A	65	M30	235	Ø 150	26	26	54	42	85	36	190	255	289	110	80000
27424F/3A	40	M36	135	Ø 150	32	26	54	50	60	45	115	155	189	110	80000
27426F/3A	65	M36	185	Ø 150	32	26	54	50	85	45	140	205	239	110	80000
27428F/3A	65	M36	235	Ø 150	32	26	54	50	85	45	190	255	289	110	80000

• Sistema di livellamento progettato per l'industria lattiero casearia, farmaceutica e alimentare, nel rispetto delle più severe norme igieniche, realizzato in accordo con la normativa 3-A.

Leveling system designed for the dairy, pharmaceutical and food industries, manufactured in compliance with the strictest hygienic standards, in accordance with 3-A regulations

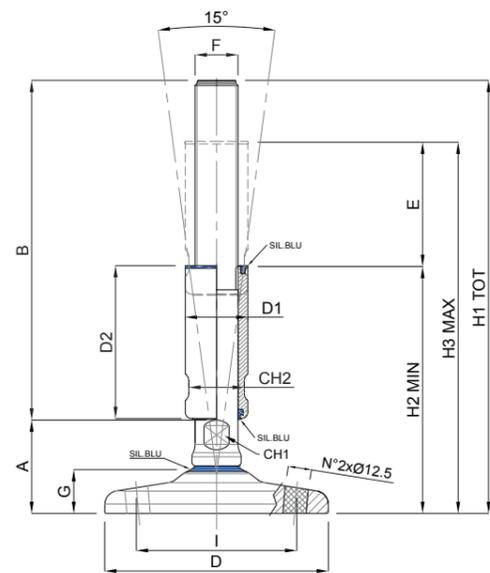


Piede Inox 3A

TECHNO-HYGIENIC

Caratteristiche: BASE DAL PIENO CON FISSAGGIO Ø200

Features: SOLID BOLT/DOWN BASE Ø200



CODE: PROL.../3A
ordinare a parte
order separately (page 170)



CODE: DDM12I/3A
ordinare a parte
order separately (page 171-172)

CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS												CARICO STATICO STATIC LOAD NEWTON	
		F	B	D	CH1	G	A	D1	D2	CH2	H2	H3	H1		I
27450F/3A	45	M20	140	Ø 200	17	26	54	30	60	26	115	160	194	160	45000
27452F/3A	70	M20	190	Ø 200	17	26	54	30	85	26	140	210	244	160	45000
27454F/3A	45	M24	140	Ø 200	20	26	54	35	60	30	115	160	194	160	60000
27456F/3A	70	M24	190	Ø 200	20	26	54	35	85	30	140	210	244	160	60000
27458F/3A	40	M30	135	Ø 200	26	26	54	42	60	36	115	155	189	160	80000
27460F/3A	65	M30	185	Ø 200	26	26	54	42	85	36	140	205	239	160	80000
27462F/3A	65	M30	235	Ø 200	26	26	54	42	85	36	190	255	289	160	80000
27464F/3A	40	M36	135	Ø 200	32	26	54	50	60	45	115	155	189	160	80000
27466F/3A	65	M36	185	Ø 200	32	26	54	50	85	45	140	205	239	160	80000
27468F/3A	65	M36	235	Ø 200	32	26	54	50	85	45	190	255	289	160	80000

• Sistema di livellamento progettato per l'industria lattiero casearia, farmaceutica e alimentare, nel rispetto delle più severe norme igieniche, realizzato in accordo con la normativa 3-A.

Leveling system designed for the dairy, pharmaceutical and food industries, manufactured in compliance with the strictest hygienic standards, in accordance with 3-A regulations

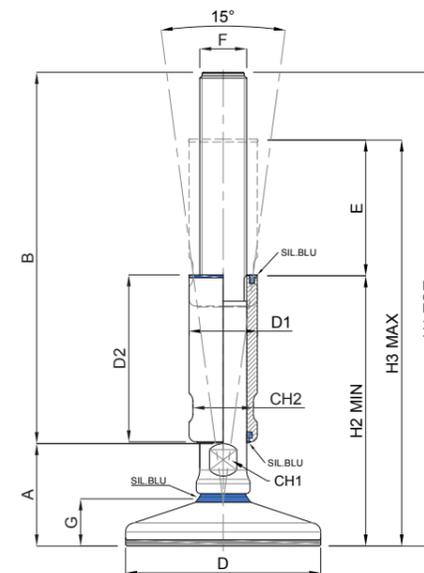


Piede Inox 3A

TECHNO-HYGIENIC

Caratteristiche: BASE VULCANIZZATA DAL PIENO Ø 60/80/100

Features: SOLID VULCANIZED BASE Ø 60/80/100



CODE: PROL.../3A
ordinare a parte
order separately (page 170)

CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS												CARICO STATICO STATIC LOAD NEWTON
		F	B	D	CH1	G	A	D1	D2	CH2	H2	H3	H1	
27321/3A	45	M12	140	Ø 60	13	20	48	24	60	20	109	154	188	25000
27323/3A	70	M12	190	Ø 60	13	20	48	24	85	20	134	204	238	25000
27325/3A	45	M16	140	Ø 60	13	20	48	24	60	20	109	154	188	40000
27327/3A	70	M16	190	Ø 60	13	20	48	24	85	20	134	204	238	40000
27329/3A	45	M20	140	Ø 60	17	20	48	30	60	24	109	154	188	45000
27331/3A	70	M20	190	Ø 60	17	20	48	30	85	24	134	204	238	45000
27341/3A	45	M16	140	Ø 80	13	22	50	24	60	20	111	156	190	40000
27343/3A	70	M16	190	Ø 80	13	22	50	24	85	20	136	206	240	40000
27345/3A	45	M20	140	Ø 80	17	22	50	30	60	26	111	156	190	45000
27347/3A	55	M20	142	Ø 80	17	22	50	30	70	26	120	175	192	45000
27349/3A	70	M20	190	Ø 80	17	22	50	30	85	26	136	206	240	45000
27351/3A	45	M24	140	Ø 80	20	22	50	35	60	30	111	156	190	50000
27353/3A	70	M24	190	Ø 80	20	22	50	35	85	30	136	206	240	50000
27361/3A	45	M16	140	Ø 100	13	25	53	24	60	20	114	159	193	40000
27363/3A	70	M16	190	Ø 100	13	25	53	24	85	20	139	209	243	40000
27365/3A	45	M20	140	Ø 100	17	25	53	30	60	26	114	159	193	45000
27367/3A	70	M20	190	Ø 100	17	25	53	30	85	26	139	209	243	45000
27369/3A	45	M24	140	Ø 100	20	25	53	35	60	30	114	159	193	55000
27371/3A	70	M24	190	Ø 100	20	25	53	35	85	30	139	209	243	55000
27373/3A	40	M30	135	Ø 100	26	25	53	42	60	36	114	154	188	60000
27375/3A	65	M30	185	Ø 100	26	25	53	42	85	36	139	204	238	60000

• Sistema di livellamento progettato per l'industria lattiero casearia, farmaceutica e alimentare, nel rispetto delle più severe norme igieniche, realizzato in accordo con la normativa 3-A.

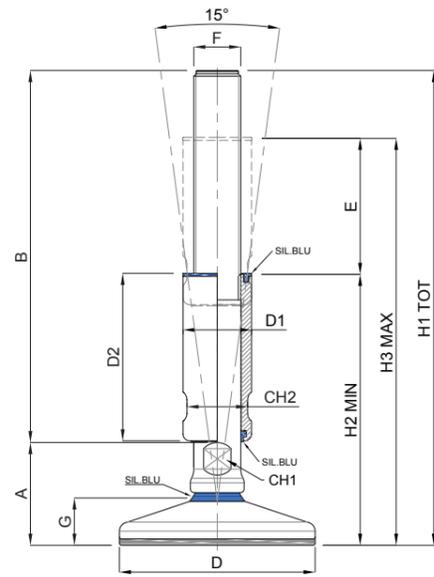
Leveling system designed for the dairy, pharmaceutical and food industries, manufactured in compliance with the strictest hygienic standards, in accordance with 3-A regulations



Piede Inox 3A

TECHNO-HYGIENIC

Caratteristiche: BASE VULCANIZZATA DAL PIENO Ø 120/150
Features: SOLID VULCANIZED BASE Ø 120/150



CODE: PROL.../3A
ordinare a parte
order separately (page 170)

CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS											CARICO STATICO STATIC LOAD NEWTON	
		F	B	D	CH1	G	A	D1	D2	CH2	H2	H3		H1
27381/3A	45	M16	140	Ø 120	13	27	55	24	60	20	116	161	195	40000
27383/3A	70	M16	190	Ø 120	13	27	55	24	85	20	141	211	245	40000
27385/3A	45	M20	140	Ø 120	17	27	55	30	60	26	116	161	195	45000
27387/3A	70	M20	190	Ø 120	17	27	55	30	85	26	141	211	245	45000
27389/3A	45	M24	140	Ø 120	20	27	55	35	60	30	116	161	195	60000
27391/3A	70	M24	190	Ø 120	20	27	55	35	85	30	141	211	245	60000
27393/3A	40	M30	135	Ø 120	26	27	55	42	60	36	116	156	190	80000
27395/3A	65	M30	185	Ø 120	26	27	55	42	85	36	141	206	240	80000
27397/3A	65	M30	235	Ø 120	26	27	55	42	85	36	191	256	290	80000
27399/3A	40	M36	135	Ø 120	32	27	55	50	60	45	116	156	190	80000
27401/3A	65	M36	185	Ø 120	32	27	55	50	85	45	141	206	240	80000
27403/3A	65	M36	235	Ø 120	32	27	55	50	85	45	191	256	290	80000
27411/3A	45	M20	140	Ø 150	17	31	59	30	60	26	120	165	199	45000
27413/3A	70	M20	190	Ø 150	17	31	59	30	85	26	145	215	249	45000
27415/3A	45	M24	140	Ø 150	20	31	59	35	60	30	120	165	199	60000
27417/3A	70	M24	190	Ø 150	20	31	59	35	85	30	145	215	249	60000
27419/3A	40	M30	135	Ø 150	26	31	59	42	60	36	120	160	194	80000
27421/3A	65	M30	185	Ø 150	26	31	59	42	85	36	145	210	244	80000
27423/3A	65	M30	235	Ø 150	26	31	59	42	85	36	195	260	294	80000
27425/3A	40	M36	135	Ø 150	32	31	59	50	60	45	120	160	194	80000
27427/3A	65	M36	185	Ø 150	32	31	59	50	85	45	145	210	244	80000
27429/3A	65	M36	235	Ø 150	32	31	59	50	85	45	195	260	294	80000

• Sistema di livellamento progettato per l'industria lattiero casearia, farmaceutica e alimentare, nel rispetto delle più severe norme igieniche, realizzato in accordo con la normativa 3-A.

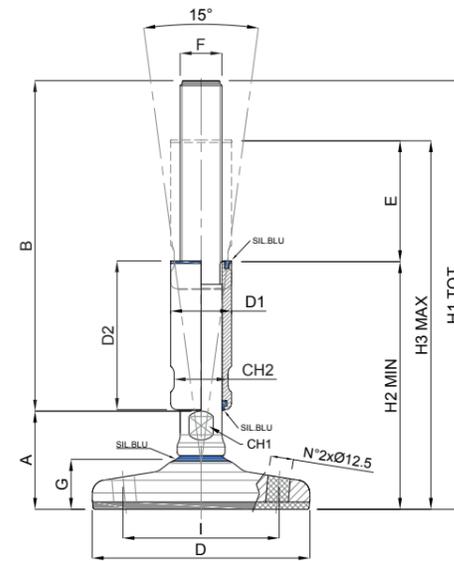
Leveling system designed for the dairy, pharmaceutical and food industries, manufactured in compliance with the strictest hygienic standards, in accordance with 3-A regulations



Piede Inox 3A

TECHNO-HYGIENIC

Caratteristiche: BASE VULCANIZZATA DAL PIENO CON FISSAGGIO Ø 100/120/150
Features: SOLID VULCANIZED BOLT/DOWN BASE Ø 100/120/150



CODE: PROL.../3A
ordinare a parte
order separately (page 170)



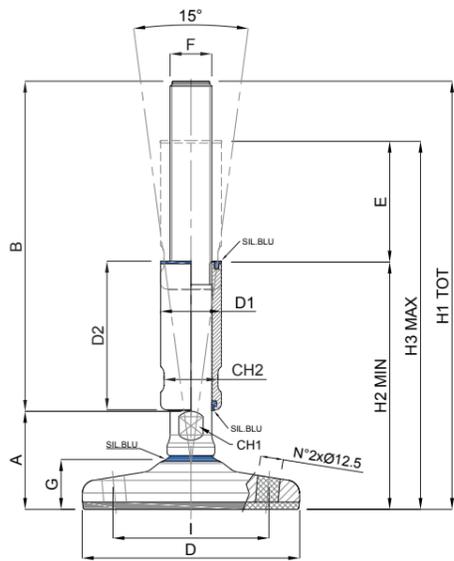
CODE: DDM12I/3A
ordinare a parte
order separately (page 171-172)

CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS											CARICO STATICO STATIC LOAD NEWTON		
		F	B	D	CH1	G	A	D1	D2	CH2	H2	H3		H1	I
27361F/3A	45	M16	140	Ø 100	13	25	53	24	60	20	114	159	193	70	40000
27363F/3A	70	M16	190	Ø 100	13	25	53	24	85	20	139	209	243	70	40000
27365F/3A	45	M20	140	Ø 100	17	25	53	30	60	26	114	159	193	70	45000
27367F/3A	70	M20	190	Ø 100	17	25	53	30	85	26	139	209	243	70	45000
27369F/3A	45	M24	140	Ø 100	20	25	53	35	60	30	114	159	193	70	55000
27371F/3A	70	M24	190	Ø 100	20	25	53	35	85	30	139	209	243	70	55000
27373F/3A	40	M30	135	Ø 100	26	25	53	42	60	36	114	154	188	70	60000
27375F/3A	65	M30	185	Ø 100	26	25	53	42	85	36	139	204	238	70	60000
27381F/3A	45	M16	140	Ø 120	13	27	55	24	60	20	116	161	195	86	40000
27383F/3A	70	M16	190	Ø 120	13	27	55	24	85	20	141	211	245	86	40000
27385F/3A	45	M20	140	Ø 120	17	27	55	30	60	26	116	161	195	86	45000
27387F/3A	70	M20	190	Ø 120	17	27	55	30	85	26	141	211	245	86	45000
27389F/3A	45	M24	140	Ø 120	20	27	55	35	60	30	116	161	195	86	60000
27391F/3A	70	M24	190	Ø 120	20	27	55	35	85	30	141	211	245	86	60000
27393F/3A	40	M30	135	Ø 120	26	27	55	42	60	36	116	156	190	86	80000
27395F/3A	65	M30	185	Ø 120	26	27	55	42	85	36	141	206	240	86	80000
27397F/3A	65	M30	235	Ø 120	26	27	55	42	85	36	191	256	290	86	80000
27399F/3A	40	M36	135	Ø 120	32	27	55	50	60	45	116	156	190	86	80000
27401F/3A	65	M36	185	Ø 120	32	27	55	50	85	45	141	206	240	86	80000
27403F/3A	65	M36	235	Ø 120	32	27	55	50	85	45	191	256	290	86	80000
27411F/3A	45	M20	140	Ø 150	17	31	59	30	60	26	120	165	199	110	45000
27413F/3A	70	M20	190	Ø 150	17	31	59	30	85	26	145	215	249	110	45000
27415F/3A	45	M24	140	Ø 150	20	31	59	35	60	30	120	165	199	110	60000
27417F/3A	70	M24	190	Ø 150	20	31	59	35	85	30	145	215	249	110	60000
27419F/3A	40	M30	135	Ø 150	26	31	59	42	60	36	120	160	194	110	80000
27421F/3A	65	M30	185	Ø 150	26	31	59	42	85	36	145	210	244	110	80000
27423F/3A	65	M30	235	Ø 150	26	31	59	42	85	36	195	260	294	110	80000
27425F/3A	40	M36	135	Ø 150	32	31	59	50	60	45	120	160	194	110	80000
27427F/3A	65	M36	185	Ø 150	32	31	59	50	85	45	145	210	244	110	80000
27429F/3A	65	M36	235	Ø 150	32	31	59	50	85	45	195	260	294	110	80000

• Sistema di livellamento progettato per l'industria lattiero casearia, farmaceutica e alimentare, nel rispetto delle più severe norme igieniche, realizzato in accordo con la normativa 3-A.

Leveling system designed for the dairy, pharmaceutical and food industries, manufactured in compliance with the strictest hygienic standards, in accordance with 3-A regulations





CODE: PROL.../3A
ordinare a parte
order separately (page 170)

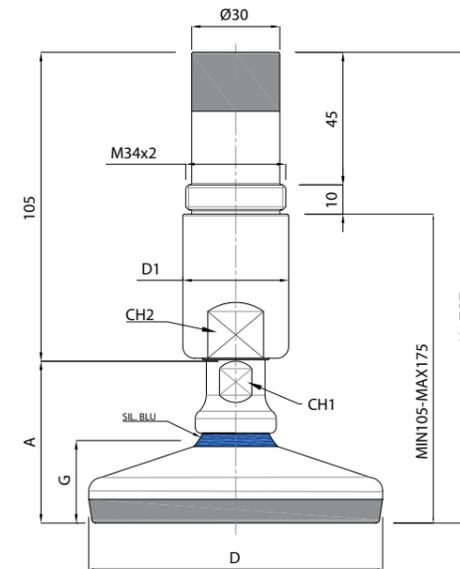


CODE: DDM12I/3A
ordinare a parte
order separately (page 171-172)

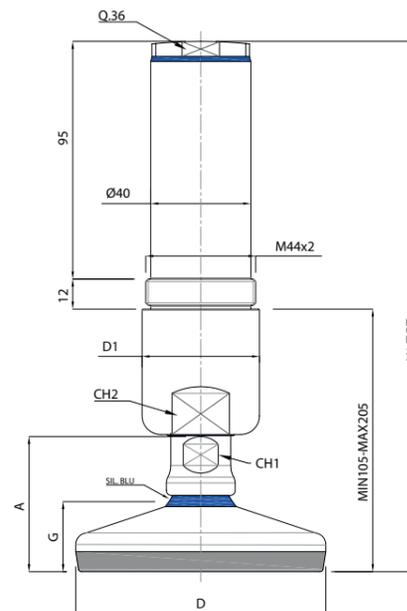
CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS													CARICO STATICO STATIC LOAD NEWTON
		F	B	D	CH1	G	A	D1	D2	CH2	H2	H3	H1	I	
27451F/3A	45	M20	140	Ø 200	17	29	57	30	60	26	118	163	197	160	45000
27453F/3A	70	M20	190	Ø 200	17	29	57	30	85	26	143	213	247	160	45000
27455F/3A	45	M24	140	Ø 200	20	29	57	35	60	30	118	163	197	160	60000
27457F/3A	70	M24	190	Ø 200	20	29	57	35	85	30	143	213	247	160	60000
27459F/3A	40	M30	135	Ø 200	26	29	57	42	60	36	118	158	192	160	80000
27461F/3A	65	M30	185	Ø 200	26	29	57	42	85	36	143	208	242	160	80000
27463F/3A	65	M30	235	Ø 200	26	29	57	42	85	36	193	258	292	160	80000
27465F/3A	40	M36	135	Ø 200	32	29	57	50	60	45	118	158	192	160	80000
27467F/3A	65	M36	185	Ø 200	32	29	57	50	85	45	143	208	242	160	80000
27469F/3A	65	M36	235	Ø 200	32	29	57	50	85	45	193	258	292	160	80000

- Sistema di livellamento progettato per l'industria lattiero casearia, farmaceutica e alimentare, nel rispetto delle più severe norme igieniche, realizzato in accordo con la normativa 3-A.

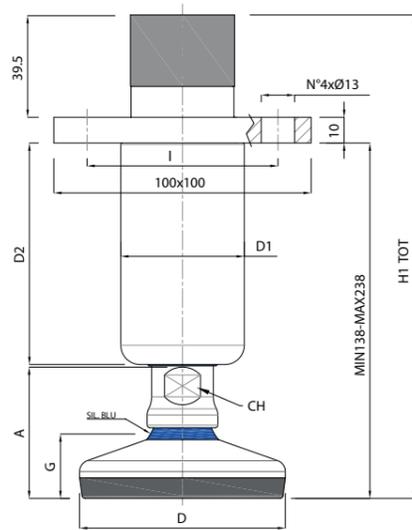
Leveling system designed for the dairy, pharmaceutical and food industries, manufactured in compliance with the strictest hygienic standards, in accordance with 3-A regulations



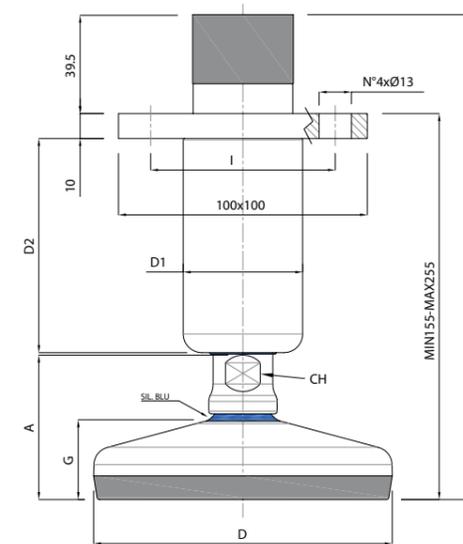
CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS							CARICO STATICO STATIC LOAD NEWTON
		D	CH1	G	A	D1	CH2	H1 TOT	
27815/3A	70	Ø 100	17	28	55	36	30	160	25000



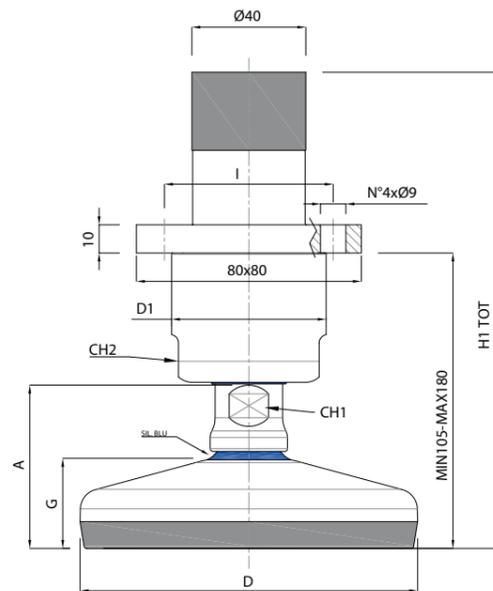
CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS							CARICO STATICO STATIC LOAD NEWTON
		D	CH1	G	A	D1	CH2	H1 TOT	
27821/3A	100	Ø 100	20	28	54	47	41	212	25000



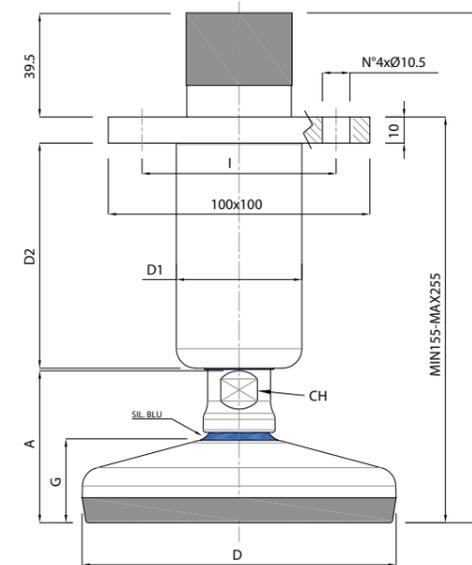
CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS							CARICO STATICO STATIC LOAD NEWTON	
		D	CH	G	A	D1	D2	I		H1 TOT
27810/3A+P2	100	Ø 80	20	25	51	48	86	74.2x60	187.5	20000



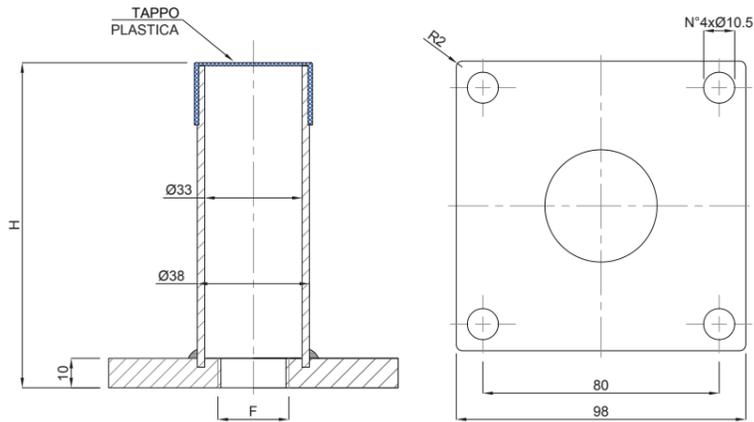
CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS							CARICO STATICO STATIC LOAD NEWTON	
		D	CH	G	A	D1	D2	I		H1 TOT
27826/3A+P2	100	Ø 120	20	32	58	48	86	74.2x60	194.75	30000



CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS							CARICO STATICO STATIC LOAD NEWTON	
		D	CH1	G	A	D1	CH2	I		H1 TOT
27825/3A+P1	75	Ø 120	20	32	58	55	50	60	169	30000



CODICE CODE	E - CORSA DI REGOLAZIONE REGULATION STROKE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS							CARICO STATICO STATIC LOAD NEWTON	
		D	CH	G	A	D1	D2	I		H1 TOT
27826/3A+P3	100	Ø 120	20	32	58	48	86	74.2	194.75	30000



CODICE CODE	DESCRIZIONE	DIMENSIONI PRINCIPALI	
		F	H
PST2485	98x98x10 + 4 FORI Ø 10,5	M24	85
PST24110	98x98x10 + 4 FORI Ø 10,5	M24	110
PST3085	98x98x10 + 4 FORI Ø 10,5	M30	85
PST30110	98x98x10 + 4 FORI Ø 10,5	M30	110

Su Richiesta:

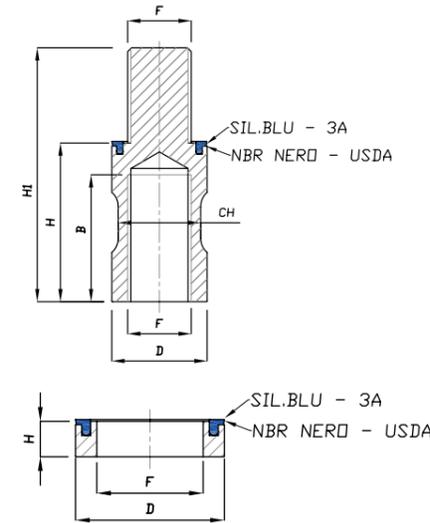
Passo Fine
Dimensioni Speciali
Senza fori

On Request:

Fine Pitch
Custom dimensions
No bores

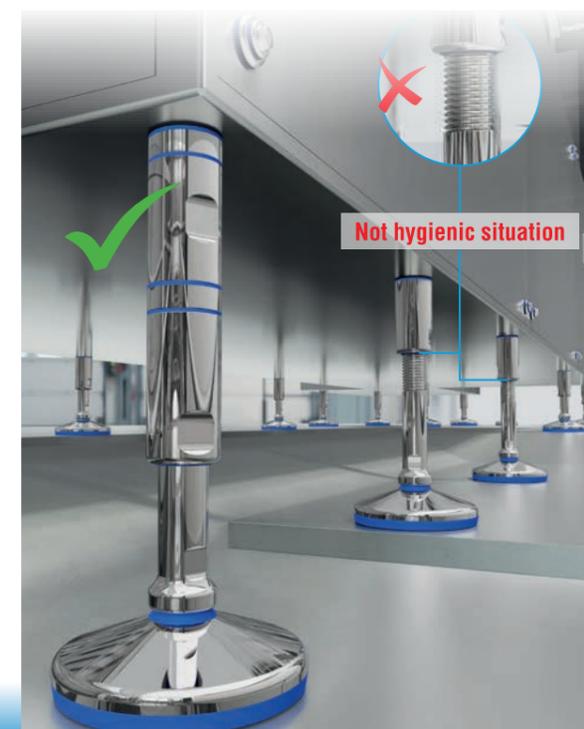
- Flangia igienica di supporto per piedi certificati USDA/3-A, ideale per l'industria lattiero casearia, farmaceutica e alimentare. Da installare tramite viti di fissaggio (non fornite) o saldabile, nel qual caso la flangia viene fornita senza fori.
- Materiale: acciaio inox AISI 304, copritesta LDPE blu o bianco
- Hygienic flange for supporting USDA/3-A feet, ideal for dairy, pharmaceutical and food industry. To be installed by screws (not supplied) or by welding, in this case flange can be supplied without holes
- Material: stainless steel AISI 304, end-tube LDPE blue or white

Esempio illustrativo
Example



CODICE - CODE	CODICE - CODE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS					
		F	B	D	H	H1	CH
LUCIDA - POLISHED BLUE SILICONE GASKET	SCOTCH BRITE BLACK NBR GASKET						
PROL2450/M12/3A	PROL2450/M12/USDA	M12	40	24	50	72	20
PROL2450/3A	PROL2450/USDA	M16	40	24	50	76	20
PROL3050/3A	PROL3050/USDA	M20	40	30	50	80	26
PROL3550/3A	PROL3550/USDA	M24	40	35	50	84	30
PROL4250/3A	PROL4250/USDA	M30	40	42	50	90	36

CODICE - CODE	CODICE - CODE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS		
		F	D	H
LUCIDA - POLISHED BLUE SILICONE GASKET	SCOTCH BRITE BLACK NBR GASKET			
PROL2410/F12/3A	PROL2410/F12/USDA	12	24	10
PROL2410/F16/3A	PROL2410/F16/USDA	16	24	10
PROL3010/F20/3A	PROL3010/F20/USDA	20	30	10
PROL3510/F24/3A	PROL3510/F24/USDA	24	35	10
PROL4210/F30/3A	PROL4210/F30/USDA	30	42	10



• Prolunga **IGIENICA** per piedi certificati **3A**, ideale per l'industria lattiero casearia, farmaceutica e alimentare. Materiale: acciaio inox AISI 304, guarnizione silicone blu.

• Prolunga igienica per piedi certificati **USDA**, ideale per l'industria lattiero casearia, farmaceutica e alimentare. Materiale: acciaio inox AISI 304, guarnizione nbr nero.

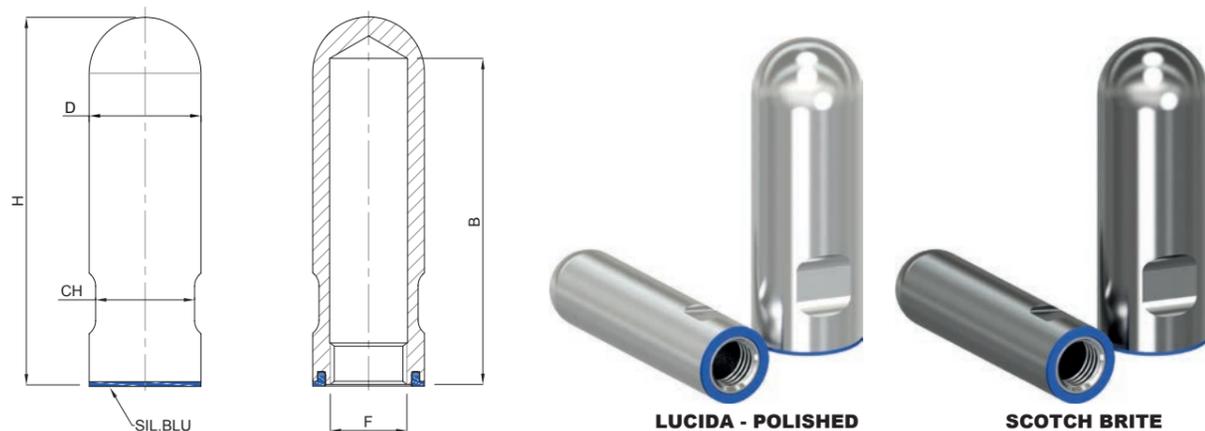
• **HYGIENIC** extension for **3A** feet, ideal for dairy, pharmaceutical and food industry. Material: stainless steel AISI 304, blue silicone gasket.

• Extension for **USDA** feet, ideal for dairy, pharmaceutical and food industry. Material: stainless steel AISI 304, black nbr gasket.

Boccola Inox 3A

ACCESSORI IGIENICI

Caratteristiche: BOCCOLA INOX IGIENICA COPRI-FILETTO
Features: HYGIENIC TOP COVER



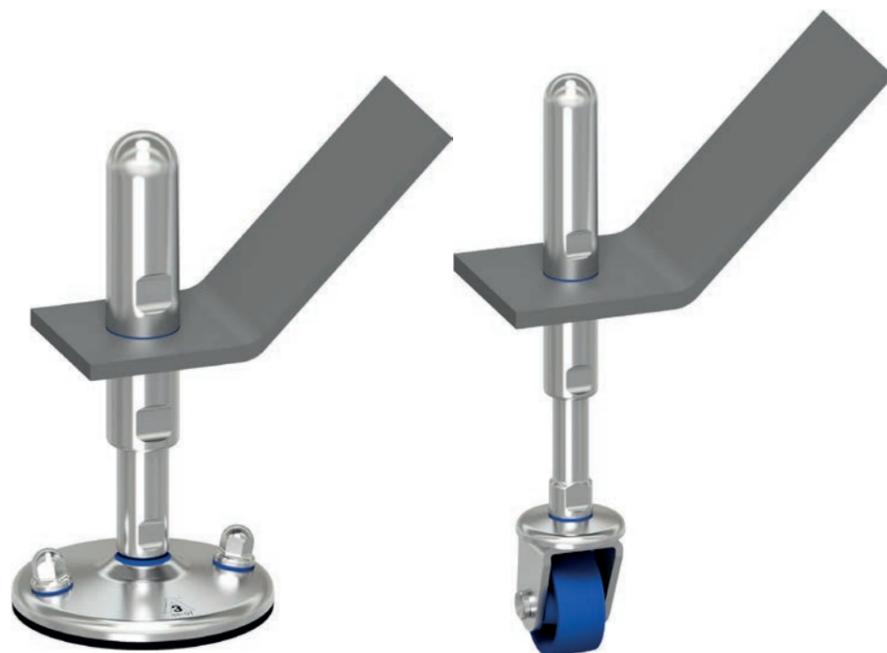
CODICE - CODE		DIMENSIONI PRINCIPALI - MAIN DIMENSIONS				
Lucida - Polished	Scotch Brite	F	B	D	H	CH
BO-M12L/3A	BO-M12S/3A	M12	102	24	112	20
BO-M16L/3A	BO-M16S/3A	M16	102	24	112	20
BO-M20L/3A	BO-M20S/3A	M20	102	30	115	26
BO-M24L/3A	BO-M24S/3A	M24	102	35	115	30
BO-M30L/3A	BO-M30S/3A	M30	102	42	118	36

Su Richiesta:
Passo Fine
Filetto Unc & Fnc
Guarnizione NBR Nero
Aisi 316

On Request:
Fine Pitch
Unc & Fnc Thread
Black Nbr Gasket
Aisi 316



Esempio illustrativo
Example



Pressacavi inox

ACCESSORI IGIENICI

Caratteristiche: PRESSACAVO INOX 3A
Features: HYGIENIC 3A CABLE GLAND



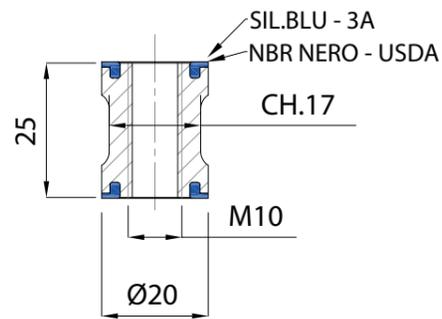
CODICE - CODE	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS					
	F	C	D	H	H1	CH. ES.
PCD24D6/3A	M16x1.5	5-6	24	20	9	22
PCD24D8/3A	M16x1.5	7-8	24	20	9	22
PCD24D9/3A	M16x1.5	8-9	24	20	9	22
PCD30D10/3A	M20x1.5	9-10	30	25	9	27
PCD30D12/3A	M20x1.5	11-12	30	25	9	27
PCD30D14/3A	M20x1.5	13-14	30	25	9	27
PCD38D15/3A	M25x1.5	14-15	38	30	11	34
PCD38D16/3A	M25x1.5	15-16	38	30	11	34
PCD38D18/3A	M25x1.5	17-18	38	30	11	34

Pessacavo igienico 3A, ideale per settore igienico/alimentare
Materiale parte esterna: acciaio inox AISI 316
Materiale parte interna: acciaio inox AISI 304
Guarnizione silicone blu

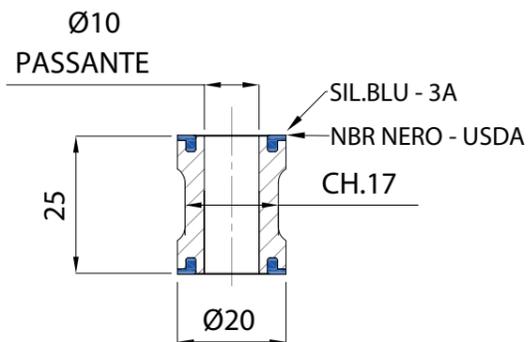
*Hygienic 3A cable gland, ideal for the hygiene and food industry.
External part material: stainless steel 1.4401 (AISI 316)
Internal part material: stainless steel 1.4301 (AISI 304)
Blue silicone gasket*

Temperatura d'esercizio: da -50°C a +190°C
Operative temperature: -50°C to +190°C





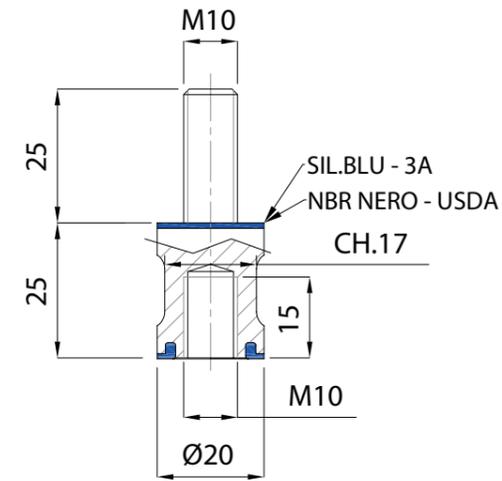
CODICE - CODE	CODICE - CODE
LUCIDA - POLISHED BLUE SILICONE GASKET	SCOTCH BRITE BLACK NBR GASKET
DS2025M10FF/3A	DS2025M10FF/US



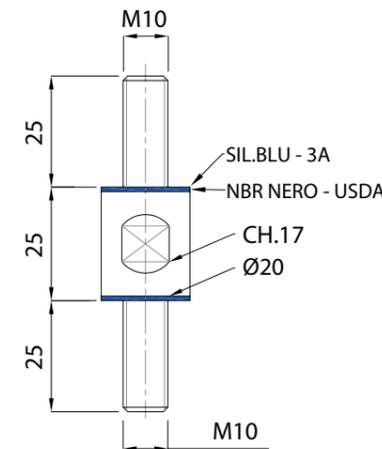
CODICE - CODE	CODICE - CODE
LUCIDA - POLISHED BLUE SILICONE GASKET	SCOTCH BRITE BLACK NBR GASKET
DS2025M10FP/3A	DS2025M10FP/US

Distanziale igienico per piedi certificati 3A, ideale per l'industria lattiero casearia, farmaceutica e alimentare.
Materiale: acciaio inox AISI 304, guarnizione silicone blu.

Hygienic spacer for 3A feet, ideal for dairy, pharmaceutical and food industry.
Material: stainless steel AISI 304, blue silicone gasket.



CODICE - CODE	CODICE - CODE
LUCIDA - POLISHED BLUE SILICONE GASKET	SCOTCH BRITE BLACK NBR GASKET
DS2025M10MF/3A	DS2025M10MF/US



CODICE - CODE	CODICE - CODE
LUCIDA - POLISHED BLUE SILICONE GASKET	SCOTCH BRITE BLACK NBR GASKET
DS2025M10MM/3A	DS2025M10MM/US

Distanziale igienico per piedi certificati USDA, ideale per l'industria lattiero casearia, farmaceutica e alimentare.
Materiale: acciaio inox AISI 304, guarnizione nbr nero.

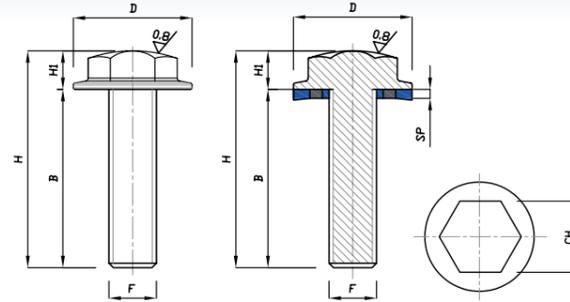
Spacer for USDA feet, ideal for dairy, pharmaceutical and food industry.
Material: stainless steel AISI 304, black nbr gasket.

VITE IGIENICA INOX 316 HYGIENIC SCREW STAINLESS STEEL 316



VITE IGIENICA TESTA BASSA CON GUARNIZIONE 3A EPDM BLU LOW-PROFILE HYGIENIC SCREW

Martin
Levelling Components

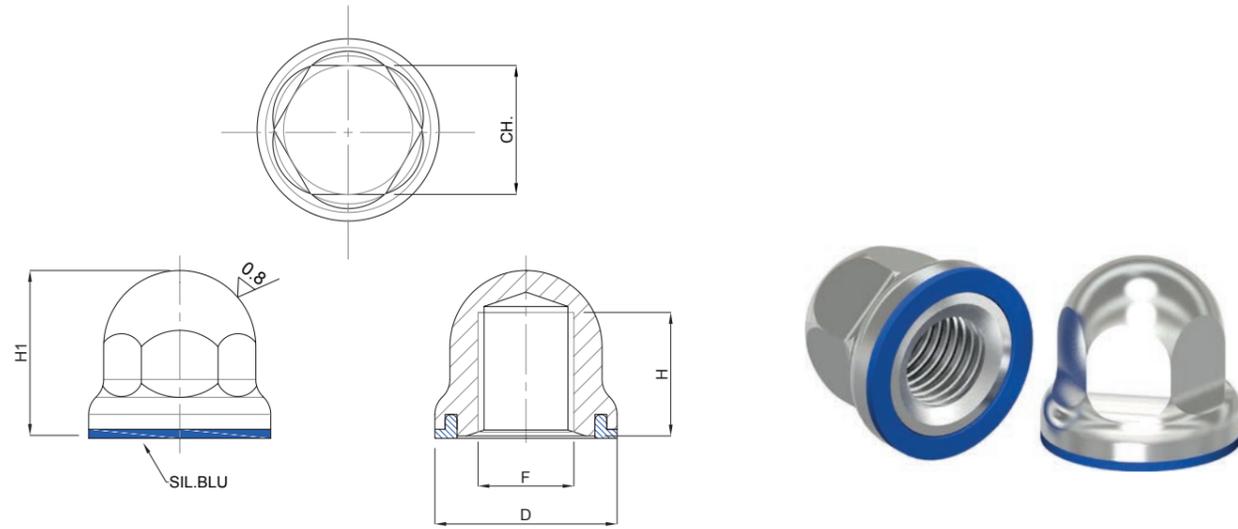


MATERIALE:

Guarnizione vulcanizzata EPDM blu + inox 316
Vulcanized gasket blue EPDM + stainless steel 1.4401

Vite inox 316
Screw Stainless steel 1.4401 316

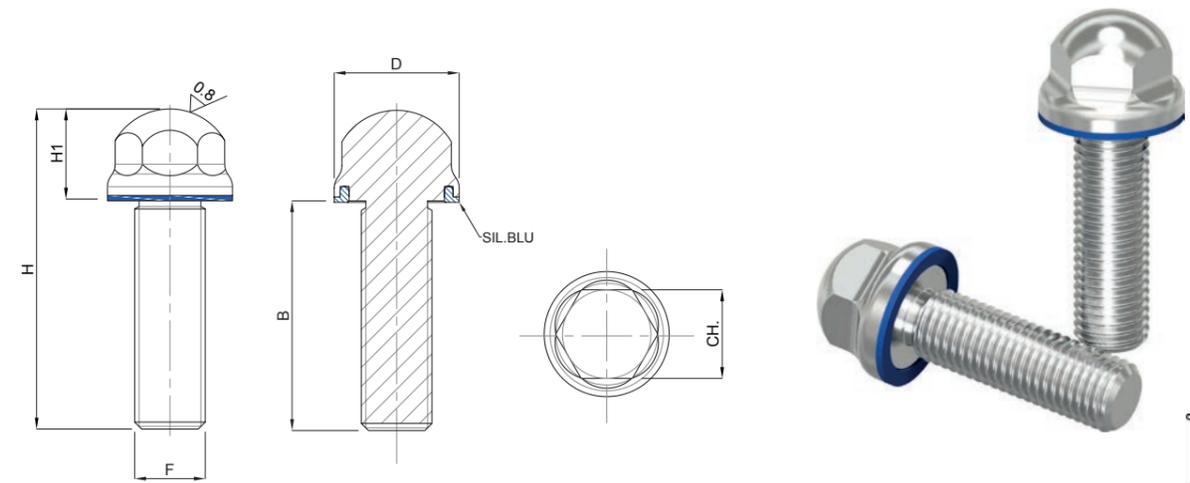
CODICE STANDARD STANDARD CODE	CODICE CON GUARNIZIONE 3A CODE WITH 3A GASKET	DESCRIZIONE TESTA BASSA DESCRIPTION SCREW	BOX	DIMENSIONI PRINCIPALI MAIN DIMENSIONS						GUARNIZIONE GASKET
				D	CH.	F	B	H1	H	
VTBM48I	VTBM48I/3A	VITE INOX TESTA BASSA M4x8	20 PCS	10	7	4	8	5	13	1,5
VTBM410I	VTBM410I/3A	VITE INOX TESTA BASSA M4x10	20 PCS	10	7	4	10	5	15	1,5
VTBM412I	VTBM412I/3A	VITE INOX TESTA BASSA M4x12	20 PCS	10	7	4	12	5	17	1,5
VTBM414I	VTBM414I/3A	VITE INOX TESTA BASSA M4x14	20 PCS	10	7	4	14	5	19	1,5
VTBM416I	VTBM416I/3A	VITE INOX TESTA BASSA M4x16	20 PCS	10	7	4	16	5	21	1,5
VTBM420I	VTBM420I/3A	VITE INOX TESTA BASSA M4x20	20 PCS	10	7	4	20	5	25	1,5
VTBM425I	VTBM425I/3A	VITE INOX TESTA BASSA M4x25	20 PCS	10	7	4	25	5	30	1,5
VTBM430I	VTBM430I/3A	VITE INOX TESTA BASSA M4x30	20 PCS	10	7	4	30	5	35	1,5
VTBM435I	VTBM435I/3A	VITE INOX TESTA BASSA M4x35	20 PCS	10	7	4	35	5	40	1,5
VTBM440I	VTBM440I/3A	VITE INOX TESTA BASSA M4x40	20 PCS	10	7	4	40	5	45	1,5
VTBM510I	VTBM510I/3A	VITE INOX TESTA BASSA M5x10	20 PCS	10	7	5	10	5	15	1,5
VTBM512I	VTBM512I/3A	VITE INOX TESTA BASSA M5x12	20 PCS	10	7	5	12	5	17	1,5
VTBM514I	VTBM514I/3A	VITE INOX TESTA BASSA M5x14	20 PCS	10	7	5	14	5	19	1,5
VTBM516I	VTBM516I/3A	VITE INOX TESTA BASSA M5x16	20 PCS	10	7	5	16	5	21	1,5
VTBM520I	VTBM520I/3A	VITE INOX TESTA BASSA M5x20	20 PCS	10	7	5	20	5	25	1,5
VTBM525I	VTBM525I/3A	VITE INOX TESTA BASSA M5x25	20 PCS	10	7	5	25	5	30	1,5
VTBM530I	VTBM530I/3A	VITE INOX TESTA BASSA M5x30	20 PCS	10	7	5	30	5	35	1,5
VTBM535I	VTBM535I/3A	VITE INOX TESTA BASSA M5x35	20 PCS	10	7	5	35	5	40	1,5
VTBM540I	VTBM540I/3A	VITE INOX TESTA BASSA M5x40	20 PCS	10	7	5	40	5	45	1,5
VTBM545I	VTBM545I/3A	VITE INOX TESTA BASSA M5x45	20 PCS	10	7	5	45	5	50	1,5
VTBM550I	VTBM550I/3A	VITE INOX TESTA BASSA M5x50	20 PCS	10	7	5	50	5	55	1,5
VTBM560I	VTBM560I/3A	VITE INOX TESTA BASSA M5x60	20 PCS	10	7	5	60	5	65	1,5
VTBM68I	VTBM68I/3A	VITE INOX TESTA BASSA M6x8	20 PCS	15	10	6	8	5	13	2
VTBM610I	VTBM610I/3A	VITE INOX TESTA BASSA M6x10	20 PCS	15	10	6	10	5	15	2
VTBM612I	VTBM612I/3A	VITE INOX TESTA BASSA M6x12	20 PCS	15	10	6	12	5	17	2
VTBM614I	VTBM614I/3A	VITE INOX TESTA BASSA M6x14	20 PCS	15	10	6	14	5	19	2
VTBM616I	VTBM616I/3A	VITE INOX TESTA BASSA M6x16	20 PCS	15	10	6	16	5	21	2
VTBM620I	VTBM620I/3A	VITE INOX TESTA BASSA M6x20	20 PCS	15	10	6	20	5	25	2
VTBM625I	VTBM625I/3A	VITE INOX TESTA BASSA M6x25	20 PCS	15	10	6	25	5	30	2
VTBM630I	VTBM630I/3A	VITE INOX TESTA BASSA M6x30	20 PCS	15	10	6	30	5	35	2
VTBM635I	VTBM635I/3A	VITE INOX TESTA BASSA M6x35	20 PCS	15	10	6	35	5	40	2
VTBM640I	VTBM640I/3A	VITE INOX TESTA BASSA M6x40	20 PCS	15	10	6	40	5	45	2
VTBM645I	VTBM645I/3A	VITE INOX TESTA BASSA M6x45	20 PCS	15	10	6	45	5	50	2
VTBM650I	VTBM650I/3A	VITE INOX TESTA BASSA M6x50	20 PCS	15	10	6	50	5	55	2
VTBM660I	VTBM660I/3A	VITE INOX TESTA BASSA M6x60	10 PCS	15	10	6	60	5	65	2
VTBM680I	VTBM680I/3A	VITE INOX TESTA BASSA M6x80	10 PCS	15	10	6	80	5	85	2
VTBM812I	VTBM812I/3A	VITE INOX TESTA BASSA M8x12	10 PCS	20	13	8	12	6,5	18,5	2
VTBM814I	VTBM814I/3A	VITE INOX TESTA BASSA M8x14	10 PCS	20	13	8	14	6,5	20,5	2
VTBM816I	VTBM816I/3A	VITE INOX TESTA BASSA M8x16	10 PCS	20	13	8	16	6,5	22,5	2
VTBM820I	VTBM820I/3A	VITE INOX TESTA BASSA M8x20	10 PCS	20	13	8	20	6,5	26,5	2
VTBM825I	VTBM825I/3A	VITE INOX TESTA BASSA M8x25	10 PCS	20	13	8	25	6,5	31,5	2
VTBM830I	VTBM830I/3A	VITE INOX TESTA BASSA M8x30	10 PCS	20	13	8	30	6,5	36,5	2
VTBM835I	VTBM835I/3A	VITE INOX TESTA BASSA M8x35	10 PCS	20	13	8	35	6,5	41,5	2
VTBM840I	VTBM840I/3A	VITE INOX TESTA BASSA M8x40	10 PCS	20	13	8	40	6,5	46,5	2
VTBM850I	VTBM850I/3A	VITE INOX TESTA BASSA M8x50	10 PCS	20	13	8	50	6,5	56,5	2
VTBM860I	VTBM860I/3A	VITE INOX TESTA BASSA M8x60	10 PCS	20	13	8	60	6,5	66,5	2
VTBM870I	VTBM870I/3A	VITE INOX TESTA BASSA M8x70	10 PCS	20	13	8	70	6,5	76,5	2
VTBM1014I	VTBM1014I/3A	VITE INOX TESTA BASSA M10x14	10 PCS	20	13	10	14	6,5	20,5	2
VTBM1016I	VTBM1016I/3A	VITE INOX TESTA BASSA M10x16	10 PCS	20	13	10	16	6,5	22,5	2
VTBM1020I	VTBM1020I/3A	VITE INOX TESTA BASSA M10x20	10 PCS	20	13	10	20	6,5	26,5	2
VTBM1025I	VTBM1025I/3A	VITE INOX TESTA BASSA M10x25	10 PCS	20	13	10	25	6,5	31,5	2
VTBM1030I	VTBM1030I/3A	VITE INOX TESTA BASSA M10x30	10 PCS	20	13	10	30	6,5	36,5	2
VTBM1035I	VTBM1035I/3A	VITE INOX TESTA BASSA M10x35	10 PCS	20	13	10	35	6,5	41,5	2
VTBM1040I	VTBM1040I/3A	VITE INOX TESTA BASSA M10x40	10 PCS	20	13	10	40	6,5	46,5	2
VTBM1050I	VTBM1050I/3A	VITE INOX TESTA BASSA M10x50	10 PCS	20	13	10	50	6,5	56,5	2
VTBM1060I	VTBM1060I/3A	VITE INOX TESTA BASSA M10x60	10 PCS	20	13	10	60	6,5	66,5	2
VTBM1070I	VTBM1070I/3A	VITE INOX TESTA BASSA M10x70	10 PCS	20	13	10	70	6,5	76,5	2



CODICE CODE	DESCRIZIONE - DESCRIPTION	DIMENSIONI PRICIPALI MAIN DIMENSIONS					
		D	CH.	F	H	H1	
DDM3I/3A	DADO INOX 3-A M3	10 PCS BOX	15	ES.10	M3	8	12
DDM4I/3A	DADO INOX 3-A M4	10 PCS BOX	15	ES.10	M4	8	12
DDM5I/3A	DADO INOX 3-A M5	8 PCS BOX	19	ES.14	M5	12	17
DDM6I/3A	DADO INOX 3-A M6	8 PCS BOX	19	ES.14	M6	12	17
DDM8I/D20/3A	DADO INOX 3-A M8 D.20	8 PCS BOX	20	ES.14	M8	12	17
DDM10I/3A	DADO INOX 3-A M10	5 PCS BOX	24	ES.17	M10	15	23
DDM12I/3A	DADO INOX 3-A M12	5 PCS BOX	24	ES.17	M12	15	23
DDM14I/3A	DADO INOX 3-A M14	3 PCS BOX	30	ES.22	M14	20	28
DDM16I/3A	DADO INOX 3-A M16	3 PCS BOX	30	ES.22	M16	20	28
DDM20I/3A	DADO INOX 3-A M20	1 PC BOX	35	ES.27	M20	25	34
DDM24I/3A	DADO INOX 3-A M24	1 PC BOX	42	ES.32	M24	30	40

Su Richiesta:
Passo Fine
Filetto Unc & Fnc
Guarnizione NBR Nero
Aisi 316

On Request:
Fine Pitch
Unc & Fnc Thread
Black Nbr Gasket
Aisi 316



CODICE CODE	DESCRIZIONE - DESCRIPTION	DIMENSIONI PRICIPALI - MAIN DIMENSIONS						
		D	CH.	F	B	H1	H	
VM510I/3A	VITE INOX 3-A M5x10	5 PCS BOX	19	14	M5	10	14	24
VM516I/3A	VITE INOX 3-A M5x16	5 PCS BOX	19	14	M5	16	14	30
VM520I/3A	VITE INOX 3-A M5x20	5 PCS BOX	19	14	M5	20	14	34
VM612I/3A	VITE INOX 3-A M6x12	5 PCS BOX	19	14	M6	12	14	26
VM616I/3A	VITE INOX 3-A M6x16	5 PCS BOX	19	14	M6	16	14	30
VM620I/3A	VITE INOX 3-A M6x20	5 PCS BOX	19	14	M6	20	14	34
VM625I/3A	VITE INOX 3-A M6x25	4 PCS BOX	19	14	M6	25	14	39
VM630I/3A	VITE INOX 3-A M6x30	4 PCS BOX	19	14	M6	30	14	44
VM816I/3A	VITE INOX 3-A M8x16	5 PCS BOX	24	17	M8	16	17	33
VM820I/3A	VITE INOX 3-A M8x20	5 PCS BOX	24	17	M8	20	17	37
VM825I/3A	VITE INOX 3-A M8x25	5 PCS BOX	24	17	M8	25	17	42
VM830I/3A	VITE INOX 3-A M8x30	5 PCS BOX	24	17	M8	30	17	47
VM840I/3A	VITE INOX 3-A M8x40	3 PCS BOX	24	17	M8	40	17	57
VM1020I/3A	VITE INOX 3-A M10x20	3 PCS BOX	24	17	M10	20	17	37
VM1025I/3A	VITE INOX 3-A M10x25	3 PCS BOX	24	17	M10	25	17	42
VM1030I/3A	VITE INOX 3-A M10x30	3 PCS BOX	24	17	M10	30	17	47
VM1040I/3A	VITE INOX 3-A M10x40	3 PCS BOX	24	17	M10	40	17	57
VM1050I/3A	VITE INOX 3-A M10x50	2 PCS BOX	24	17	M10	50	17	67
VM1220I/3A	VITE INOX 3-A M12x20	3 PCS BOX	24	17	M12	20	17	37
VM1225I/3A	VITE INOX 3-A M12x25	3 PCS BOX	24	17	M12	25	17	42
VM1230I/3A	VITE INOX 3-A M12x30	3 PCS BOX	24	17	M12	30	17	47
VM1240I/3A	VITE INOX 3-A M12x40	3 PCS BOX	24	17	M12	40	17	57
VM1250I/3A	VITE INOX 3-A M12x50	2 PCS BOX	24	17	M12	50	17	67
VM1630I/3A	VITE INOX 3-A M16x30	1 PC BOX	30	22	M16	30	22	52
VM1640I/3A	VITE INOX 3-A M16x40	1 PC BOX	30	22	M16	40	22	62
VM1650I/3A	VITE INOX 3-A M16x50	1 PC BOX	30	22	M16	50	22	72
VM1660I/3A	VITE INOX 3-A M16x60	2 PC BOX	30	22	M16	60	22	82
VM1670I/3A	VITE INOX 3-A M16x70	2 PCS BOX	30	22	M16	70	22	92
VM1680I/3A	VITE INOX 3-A M16x80	2 PCS BOX	30	22	M16	80	22	102
VM2030I/3A	VITE INOX 3-A M20x30	1 PC BOX	35	27	M20	30	26	56
VM2040I/3A	VITE INOX 3-A M20x40	1 PC BOX	35	27	M20	40	26	66
VM2050I/3A	VITE INOX 3-A M20x50	2 PCS BOX	35	27	M20	50	26	76
VM2060I/3A	VITE INOX 3-A M20x60	2 PCS BOX	35	27	M20	60	26	86
VM2070I/3A	VITE INOX 3-A M20x70	2 PCS BOX	35	27	M20	70	26	96
VM2080I/3A	VITE INOX 3-A M20x80	2 PCS BOX	35	27	M20	80	26	106

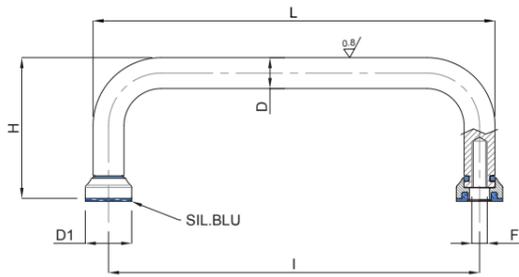
Materiali:
AISI 304 (su richiesta AISI 316)
Guarnizione a tenuta in silicone Blu

Materials:
AISI 304 (AISI 316 on request)
Gasket blue silicone

Maniglia Inox 3A

Caratteristiche: MANIGLIA CON RONDELLA
Features: HANDLE WITH SUPPORTING WASHER

ACCESSORI IGIENICI



CODICE - CODE	DESCRIZIONE - DESCRIPTION	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS					
		L	I	D	H	D1	F
40003L/3A	MANIGLIA INOX CURVA LUCIDA 3A	98	88	10	46	15	M5x10
40004L/3A	MANIGLIA INOX CURVA LUCIDA 3A	110	100	10	46	15	M5x10
40005L/3A	MANIGLIA INOX CURVA LUCIDA 3A	130	120	10	46	15	M5x10
40006L/3A	MANIGLIA INOX CURVA LUCIDA 3A	190	180	10	46	15	M5x10

Materiali:
AISI 304 (su richiesta AISI 316)
Guarnizione a tenuta in silicone Blu

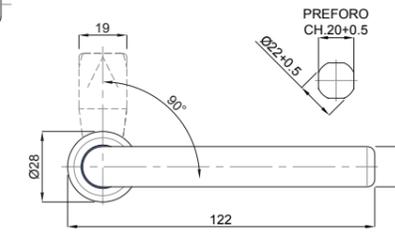
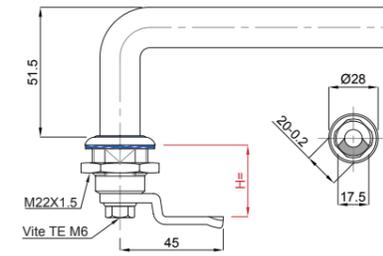
Materials:
AISI 304 (AISI 316 on request)
Gasket blue silicone



Chiusura a Maniglia 3A

Caratteristiche: 1/4 GIRO
Features: 1/4 TURN

ACCESSORI IGIENICI



CODICE - CODE	H	DESCRIZIONE - DESCRIPTION
70170HYG/L/3A	18	CHIUSURA 1/4 DI GIRO D28 H18 HYGIENIC IP69K "3-A" ACCEPTED
70171HYG/L/3A	20	CHIUSURA 1/4 DI GIRO D28 H20 HYGIENIC IP69K "3-A" ACCEPTED
70172HYG/L/3A	22	CHIUSURA 1/4 DI GIRO D28 H22 HYGIENIC IP69K "3-A" ACCEPTED
70173HYG/L/3A	24	CHIUSURA 1/4 DI GIRO D28 H24 HYGIENIC IP69K "3-A" ACCEPTED
70174HYG/L/3A	26	CHIUSURA 1/4 DI GIRO D28 H26 HYGIENIC IP69K "3-A" ACCEPTED
70175HYG/L/3A	28	CHIUSURA 1/4 DI GIRO D28 H28 HYGIENIC IP69K "3-A" ACCEPTED

• Chiusura inox ¼ di giro certificata IP69K.
Massimo grado di protezione.

• Stainless Steel latch ¼ turn certified IP69K.
Maximum protection grade

Materiali: corpo AISI 304
Perno centrale AISI 304
Vite AISI 304
Dado AISI 304
Aletta AISI 304
O-Ring a tenuta in silicone Blu
Su richiesta AISI 316

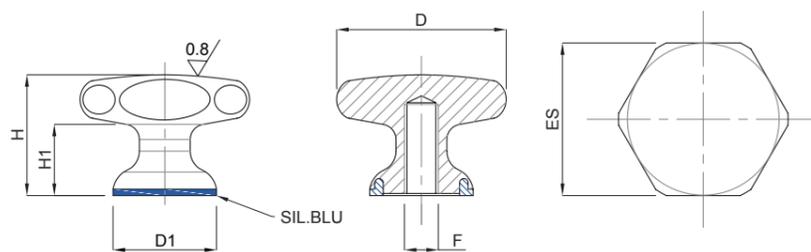
Material: body AISI 304
Inside pivot AISI 304
Screws AISI 304
Nut AISI 304
Closing tongue AISI 304
O-Ring blue silicone
On Request AISI 316



Volantino 3A

Star knob

HYGIENIC ACCESSORIES



CODICE - CODE	DESCRIZIONE - DESCRIPTION	DIMENSIONI PRINCIPALI - MAIN DIMENSIONS					
		D	D1	ES	F	H	H1
30005/27SL20/3A	VOLANTINO INOX D27 ES.24 M5 "3A"	27	15	24	M5x15	20	13
30010E/33SL24/3A	VOLANTINO INOX D33 ES.30 M6 "3A"	33	19	30	M6x20	24	13
30020E/40SL28/3A	VOLANTINO INOX D40 ES.36 M8 "3A"	40	25	36	M8x20	28	16
30030E/50SL30/3A	VOLANTINO INOX D50 ES.46 M10 "3A"	50	25	46	M10x25	30	16
30050E/65SL40/3A	VOLANTINO INOX D65 ES.60 M12 "3A"	65	31	60	M12x25	40	24

Materiali:
AISI 304 (su richiesta AISI 316)
Guarnizione a tenuta in silicone Blu

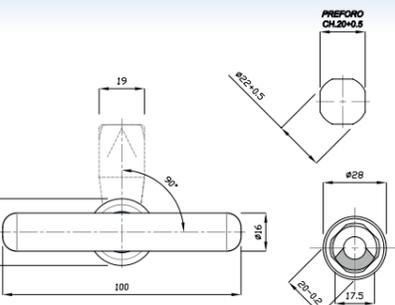
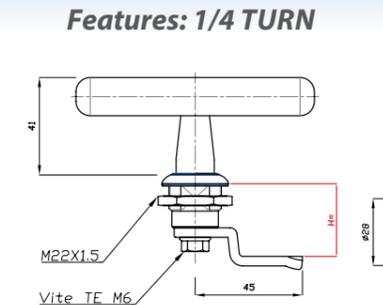
Materials:
AISI 304 (AISI 316 on request)
Gasket blue silicone



Chiusura a Maniglia 3A

Caratteristiche: 1/4 GIRO
Features: 1/4 TURN

ACCESSORI

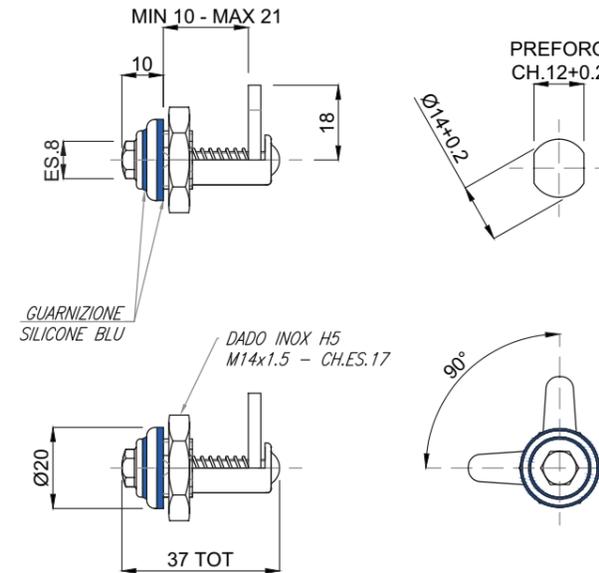
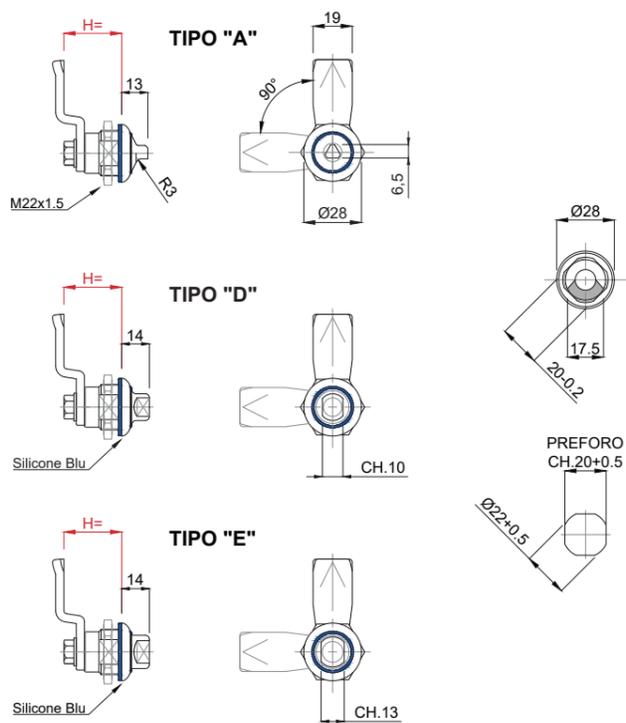


CODICE - CODE	H	DESCRIZIONE - DESCRIPTION
70170HYG/T/3A	18	CHIUSURA 1/4 DI GIRO D28 H18 HYGIENIC IP69K "3-A" ACCEPTED lucida
70170HYG/T/S/3A	18	CHIUSURA 1/4 DI GIRO D28 H18 HYGIENIC IP69K "3-A" ACCEPTED scotch brite
70171HYG/T/3A	20	CHIUSURA 1/4 DI GIRO D28 H20 HYGIENIC IP69K "3-A" ACCEPTED lucida
70171HYG/T/S/3A	20	CHIUSURA 1/4 DI GIRO D28 H20 HYGIENIC IP69K "3-A" ACCEPTED scotch brite
70172HYG/T/3A	22	CHIUSURA 1/4 DI GIRO D28 H22 HYGIENIC IP69K "3-A" ACCEPTED lucida
70172HYG/T/S/3A	22	CHIUSURA 1/4 DI GIRO D28 H22 HYGIENIC IP69K "3-A" ACCEPTED scotch brite
70173HYG/T/3A	24	CHIUSURA 1/4 DI GIRO D28 H24 HYGIENIC IP69K "3-A" ACCEPTED lucida
70173HYG/T/S/3A	24	CHIUSURA 1/4 DI GIRO D28 H24 HYGIENIC IP69K "3-A" ACCEPTED scotch brite
70174HYG/T/3A	26	CHIUSURA 1/4 DI GIRO D28 H26 HYGIENIC IP69K "3-A" ACCEPTED lucida
70174HYG/T/S/3A	26	CHIUSURA 1/4 DI GIRO D28 H26 HYGIENIC IP69K "3-A" ACCEPTED scotch brite
70175HYG/T/3A	28	CHIUSURA 1/4 DI GIRO D28 H28 HYGIENIC IP69K "3-A" ACCEPTED lucida
70175HYG/T/S/3A	28	CHIUSURA 1/4 DI GIRO D28 H28 HYGIENIC IP69K "3-A" ACCEPTED scotch brite

Chiusura inox ¼ di giro certificata IP69K.
Massimo grado di protezione
Materiali: corpo AISI 304
Perno centrale AISI 304
Vite AISI 304
Dado AISI 304
Aletta AISI 304
O-Ring a tenuta in silicone Blu
Su richiesta AISI 316

Stainless Steel latch ¼ turn certified IP69K.
Maximum protection grade
Material: body AISI 304
Inside pivot AISI 304
Screws AISI 304
Nut AISI 304
Closing tongue AISI 304
O-Ring blue silicone
On request AISI 316





CODICE	DESCRIZIONE - DESCRIPTION
70300HYG/E8/3A	CHIUSURA REGOLABILE D20 - HYGIENIC

Materiali:
AISI 304 (su richiesta AISI 316)
Guarnizione a tenuta in silicone Blu

Materials:
AISI 304 (AISI 316 on request)
Gasket blue silicone



CODICE TRIANGOLO TRIANGLE CODE	CODICE CH.10 MILLED 10 CODE	CODICE CH.13 MILLED 13 CODE	H	DESCRIZIONE - DESCRIPTION
70170HYG/A/3A	70170HYG/D/3A	70170HYG/E/3A	18	CHIUSURA 1/4 DI GIRO D28 H18 HYGIENIC IP69K "3-A" ACCEPTED
70171HYG/A/3A	70171HYG/D/3A	70171HYG/E/3A	20	CHIUSURA 1/4 DI GIRO D28 H20 HYGIENIC IP69K "3-A" ACCEPTED
70172HYG/A/3A	70172HYG/D/3A	70172HYG/E/3A	22	CHIUSURA 1/4 DI GIRO D28 H22 HYGIENIC IP69K "3-A" ACCEPTED
70173HYG/A/3A	70173HYG/D/3A	70173HYG/E/3A	24	CHIUSURA 1/4 DI GIRO D28 H24 HYGIENIC IP69K "3-A" ACCEPTED
70174HYG/A/3A	70174HYG/D/3A	70174HYG/E/3A	26	CHIUSURA 1/4 DI GIRO D28 H26 HYGIENIC IP69K "3-A" ACCEPTED
70175HYG/A/3A	70175HYG/D/3A	70175HYG/E/3A	28	CHIUSURA 1/4 DI GIRO D28 H28 HYGIENIC IP69K "3-A" ACCEPTED

• Chiusura inox 1/4 di giro certificata IP69K.
Massimo grado di protezione.

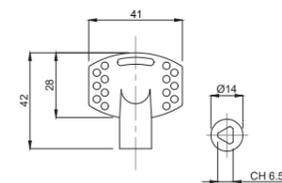
• Stainless Steel latch 1/4 turn certified IP69K.
Maximum protection grade

Materiali: corpo AISI 304 - Perno centrale AISI 304
Vite AISI 304 - Dado AISI 304 - Aletta AISI 304
O-Ring a tenuta in silicone Blu - Su richiesta AISI 316

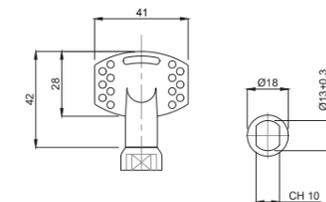
Material: body AISI 304 - Inside pivot AISI 304
Screws AISI 304 - Nut AISI 304 - Closing tongue AISI 304
O-Ring blue silicone - On Request AISI 316



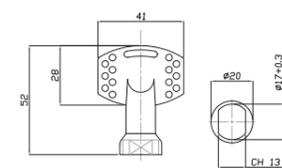
CHIAVE A



CHIAVE D



CHIAVE E



CODICE CODE	DESCRIZIONE - DESCRIPTION
70090/CH-A	CHIAVE TRIANGOLARE 6,50 IN PLASTICA
70090/CH-D	CHIAVE TIPO "HYGIENIC" CON INSERTO IN METALLO KEY 10mm
70090/CH-E	CHIAVE TIPO "HYGIENIC" CON INSERTO IN METALLO KEY 13mm

A richiesta si eseguono sede chiavi differenti.
Different keys can be manufactured on request.



"Produzione possibile anche in EPDM e NBR, con colori a scelta. Richiesto un lotto minimo di produzione"

"Possibility to produce these gaskets in EPDM & NBR, with different colours. MOQ required"

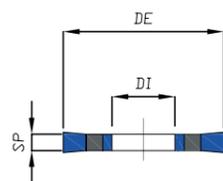
CODICE	DESCRIZIONE
GE157/3A 100pcs box	GUARNIZIONE ESTERNA Ø14,5x7,5 SILICONE BLU EXTERNAL GASKET Ø14,5x7,5 BLUE SILICONE
GE1910/3A 100pcs box	GUARNIZIONE ESTERNA Ø18,5x10,5 SILICONE BLU EXTERNAL GASKET Ø18,5x10,5 BLUE SILICONE
GE2418/3A 100pcs box	GUARNIZIONE ESTERNA Ø24x18 SILICONE BLU EXTERNAL GASKET Ø24x18 BLUE SILICONE
GE3023/3A 100pcs box	GUARNIZIONE ESTERNA Ø30x23 SILICONE BLU EXTERNAL GASKET Ø30x23 BLUE SILICONE
GE3527/3A 100pcs box	GUARNIZIONE ESTERNA Ø35x27 SILICONE BLU EXTERNAL GASKET Ø35x27 BLUE SILICONE
GE4233/3A 100pcs box	GUARNIZIONE ESTERNA Ø42x33,5 SILICONE BLU EXTERNAL GASKET Ø42x33,5 BLUE SILICONE
GE5040/3A 100pcs box	GUARNIZIONE ESTERNA Ø50x40,5 SILICONE BLU EXTERNAL GASKET Ø50x40,5 BLUE SILICONE



"Produzione possibile anche in EPDM e NBR, con colori a scelta. Richiesto un lotto minimo di produzione"

"Possibility to produce these gaskets in EPDM & NBR, with different colours. MOQ required"

CODICE	DESCRIZIONE
GI2216/3A 100pcs box	GUARNIZIONE INTERNA D22x16 SILICONE BLU INTERNAL GASKET D22x16 BLUE SILICONE
GI2620/3A 100pcs box	GUARNIZIONE INTERNA D26x20 SILICONE BLU INTERNAL GASKET D26x20 BLUE SILICONE
GI3024/3A 100pcs box	GUARNIZIONE INTERNA D30x24 SILICONE BLU INTERNAL GASKET D30x24 BLUE SILICONE
GI3630/3A 100pcs box	GUARNIZIONE INTERNA D36x30 SILICONE BLU INTERNAL GASKET D36x30 BLUE SILICONE
GI4236/3A 100pcs box	GUARNIZIONE INTERNA D42x36 SILICONE BLU INTERNAL GASKET D42x36 BLUE SILICONE



CODICE STANDARD STANDARD CODE	DESCRIZIONE - DESCRIPTION	DIMENSIONI PRINCIPALI MAIN DIMENSIONS			
		DE	DI	SP	BOX
GRV104/3A	RONDELLA AISI 316 VULCANIZZATA EPDM BLU Ø10xM4 SP1,5	10	4	1,5	50
GRV105/3A	RONDELLA AISI 316 VULCANIZZATA EPDM BLU Ø10xM5 SP1,5	10	5	1,5	50
GRV156/3A	RONDELLA AISI 316 VULCANIZZATA EPDM BLU Ø15xM6 SP2	15	6	2	50
GRV208/3A	RONDELLA AISI 316 VULCANIZZATA EPDM BLU Ø20xM8 SP2	20	8	2	50
GRV2010/3A	RONDELLA AISI 316 VULCANIZZATA EPDM BLU Ø20xM10 SP2	20	10	2	50

Materiale:
Guarnizione vulcanizzata EPDM BLU + Inox 316
Vulcanized gasket blue EPDM + stainless steel 1.4401



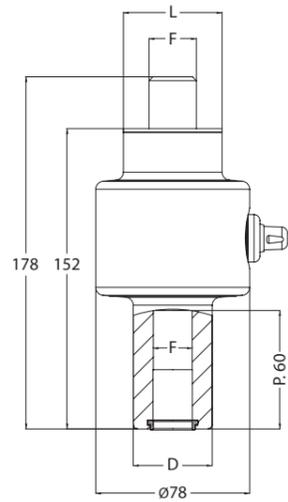
FLC3A



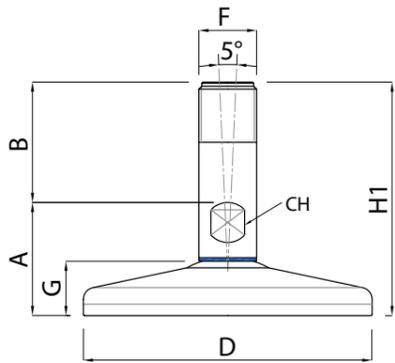
TECHNO-CELL

**PIEDE CON CELLA DI CARICO A
COMPRESSIONE CERTIFICATO 3-A**

**3-A HYGIENIC CERTIFIED FOOT WITH
COMPRESSION LOADING CELL**



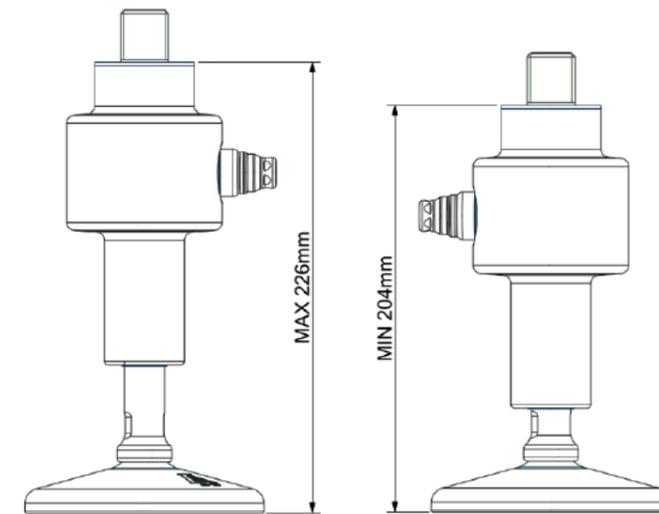
CODICE - CODE	FILETTATURA - THREAD	L	D	PORTATA - CAPACITY (KG)
FLC1000M12A3A	M12	24	40	1000
FLC2000M12A3A	M12	24	40	2000
FLC5000M16A3A	M16	30	40	5000
FLC5000M20A3A	M20	35	40	5000
FLC10000M24A3A	M24	50	40	10000
FLC10000M30A3A	M30	50	50	10000
FLC20000M36A3A	M36	50	50	20000



CODICI FLC - FLC CODES

CODICI FLCD - FLCD CODES

CODICE - CODE	F	B	D	CH	G	A	H1	PORTATA - CAPACITY (KG)
FLC273793A	M12	50	Ø 120	13	23	51,5	101,5	1000
FLC273793A	M12	50	Ø 120	13	23	51,5	101,5	2000
FLC273803A	M16	50	Ø 120	13	23	51,5	101,5	5000
FLC273843A	M20	50	Ø 120	17	23	51,5	101,5	5000
FLCD120M24503A	M24	50	Ø 120	20	22,5	47	97	10000
FLCD120M30503A	M30	50	Ø 120	26	22	47	97	10000
FLCD120M36503A	M36	50	Ø 120	32	21	47	97	20000



CODICE - CODE	FILETTATURA - THREAD	PORTATA - CAPACITY (KG)
FLCLF1000M123A	M12	1000
FLCLF2000M123A	M12	2000
FLCLF5000M163A	M16	5000
FLCLF5000M203A	M20	5000
FLCLF10000M243A	M24	10000
FLCLF10000M303A	M30	10000
FLCLF20000M363A	M36	20000

MATERIALE:

Acciaio inox AISI 304 (piede), acciaio inox 17.4 PH (cella di carico), silicone blu (guarnizioni a tenuta)

Errore combinato ≤ ±0.1%

Grado di protezione IP69K

Cavo idoneo per contatto con alimenti

Dispositivo igienico RPSCQC autorizzato da 3-A SSI

MATERIAL:

AISI 304 stainless steel (foot), 17.4 PH stainless steel (loading cell), blue silicone (gaskets)

Combined Error ≤ ±0.1%

Protection rating IP69K

Cable suitable for contact with foodstuff

RPSCQC hygienic system authorized by 3-A SSI



**PER I SETTORI DOVE NON È NECESSARIA
LA CERTIFICAZIONE 3-A**

La cella può essere montata su tutte le tipologie di piede Martin, anche con stelo completamente filettato o con materiali differenti (es. acciaio zincato).

**FOR APPLICATIONS WHERE THE 3-A
CERTIFICATION IS NOT REQUIRED**

The loading cell can be assembled on all Martin feet, even with a complete threaded screw or different materials (i.e. galvanized steel).



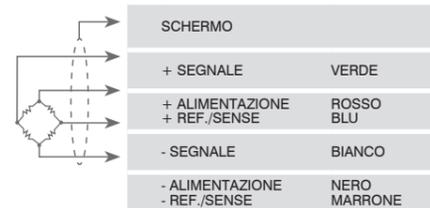
CARATTERISTICHE TECNICHE

Materiale	Acciaio inox 17-4 PH		
Carico nominale	1000 - 2000 - 5000 - 10000 - 20000 kg		
Errore combinato	≤ ±0.1%		
Grado di protezione	IP69K		

Sensibilità	2.0 mV/V ±0.1%	Resistenza di ingresso	350 Ω ±20
Effetto della temperatura sullo zero	0.005% °C	Resistenza di uscita	350 Ω ±5
Effetto della temperatura sul fondo scala	0.005% °C	Bilanciamento di zero	-
Compensazione termica	-10 °C / +50 °C	Resistenza d'isolamento	>5000 MΩ
Campo di temperatura di lavoro	-20 °C / +70°C	Carico statico massimo (% sul fondo scala)	150%
Creep a carico nominale dopo 30 minuti	0.05%	Carico di rottura (% sul fondo scala)	300%
Tensione di alimentazione massima tollerata	5 ÷ 15 VDC	Deflessione a carico nominale	-

COLLEGAMENTI ELETTRICI

Lunghezza cavo	5 m: 1000 kg, 2000 kg, 5000 kg, 10000 kg (M24) 10 m: 10000 kg (M30), 20000 kg
Diametro cavo	5 mm
Fili conduttori	6 x 0.20 mm ²



CELLA DI CARICO FORNITA DA LAUMAS®



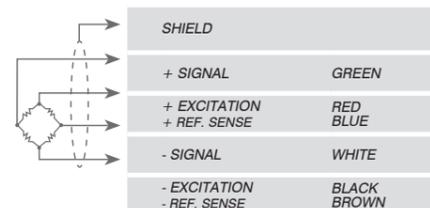
TECHNICAL FEATURES

Material	17-4 PH Stainless steel		
Nominal load	1000 - 2000 - 5000 - 10000 - 20000 kg		
Combined error	≤ ±0.1%		
Protection rating	IP69K		

Rated output	2.0 mV/V ±0.1%	Input resistance	350 Ω ±20
Temperature effect on zero	0.005% °C	Output resistance	350 Ω ±5
Temperature effect on span	0.005% °C	Zero balance	-
Compensated temperature range	-10 °C / +50 °C	Insulation resistance	>5000 MΩ
Operating temperature range	-20 °C / +70°C	Max load charge (% of full scale)	150%
Creep at nominal load in 30 minutes	0.05%	Ultimate tensile strength (% of full scale)	300%
Max supply voltage	5 ÷ 15 VDC	Deflection at nominal load	-

ELECTRICAL CONNECTIONS

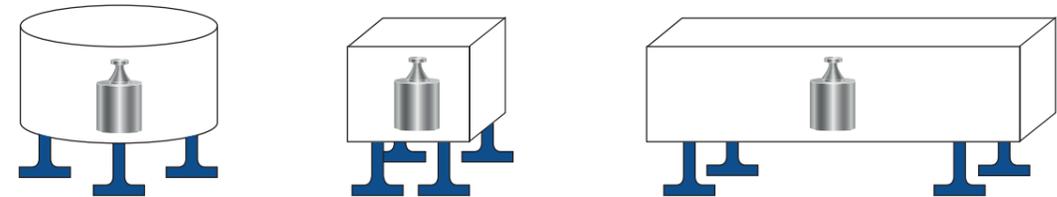
Cable length	5 m: 1000 kg, 2000 kg, 5000 kg, 10000 kg (M24) 10 m: 10000 kg (M30), 20000 kg
Cable diameter	5 mm
Conducting wires	6 x 0.20 mm ²



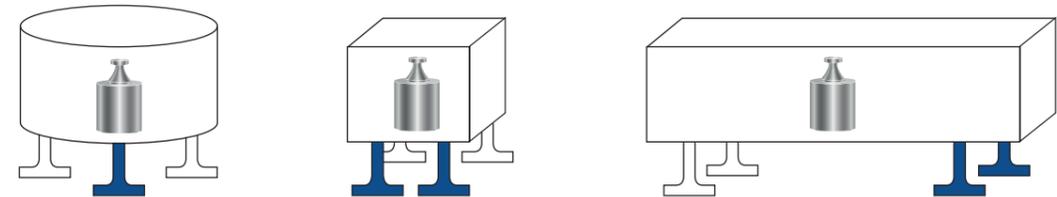
LOADING CELL SUPPLIED BY LAUMAS®

PER UNA PESATURA PIÙ PRECISA

- Per poter effettuare una buona pesatura è assolutamente necessario che la struttura sia di forma regolare, geometricamente divisibile e che sia perfettamente in piano.
- Consigliamo l'utilizzo di un piede con cella di carico per ogni appoggio, in modo da avere una misurazione precisa, come nelle seguenti applicazioni.



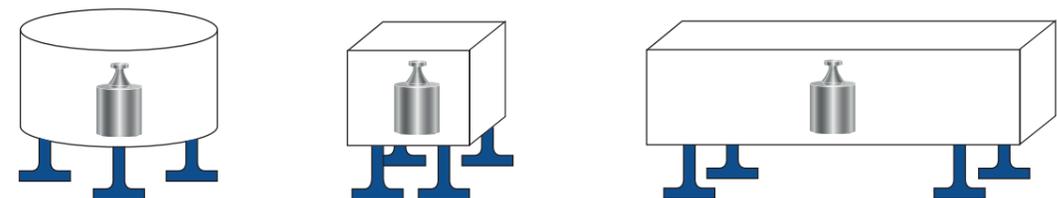
- Nel caso la natura del prodotto consenta la disposizione orizzontale e uniforme all'interno della struttura (es. liquidi) e si vogliono utilizzare meno appoggi con cella di carico le soluzioni sono le seguenti



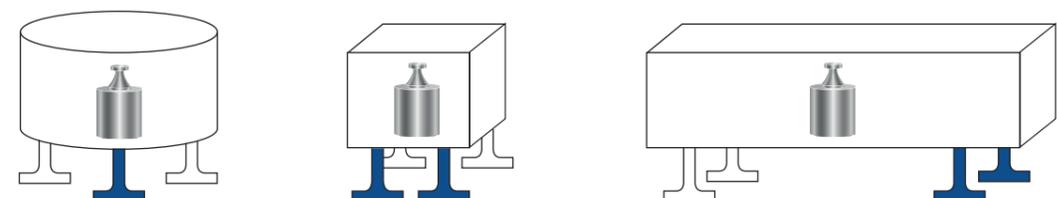
- L'indicatore di peso visualizzerà il peso reale moltiplicando il segnale per due o per tre a seconda dell'applicazione.

TO ENSURE A PRECISE WEIGHING

- To ensure a precise weighing, it is necessary that the structure to weigh has a uniform shape, it is geometrically divisible and must be perfectly level.
- We advise customers to use one foot with loading cell for every support in order to guarantee a precise measurement, like in the following applications



- In case the type of product enable horizontal positioning and a uniform distribution inside the structure (i.e. liquids), if it is required just a partial use of the loading cells, we suggest the following solutions



- The weight indicator will show the effective weight multiplying the signal by two or three, depending on the application

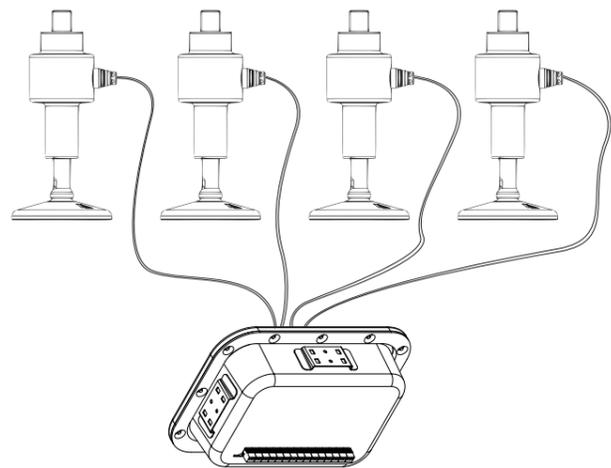
SISTEMI DI PESATURA:

Sistemi di pesatura igienici certificati 3-A. Due opzioni di configurazione del sistema di pesatura:

WEIGHING SYSTEMS:

3-A certified hygienic weighing systems. Two configuration options for the weighing system:

TLM81 3A

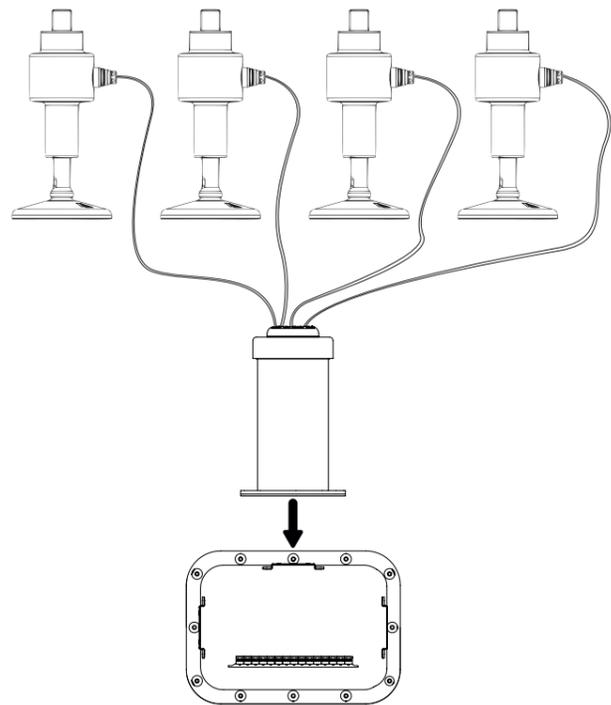


Bus di campo
Fieldbuses

PLC



WINOX 3A



Bus di campo
Fieldbuses

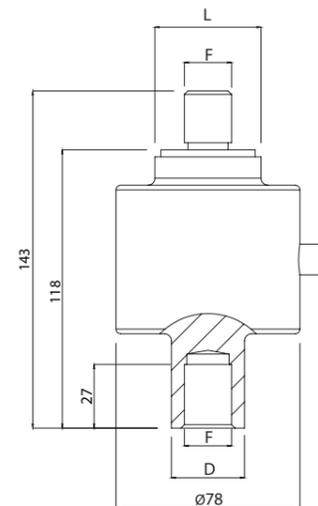
PLC



CELLA DI CARICO INOX

TECHNO-CELL

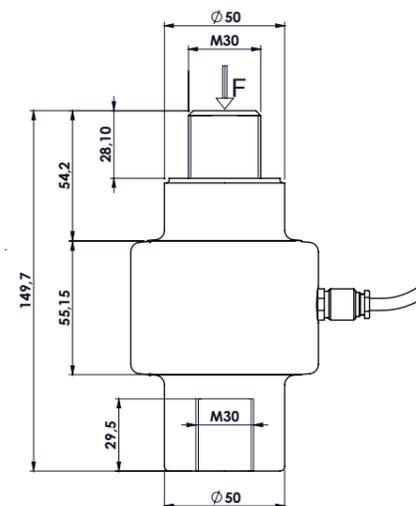
Martin
Levelling Components



CODICE - CODE	FILETTATURA - THREAD	L	D	PORTATA - CAPACITY (KG)
FLC75	M12	45	31	75
FLC150	M12	45	31	150
FLC300	M12	45	31	300
FLC500	M12	45	31	500
FLC1000	M12	45	31	1000
FLC2000	M12	45	31	2000
FLC5000	M20	45	31	5000
FLC10000	M24	45	31	10000

MATERIALE:
Acciaio inox 17.4 PH
Errore combinato $\leq \pm 0.07\%$
Grado di protezione IP67

MATERIAL:
17.4 PH stainless steel
Combined Error $\leq \pm 0.07\%$
Protection rating IP67



CODICE - CODE	FILETTATURA - THREAD	PORTATA - CAPACITY (KG)
FLC5000M30	M30	5000

MATERIALE:
Acciaio inox 17.4 PH
Errore combinato $\leq \pm 0.07\%$
Grado di protezione IP67

MATERIAL:
17.4 PH stainless steel
Combined Error $\leq \pm 0.07\%$
Protection rating IP67



CARATTERISTICHE TECNICHE

Materiale	Acciaio inox 17-4 PH		
Carico nominale	75 - 150 - 300 - 500 - 1000 - 2000 - 5000 - 10000 KG		
Errore combinato	≤ ±0.07%		
Grado di protezione	IP67K		

Sensibilità	2.0 mV/V ±5%	Resistenza di ingresso	350 Ω ±20
Effetto della temperatura sullo zero	0.002% °C	Resistenza di uscita	350 Ω ±5
Effetto della temperatura sul fondo scala	0.002% °C	Bilanciamento di zero	> ±1%
Compensazione termica	-10 °C / +50 °C	Resistenza d'isolamento	>5000 MΩ
Campo di temperatura di lavoro	-20 °C / +60°C	Carico statico massimo (% sul fondo scala)	120%
Creep a carico nominale dopo 30 minuti	0.02%	Carico di rottura (% sul fondo scala)	200%
Tensione di alimentazione massima tollerata	20 VDC	Deflessione a carico nominale	0.1 mm

COLLEGAMENTI ELETTRICI

Lunghezza cavo	5 m: (75-5000 kg); 10 m (10000 kg)
Diametro cavo	5 mm
Fili conduttori	6 x 0.20 mm ²



CELLA DI CARICO FORNITA DA LAUMAS®



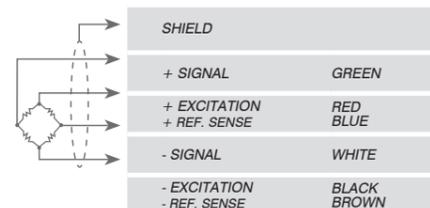
TECHNICAL FEATURES

Material	17-4 PH Stainless steel		
Nominal load	75 - 150 - 300 - 500 - 1000 - 2000 - 5000 - 10000 KG		
Combined error	≤ ±0.07%		
Protection rating	IP67K		

Rated output	2.0 mV/V ±5%	Input resistance	350 Ω ±20
Temperature effect on zero	0.002% °C	Output resistance	350 Ω ±5
Temperature effect on span	0.002% °C	Zero balance	> ±1%
Compensated temperature range	-10 °C / +50 °C	Insulation resistance	>5000 MΩ
Operating temperature range	-20 °C / +60°C	Max load charge (% of full scale)	120%
Creep at nominal load in 30 minutes	0.02%	Ultimate tensile strength (% of full scale)	200%
Max supply voltage without damage	20 VDC	Deflection at nominal load	0.1 mm

ELECTRICAL CONNECTIONS

Cable length	5 m: (75-5000 kg); 10 m (10000 kg)
Cable diameter	5 mm
Conducting wires	6 x 0.20 mm ²



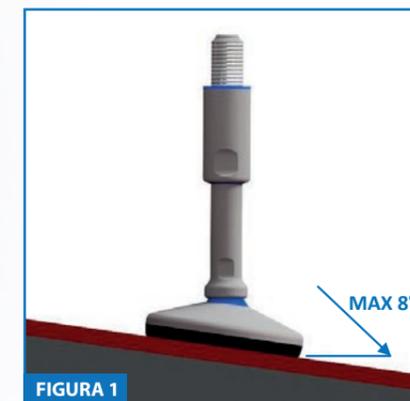
LOADING CELL SUPPLIED BY LAUMAS®

CLEANING & MAINTENANCE MANUAL



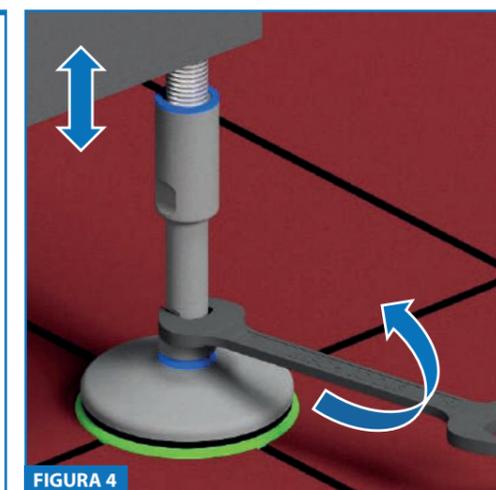
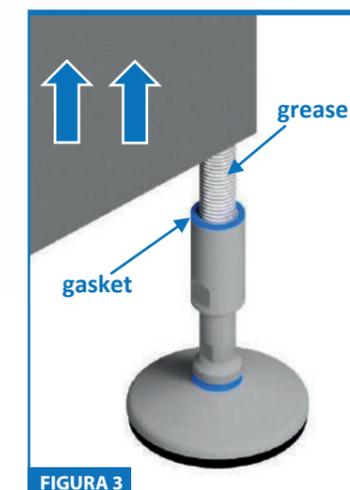
INSTALLATION MANUAL

Before starting the installation of levelling systems it is necessary to make sure that the slope of the floor is less than 8° (see fig. 1), and pay attention that the base of the foot is not positioned over some cracks and fissures, in the case this is not possible it is necessary to seal the cracks with a sealant compliant with washing solution (see fig. 2).



Lift the machine to be able to easily install the leveling systems, make sure that the base of the component on which the foot is installed is clean and perfectly flat and smooth, so as to allow the seal to work properly. Verify as well that on the surface of the equipment there are not imperfections or sharp edges that could damage the top seal on the sleeve of the levelling system.

Make sure that the seal on the top of the bushing is properly installed and grease with FOOD GRADE grease the stem thread, making sure to remove excess grease. The bushing should be installed with the key gap at the bottom (see fig. 3 and fig. 4).



Use a wrench to adjust the height to the desired value, taking care that the lower part of the sleeve covers the thread of the stem (see fig. 5).

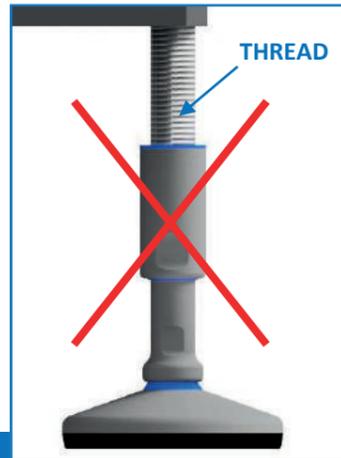


FIGURA 5

"Martin products are designed so that when it is necessary to level the machinery, the sealing gasket inside the thread cover bush cannot overlap the gap for the adjustment key.

The geometry of the Martin Levelling system prevents the risk to screw the bush so low, that the bottom sleeve seal may overlap the key gap.

As stated in 3-A document "when machine leveling feet or supports are properly mounted on the equipment, they shall provide a minimum clearance between the lowest part of the equipment and the floor of not less than 4.0 in. (102 mm), when the equipment base outlines an area in which no point is more than 12.5 in. (318 mm), from the nearest edge of the base, or a clearance of at least 6 in. (152 mm), when any point is more than 12.5 in. (318 mm), from the nearest edge, or the minimum required by the 3-A Sanitary Standard of the equipment to which the machine leveling feet are mounted".

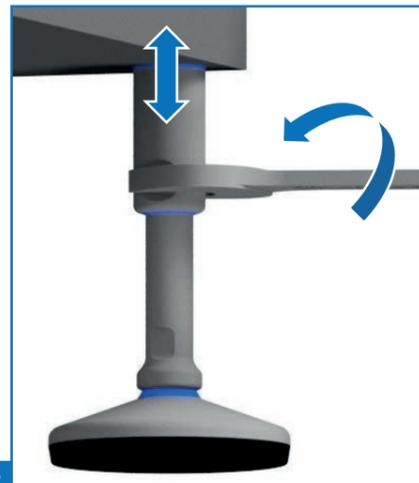


FIGURA 6

For leveling systems that need floor fastening, use the special kit supplied.

Place the hole for the fastening of the leveling system so as to facilitate the use of the drill for drilling the hole on the ground. Use a screw anchor or a dowel with glue for anchor, then tighten the cap nut with its gasket (see Fig. 7 and Fig. 8).

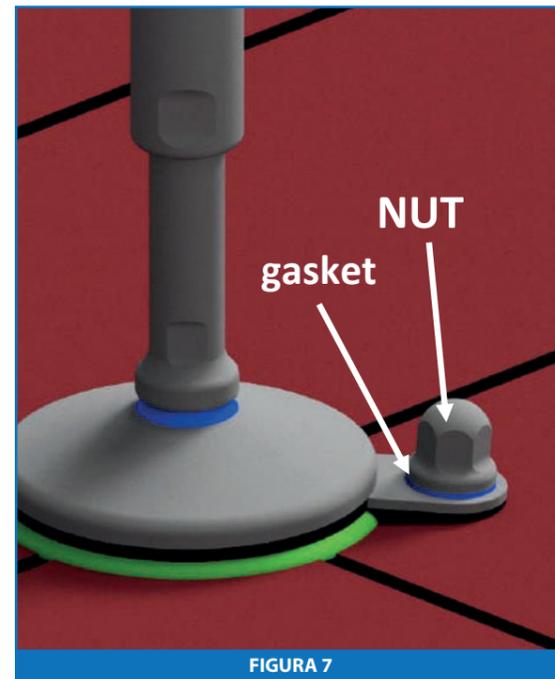


FIGURA 7



FIGURA 8

CLEANING & MAINTENANCE

The levelling system is specifically designed to meet the strictest hygiene standards of the dairy, pharmaceutical and food industries such as the 3-A "88-01" or USDA. Seals on the top of the sleeve, which is in contact with the equipment to be supported, and at the bottom of the sleeve, adhering on the smooth part of the stem, prevent any intrusion of dirt and bacteria, as well as the seal between stem and base of the feet (fig. 1).

The foot is specially designed to minimize the washing time and the use of detergents.

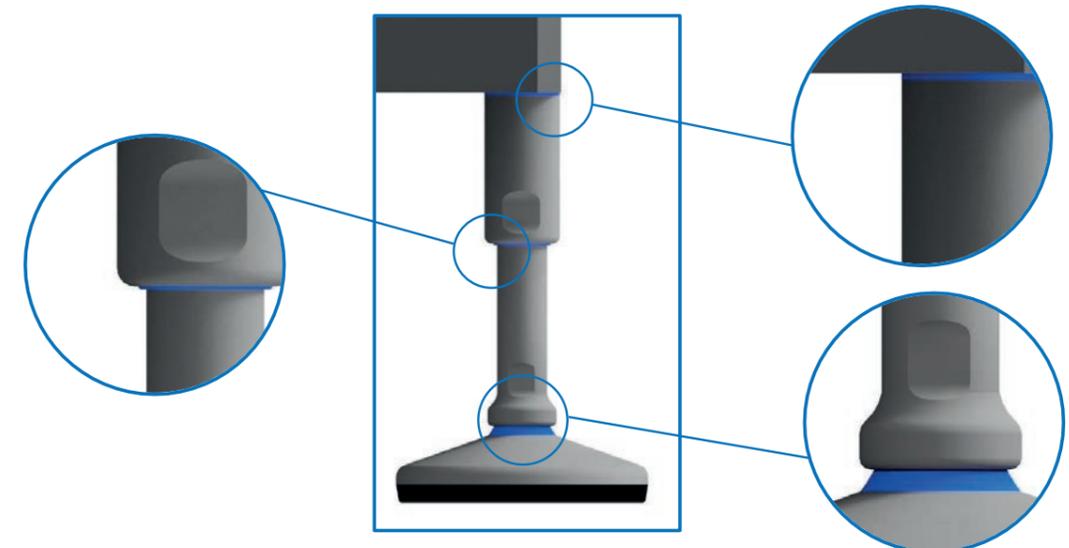


FIGURA 1

CLEANING

- 1) Rinse with water at a maximum temperature of 40°C.
- 2) Distribute and allow to act for about 10 minutes an Alkaline detergent to the maximum temperature of 90°C respecting the specific concentration of the washing solution supplier.
- 3) Use a high-pressure jet (8-12 bar) to rinse with hot water (max 100°C), the high-pressure jet must be directed towards the foot, with an inclination of about 45° and a distance of at least 300 mm by foot to avoid the risk of damaging the seals.
- 4) In the event it is necessary the removal of residual dirt particles, this should be done by means of soft brushes or plastic scrapers; should not use abrasive components to avoid damaging the levelling system and alter the surface roughness.

MAINTENANCE

Periodically check the gaskets and ensure they are not damaged, in case there are cracks or crevices replace the gaskets with original spare parts Martin Levelling, in the case the seal at the base of the foot is damaged it will be necessary to replace the entire foot. Comply with the instructions given in the manual concerning the tightening of the screws and loads. During all the maintenance operations make sure that the surrounding area is clean and that the environment around has been sanitized.

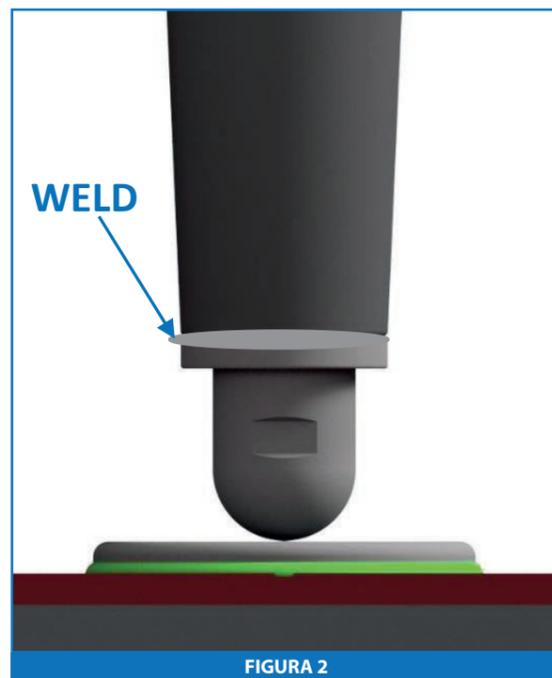
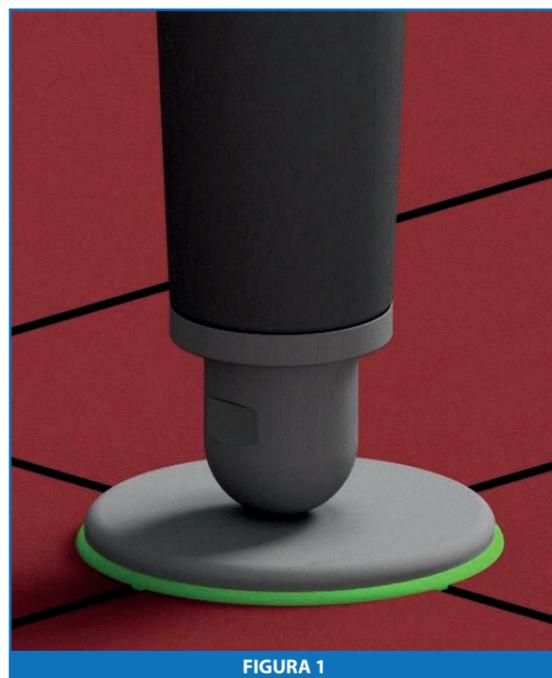
A smooth surface of the stainless steel parts is also critical to ensure good washability of the foot: in case of presence of surface scratches you will need to replace the levelling system.

INSTALLATION MANUAL INSTRUCTIONS

Before starting the installation of the leveling systems, it is necessary to make sure that the floor is perfectly flat, to position a properly sized support and pay attention not to put it in correspondence with cracks or fissures. If this is not possible, make sure to seal the cracks with sealing material compatible with the washing solutions used (see fig. 1).

Lift the tank to ease the installation of the leveling systems. Make sure that the bottom part of the tank's leg where you are going to install the foot in, is clean, perfectly flat and smooth, in order to allow the bushing to adhere correctly. Seal it tightly and weld it with the tank's leg. (see fig. 2)

Use a wrench to adjust the height up to the desired value, taking care that the lower part of the bushing does not leave any exposed thread (see fig. 3).



The leveling products' design from Martin SPA is such that prevents the sealing gasket from overlapping the gap for the adjustment key, when screwing the bushing downwards.

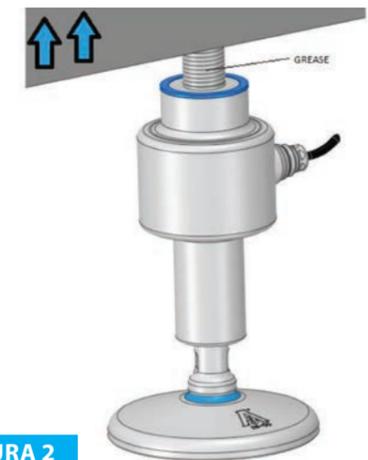
To ensure good washability of the floor and foot, if the installation of the support is between two points whose distance is less than 318 mm, the minimum height of the machine from the ground (H min) must be greater than 102 mm.

If it is higher, the minimum height must be **152 mm** (see fig. 4)



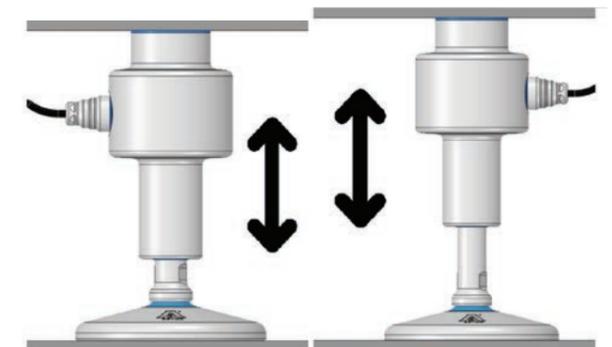
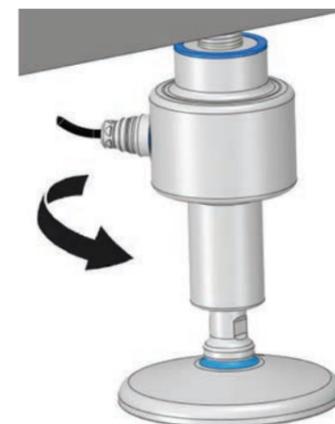
INSTALLATION MANUAL

Before starting the installation check the slope of the floor and select a foot that compensates for the inclination so that the load cell is loaded in a perfectly axial way (see Figura 1).



Lift the structure to be weighed and grease the thread with Food Grade grease (see Figura 2).

Make sure that the base of the structure to be weighed is clean and perfectly flat to allow the seal to work correctly.



Rotate the load cell and tighten by hand, taking care to remove excess grease (see Figura 3); if you want to tighten with greater force or with preload, use a tool, for example a rubber jaw pliers, which will not scratch or damage the load cell. Adjust the height of the load cell according to your needs (see Figura 4).

CLEANING & MAINTENANCE

Periodically check the seals and verify that they are not damaged: if there are any cracks, replace them with genuine spare parts.

Periodically check the instrument body and cable: if any damage is found, replace the affected part.

Observe the instructions in the manual regarding the installation and positioning of loads.

During all maintenance operations, make sure that the bearing surface is clean and that the surrounding area has been sanitized to avoid introducing any particles of dirt.

To ensure optimum component washability, it is essential that the surface of the stainless steel parts is smooth and free from any scoring or scratches: these defects foster bacterial proliferation and require replacing the part.

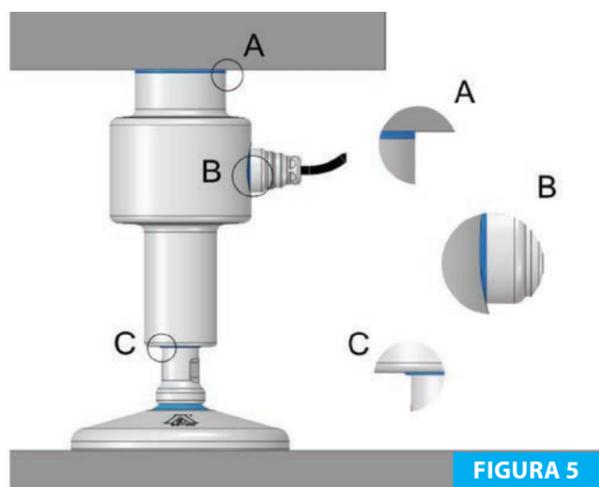


FIGURA 5

CLEANING

1) Perform a first rinse with water at a maximum temperature of 40°C.

2) Distribute an alkaline detergent at a maximum temperature of 100°C and leave it to act for about 10 minutes, respecting the supplier's concentration specifications.

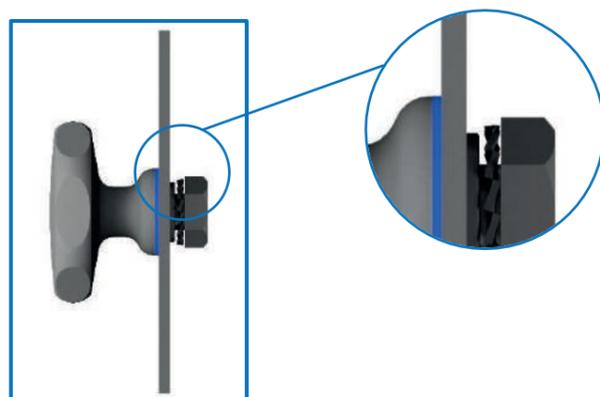
3) Rinse with water at a maximum temperature of 100°C: direct a low-pressure jet toward the components, at an angle of approximately 45° and a distance of at least 300 mm to avoid damaging the seals; pay particular attention to the points indicated in the figure.

4) To remove any remaining particles of dirt, use soft brushes or plastic scrapers; do not use abrasive components to avoid damaging the components and altering surface roughness.

INSTALLATION AND CLEANING MANUAL

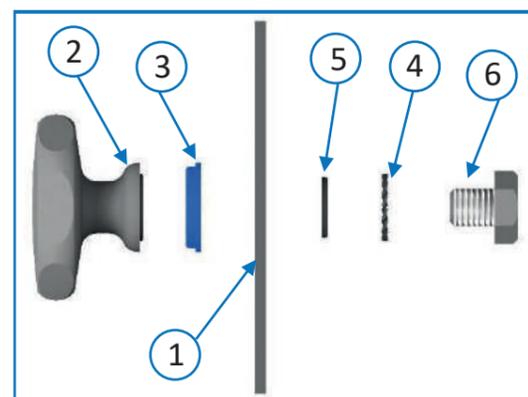
The knob has been specially designed to meet the strictest hygiene standards of the dairy, food and pharmaceutical industries such as the 3-A "00-01".

The presence of the gasket in contact with the surface of the equipment, prevents any intrusion of dirt and bacteria. Thanks to its hygienic design this hand-wheel minimizes washing time and detergents consumption.



INSTALLATION INSTRUCTIONS

Before starting the installation of the steel star knob, check that there are no imperfections that can damage the seal and treat the surface of the panel with a degreaser food grade, making sure to remove all the impurities.

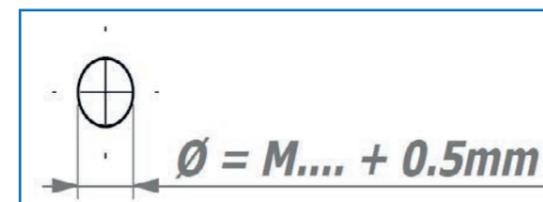


- Pos. 1 Sheet
- Pos. 2 St. Steel star Knob
- Pos. 3 Star Knob Gasket
- Pos. 4 Grower washer
- Pos. 5 Flat washer
- Pos. 6 TCEI screw M5x20

Insert the gasket Pos. 3 in its seat, taking care to not damage it.

Tighten the socket head cap screw with the Allen wrench.

ASSEMBLY HOLE



WASHING

1) Make a first rinsing with water at a maximum temperature of 40°C.

2) Distribute and keep working for about 10 minutes an alkaline detergent to the maximum temperature of 100°C respecting the specific concentration indicated by the washing solution supplier.

3) Use a high-pressure jet (8-12 bar) to rinse with hot water (max 100°C), the high-pressure jet must be directed towards the hand-wheel with an inclination of about 45° and a distance of at least 300 mm to avoid the risk of damaging the seals.

4) Should it be necessary to remove residual dirt particles, this should be done by means of soft brushes or by means of plastic scrapers; should not use abrasive components to avoid damaging the hand wheel and changing surface roughness.

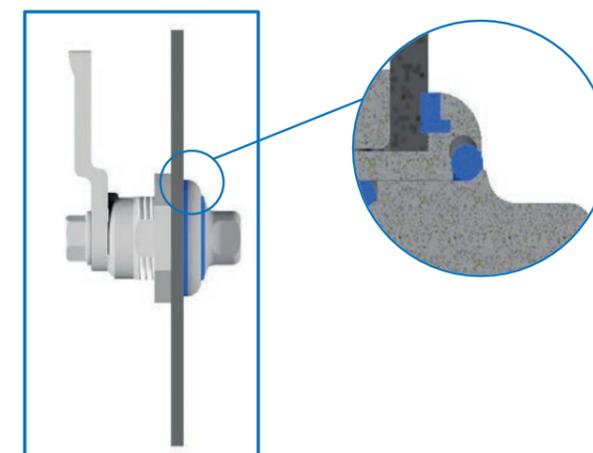
MAINTENANCE

Periodically check the gaskets and ensure they are not damaged, in case there are cracks or crevices replace the gaskets with original spare parts Martin Levelling. Comply with the instructions given in the manual concerning the tightening of the screws. During all the maintenance operations make sure that the surrounding area is clean and that the environment around has been sanitized to not introduce dirt particles.

A smooth surface of the stainless steel parts also is critical to ensure good washability of the hand-wheel. In case of presence of surface scratches you will need to replace the hand-wheel.

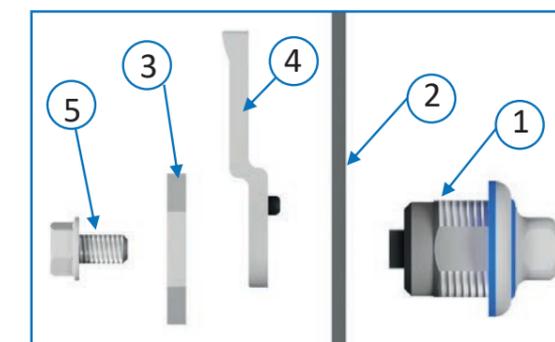
INSTALLATION AND CLEANING MANUAL

The SS ¼ turn latch has been specifically designed to meet the strictest hygiene standards of the dairy, food and pharmaceutical industries such as the 3-A "00-01". The presence of two seals on the flat washer (one versus the flat surface of the equipment and one versus the lock cylinder) prevents any intrusion of dirt and bacteria. Thanks to its hygienic design this latch minimizes washing time and detergents consumption.



INSTALLATION INSTRUCTIONS

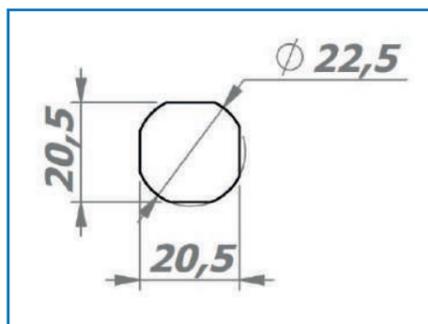
Before starting the installation of stainless steel latch, check that there are no imperfections that can damage the seal and treat the surface of the panel with a degreaser food grade, making sure to remove all the impurities.



- Pos. 1 Lock
- Pos. 2 Steel Panel
- Pos. 3 Nut
- Pos. 4 Closing tongue
- Pos. 5 Screw

Tighten the TCEI screw with the Allen wrench.

ASSEMBLY HOLE



WASHING

- 1) Make a first rinsing with water at a maximum temperature of 40°C.
- 2) Distribute and keep working for about 10 minutes an alkaline detergent to the maximum temperature of 100°C respecting the specific concentration indicated by the washing solution supplier.
- 3) Use a high-pressure jet (8-12 bar) to rinse with hot water (max 100°C), the high-pressure jet must be directed towards the hand-wheel with an inclination of about 45° and a distance of at least 300 mm to avoid the risk of damaging the seals.
- 4) Should it be necessary to remove residual dirt particles, this should be done by means of soft brushes or by means of plastic scrapers; should not use abrasive components to avoid damaging the latch and changing surface roughness.

MAINTENANCE

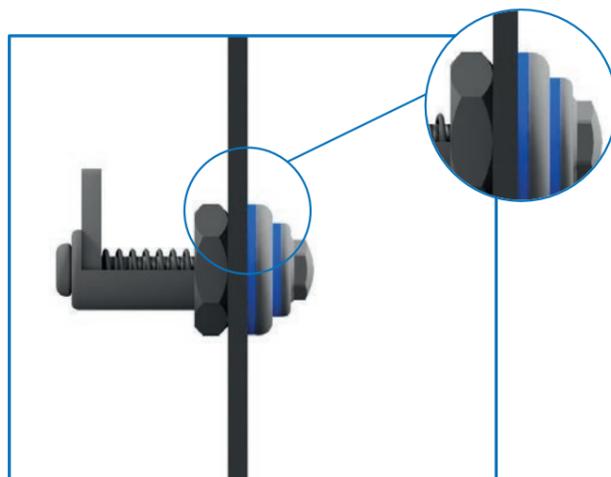
Periodically check the gaskets and ensure they are not damaged, in case there are cracks or crevices replace the gaskets with original spare parts Martin Levelling.

Comply with the instructions given in the manual concerning the tightening of the screws. During all the maintenance operations make sure that the surrounding area is clean and that the environment around has been sanitized to not introduce dirt particles.

A smooth surface of the stainless steel parts also is critical to ensure good washability of the latch. In case of presence of surface scratches you will need to replace the latch.

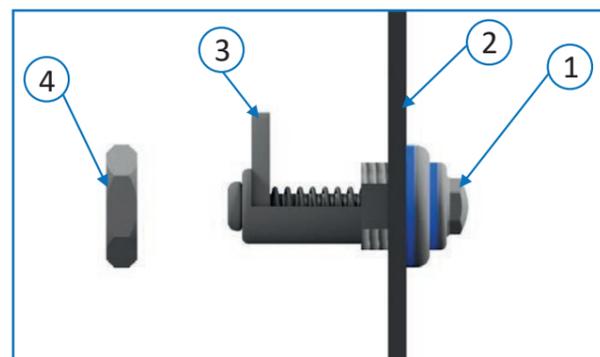
INSTALLATION AND CLEANING MANUAL

The SS ¼ turn latch has been specifically designed to meet the strictest hygiene standards of the dairy, food and pharmaceutical industries such as the 3-A "00-01". The presence of two seals prevents any intrusion of dirt and bacteria. Thanks to its hygienic design this latch minimizes washing time and detergents consumption.



INSTALLATION INSTRUCTIONS

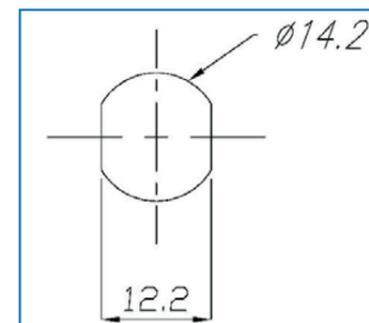
Before starting the installation of stainless steel latch, check that there are no imperfections that can damage the seal and treat the surface of the panel with a degreaser food grade, making sure to remove all the impurities.



- Pos. 1 Compression ¼ turn Lock
- Pos. 2 Steel Panel
- Pos. 3 Closing Tongue
- Pos. 4 Nut

Insert the ¼ turn latch (already assembled) into the Pre-mounting hole and then tighten with the Nut supplied.

ASSEMBLY HOLE



WASHING

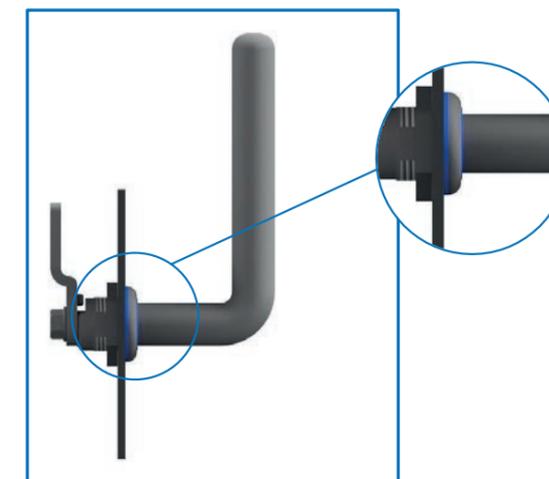
- 1) Make a first rinsing with water at a maximum temperature of 40°C.
- 2) Distribute and keep working for about 10 minutes an alkaline detergent to the maximum temperature of 100°C respecting the specific concentration indicated by the washing solution supplier.
- 3) Use a high-pressure jet (8-12 bar) to rinse with hot water (max 100°C), the high-pressure jet must be directed towards latch with an inclination of about 45° and a distance of at least 300 mm to avoid the risk of damaging the seals.
- 4) Should it be necessary to remove residual dirt particles, this should be done by means of soft brushes or by means of plastic scrapers; should not use abrasive components to avoid damaging the latch and changing surface roughness.

MAINTENANCE

Periodically check the gaskets and ensure they are not damaged, in case there are cracks or crevices replace the gaskets with original spare parts Martin Levelling. Comply with the instructions given in the manual concerning the tightening of the screws. During all the maintenance operations make sure that the surrounding area is clean and that the environment around has been sanitized to not introduce dirt particles. A smooth surface of the stainless steel parts also is critical to ensure good washability of the latch. In case of presence of surface scratches you will need to replace the latch.

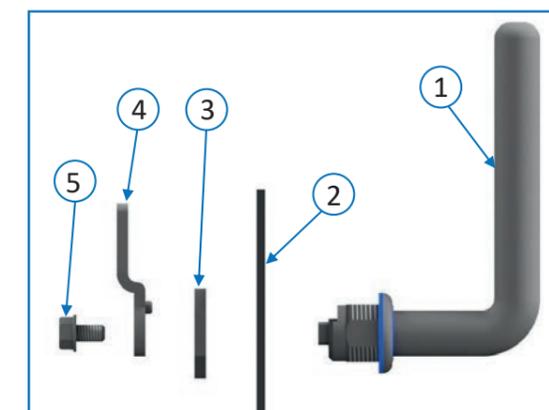
INSTALLATION AND CLEANING MANUAL

The stainless steel ¼ turn handle with CAM has been specifically designed to meet the strictest hygiene standards of the dairy, food and pharmaceutical industries such as the 3-A "00-01". The presence of two seals prevents any intrusion of dirt and bacteria. Thanks to its hygienic design this handle with CAM minimizes washing time and detergents consumption.



INSTALLATION INSTRUCTIONS

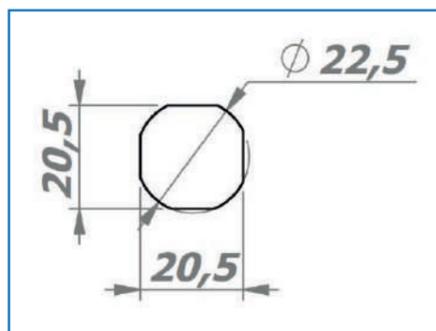
Before starting the installation of stainless steel handle with CAM, check that there are no imperfections that can damage the seal and treat the surface of the panel with a degreaser food grade, making sure to remove all the impurities.



- Pos. 1 ¼ turn handle
- Pos. 2 Steel Panel
- Pos. 3 Nut
- Pos. 4 Closing Tongue
- Pos. 5 Screw

Tighten the TE screw with the wrench.

ASSEMBLY HOLE



WASHING

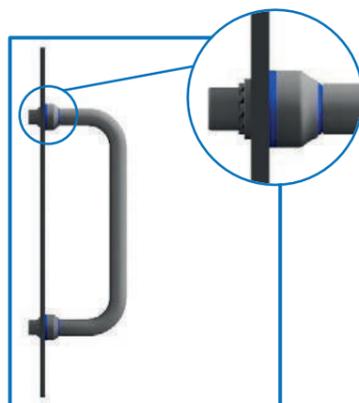
- 1) Make a first rinsing with water at a maximum temperature of 40°C.
- 2) Distribute and keep working for about 10 minutes an alkaline detergent to the maximum temperature of 100°C respecting the specific concentration indicated by the washing solution supplier.
- 3) Use a high-pressure jet (8-12 bar) to rinse with hot water (max 100°C), the high-pressure jet must be directed towards latch with an inclination of about 45° and a distance of at least 300 mm to avoid the risk of damaging the seals.
- 4) Should it be necessary to remove residual dirt particles, this should be done by means of soft brushes or by means of plastic scrapers; should not use abrasive components to avoid damaging the latch and changing surface roughness.

MAINTENANCE

Periodically check the gaskets and ensure they are not damaged, in case there are cracks or crevices replace the gaskets with original spare parts Martin Levelling. Comply with the instructions given in the manual concerning the tightening of the screws. During all the maintenance operations make sure that the surrounding area is clean and that the environment around has been sanitized to not introduce dirt particles. A smooth surface of the stainless steel parts also is critical to ensure good washability of the latch. In case of presence of surface scratches you will need to replace the latch.

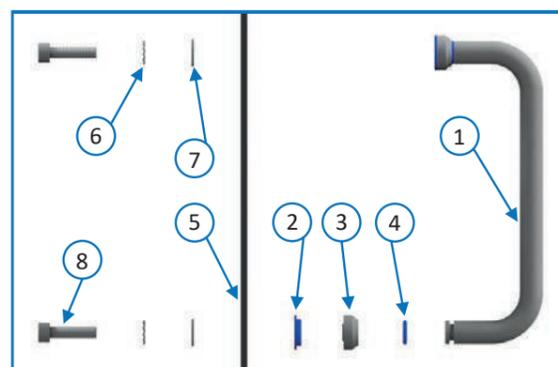
INSTALLATION AND CLEANING MANUAL

The handle has been specifically designed to meet the strictest hygiene standards of dairy, food and pharmaceutical industries such as the 3-A "00-01". The two silicone gaskets (one between the flat washer and the panel, and one between the stem of the handle and the washer itself, prevent any intrusion of dirt and bacteria. Thanks to its hygienic design this handle minimizes washing time and detergents consumption.



INSTALLATION INSTRUCTIONS

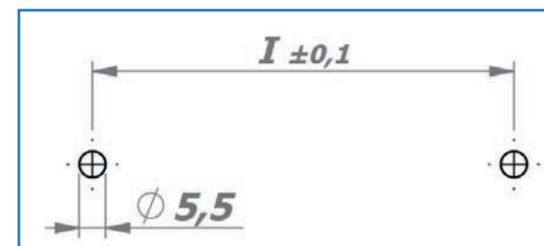
Before starting the installation of the stainless steel handle, check that there are no imperfections that can damage the silicone gasket and treat the surface of the panel with a food grade degreaser, making sure to remove all the impurities.



- Pos.1 Handle
- Pos.2 Seal washer
- Pos.3 Flat Washer
- Pos.4 O-ring
- Pos.5 Steel Panel
- Pos.6 Grower Washer
- Pos.7 Flat Washer
- Pos.8 Socket head screw

Insert Pos. 2 and Pos. 4 silicone gaskets in their seats slots, taking care of not damaging them. Tighten the Allen bolt Pos. 8 with Allen key.

ASSEMBLY HOLE



Cod.	I (mm)
40003L/3A	88
40004L/3A	100
40005L/3A	120
40006L/3A	180

WASHING

- 1) Make a first rinsing with water at a maximum temperature of 40°C.
- 2) Distribute and keep working for about 10 minutes an alkaline detergent to the maximum temperature of 100°C respecting the specific concentration indicated by the washing solution supplier.
- 3) Use a high-pressure jet (8-12 bar) to rinse with hot water (max 100°C), the high-pressure jet must be directed towards the hand-wheel with an inclination of about 45° and a distance of at least 300 mm to avoid the risk of damaging the seals.
- 4) Should it be necessary to remove residual dirt particles, this should be done by means of soft brushes or by means of plastic scrapers; should not use abrasive components to avoid damaging the handle and changing surface roughness.

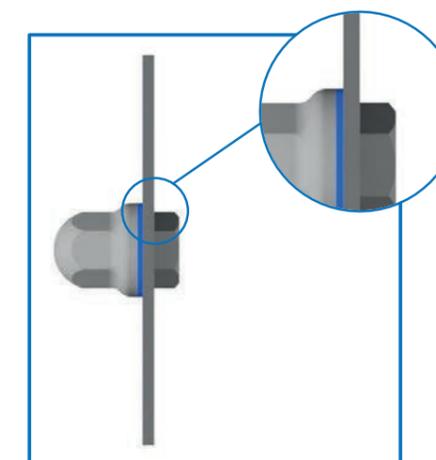
MAINTENANCE

Periodically check the gaskets and ensure they are not damaged, in case there are cracks or crevices replace the gaskets with original spare parts Martin Levelling. Comply with the instructions given in the manual concerning the tightening of the screws. During all the maintenance operations make sure that the surrounding area is clean and that the environment around has been sanitized to not introduce dirt particles.

A smooth surface of the stainless steel parts also is critical to ensure good washability of the handle. In case of presence of surface scratches you will need to replace the handle.

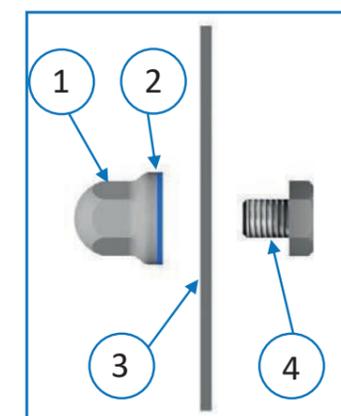
INSTALLATION AND CLEANING MANUAL

The new Martin seal system CCHG (Compression Controlled Hygienic Gasket) has been specially designed to meet the strictest hygiene standards of the dairy, food and pharmaceutical industries such as the 3-A "00-01". The presence of the gasket in contact with the surface of the equipment, prevents any intrusion of dirt and bacteria. CCHG is projected to avoid product stagnation, in order to reduce at minimum washing time and the relative cleanser use.



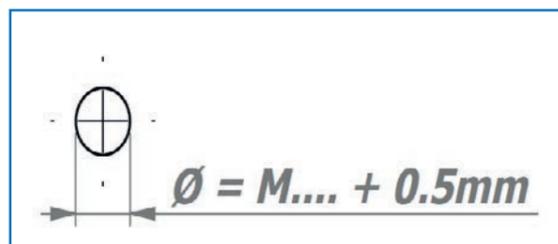
INSTALLATION INSTRUCTION

Before starting the installation of the CCHG, check that there are no imperfections that can damage the seal and treat the surface of the panel with a degreaser food grade, making sure to remove all the impurities.



- Pos. 1 Female Dome-Nut
- Pos. 2 Gasket CCHG
- Pos. 3 Steel Panel
- Pos. 4 Screw

ASSEMBLY HOLE



WASHING

- 1) Make a first rinsing with water at a maximum temperature of 40°C.
- 2) Distribute and keep working for about 10 minutes an alkaline detergent to the maximum temperature of 100°C respecting the specific concentration indicated by the washing solution supplier.
- 3) Use a high-pressure jet (8-12 bar) to rinse with hot water (max 100°C), the high-pressure jet must be directed towards the hand-wheel with an inclination of about 45° and a distance of at least 300 mm to avoid the risk of damaging the seals.
- 4) Should it be necessary to remove residual dirt particles, this should be done by means of soft brushes or by means of plastic scrapers; should not use abrasive components to avoid damaging the Nut and changing surface roughness.

MAINTENANCE

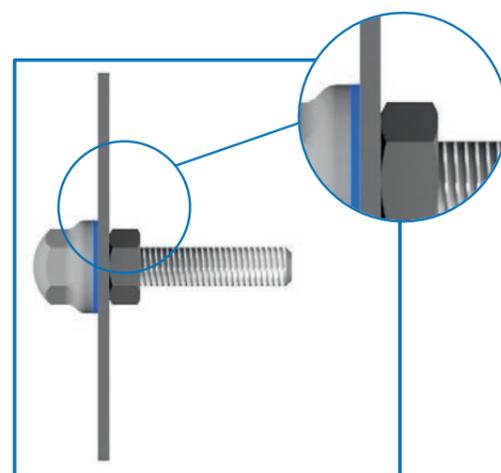
Periodically check the gaskets and ensure they are not damaged, in case there are cracks or crevices replace the gaskets with original spare parts Martin Levelling.

Comply with the instructions given in the manual concerning the tightening of the screws. During all the maintenance operations make sure that the surrounding area is clean and that the environment around has been sanitized to not introduce dirt particles.

A smooth surface of the stainless steel parts also is critical to ensure good washability of the Nut. In case of presence of surface scratches you will need to replace the Nut.

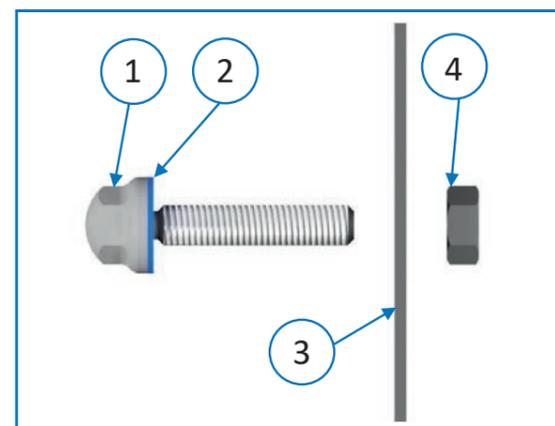
INSTALLATION AND CLEANING MANUAL

The new Martin seal system CCHG (Compression Controlled Hygienic Gasket) has been specially designed to meet the strictest hygiene standards of the dairy, food and pharmaceutical industries such as the 3-A "00-01". The presence of the gasket in contact with the surface of the equipment, prevents any intrusion of dirt and bacteria. CCHG is projected to avoid product stagnation, in order to reduce at minimum washing time and the relative cleanser use.



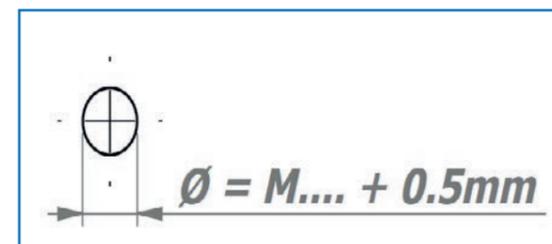
INSTALLATION INSTRUCTION

Before starting the installation of the CCHG, check that there are no imperfections that can damage the seal and treat the surface of the panel with a degreaser food grade, making sure to remove all the impurities.



- Pos. 1 Male Dome-Nut
- Pos. 2 Gasket CCHG
- Pos. 3 Steel Panel
- Pos. 4 Nut

ASSEMBLY HOLE



WASHING

- 1) Make a first rinsing with water at a maximum temperature of 40°C.
- 2) Distribute and keep working for about 10 minutes an alkaline detergent to the maximum temperature of 100°C respecting the specific concentration indicated by the washing solution supplier.
- 3) Use a high-pressure jet (8-12 bar) to rinse with hot water (max 100°C), the high-pressure jet must be directed towards the hand-wheel with an inclination of about 45° and a distance of at least 300 mm to avoid the risk of damaging the seals.
- 4) Should it be necessary to remove residual dirt particles, this should be done by means of soft brushes or by means of plastic scrapers; should not use abrasive components to avoid damaging the Male-Nut and changing surface roughness.

MAINTENANCE

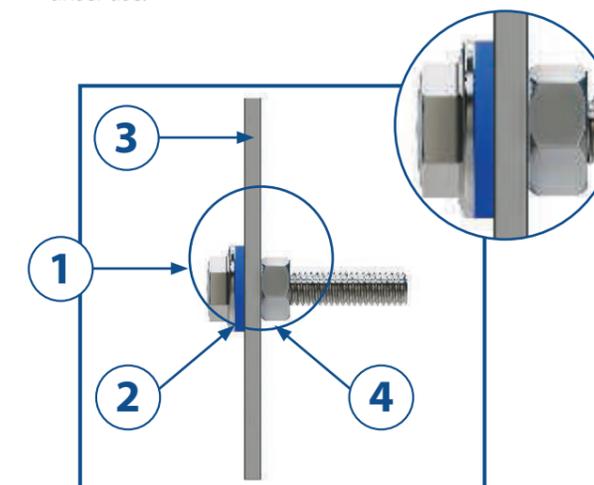
Periodically check the gaskets and ensure they are not damaged, in case there are cracks or crevices replace the gaskets with original spare parts Martin Levelling.

Comply with the instructions given in the manual concerning the tightening of the screws. During all the maintenance operations make sure that the surrounding area is clean and that the environment around has been sanitized to not introduce dirt particles.

A smooth surface of the stainless steel parts also is critical to ensure good washability of the Male-Nut. In case of presence of surface scratches you will need to replace the Male-Nut.

INSTALLATION AND CLEANING MANUAL

The new Martin seal system CCHG (Compression Controlled Hygienic Gasket) has been specially designed to meet the strictest hygiene standards of the dairy, food and pharmaceutical industries such as the 3-A "00-01". The presence of the gasket in contact with the surface of the equipment, prevents any intrusion of dirt and bacteria. CCHG is projected to avoid product stagnation, in order to reduce at minimum washing time and the relative cleanser use.



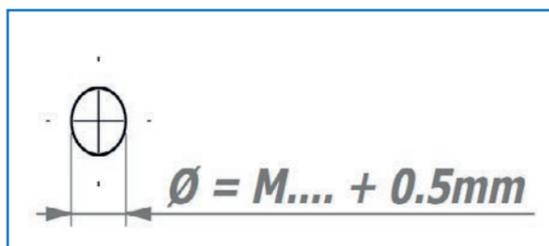
INSTALLATION INSTRUCTION

Before starting the installation of the CCHG, check that there are no imperfections that can damage the seal and treat the surface of the panel with a degreaser food grade, making sure to remove all the impurities. The blue EPDM gasket is mandatory in order to follow the 3-A hygienic standards.



- Pos. 1 Low head screw
- Pos. 2 Vulcanized metallic washer
- Pos. 3 Steel Panel
- Pos. 4 Nut

ASSEMBLY HOLE



WASHING

- 1) Make a first rinsing with water at a maximum temperature of 40°C.
- 2) Distribute and keep working for about 10 minutes an alkaline detergent to the maximum temperature of 100°C respecting the specific concentration indicated by the washing solution supplier.
- 3) Use a high-pressure jet (8-12 bar) to rinse with hot water (max 100°C), the high-pressure jet must be directed towards the hand-wheel with an inclination of about 45° and a distance of at least 300 mm to avoid the risk of damaging the seals.
- 4) Should it be necessary to remove residual dirt particles, this should be done by means of soft brushes or by means of plastic scrapers; should not use abrasive components to avoid damaging the Male-Nut and changing surface roughness.

MAINTENANCE

Periodically check the gaskets and ensure they are not damaged, in case there are cracks or crevices replace the gaskets with original spare parts Martin Levelling.

Comply with the instructions given in the manual concerning the tightening of the screws. During all the maintenance operations make sure that the surrounding area is clean and that the environment around has been sanitized to not introduce dirt particles.

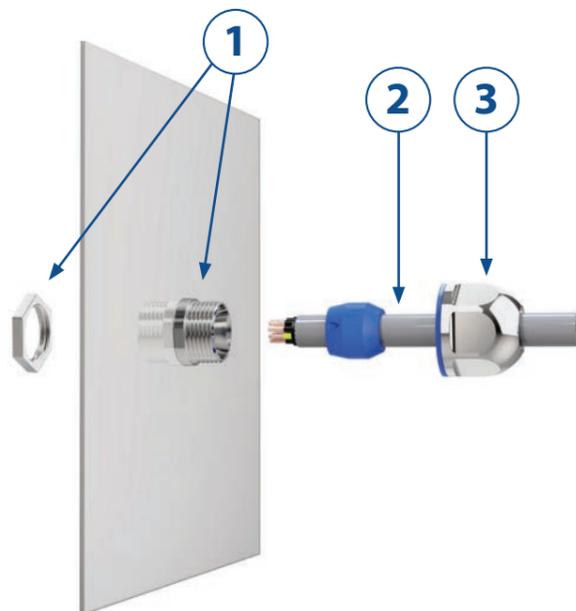
A smooth surface of the stainless steel parts also is critical to ensure good washability of the Male-Nut. In case of presence of surface scratches you will need to replace the Male-Nut.

INSTALLATION AND CLEANING MANUAL

The new Martin seal system CCHG (Compression Controlled Hygienic Gasket) has been specially designed to meet the strictest hygiene standards of the dairy, food and pharmaceutical industries such as the 3-A "00-01". The presence of the gasket in contact with the surface of the equipment, prevents any intrusion of dirt and bacteria. CCHG is projected to avoid product stagnation, in order to reduce at minimum washing time and the relative cleanser use.

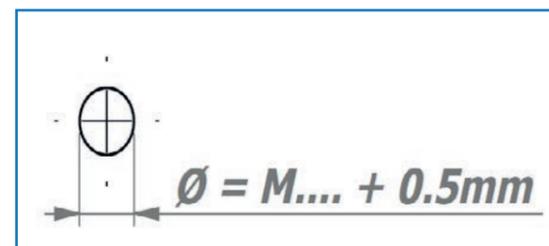
INSTALLATION INSTRUCTION

Before starting the installation, check that there are no imperfections that can damage the seal and treat the surface of the panel with a degreaser food grade, making sure to remove all the impurities.



- Pos. 1 Position the threaded internal body into the panel and secure it with the nut
- Pos. 2 Insert the cable into the internal gasket
- Pos. 3 Screw the external body until it's completely blocked

ASSEMBLY HOLE



WASHING

- 1) Make a first rinsing with water at a maximum temperature of 40°C.
- 2) Distribute and keep working for about 10 minutes an alkaline detergent to the maximum temperature of 100°C respecting the specific concentration indicated by the washing solution supplier.
- 3) Use a high-pressure jet (8-12 bar) to rinse with hot water (max 100°C), the high-pressure jet must be directed towards the hand-wheel with an inclination of about 45° and a distance of at least 300 mm to avoid the risk of damaging the seals.
- 4) Should it be necessary to remove residual dirt particles, this should be done by means of soft brushes or by means of plastic scrapers; should not use abrasive components to avoid damaging the Male-Nut and changing surface roughness.

MAINTENANCE

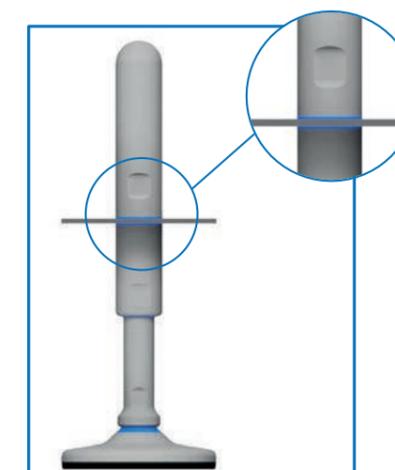
Periodically check the gaskets and ensure they are not damaged, in case there are cracks or crevices replace the gaskets with original spare parts Martin Levelling.

Comply with the instructions given in the manual concerning the tightening of the screws. During all the maintenance operations make sure that the surrounding area is clean and that the environment around has been sanitized to not introduce dirt particles.

A smooth surface of the stainless steel parts also is critical to ensure good washability of the Male-Nut. In case of presence of surface scratches you will need to replace the Male-Nut.

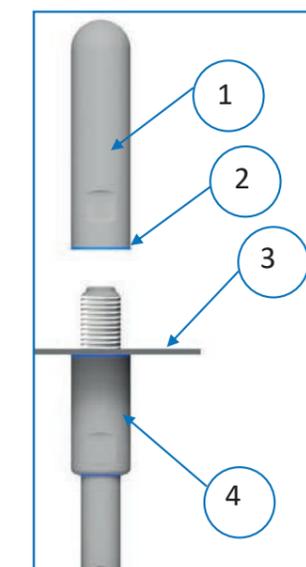
INSTALLATION AND CLEANING MANUAL

The new Martin sealing system CCHG (Compression Controlled Hygienic Gasket) has been specially designed to meet the strictest hygiene standards of the dairy, food and pharmaceutical industries such as the 3-A "00-01". The presence of the gasket in contact with the surface of the equipment, prevents any intrusion of dirt and bacteria. CCHG is projected to avoid product stagnation, in order to reduce at minimum washing time and the relative cleanser use.



INSTALLATION INSTRUCTION

Before starting the installation of the CCHG, check that there are no imperfections that can damage the seal and treat the surface of the panel with a degreaser food grade, making sure to remove all the impurities.



- Pos. 1 Hygienic Top Cover
- Pos. 2 Gasket CCHG
- Pos. 3 Steel Panel/Machinery
- Pos. 4 Hygienic levelling foot

WASHING

- 1) Make a first rinsing with water at a maximum temperature of 40°C.
- 2) Distribute and keep working for about 10 minutes an alkaline detergent to the maximum temperature of 100°C respecting the specific concentration indicated by the washing solution supplier.
- 3) Use a high-pressure jet (8-12 bar) to rinse with hot water (max 100°C), the high-pressure jet must be directed towards the hand-wheel with an inclination of about 45° and a distance of at least 300 mm to avoid the risk of damaging the seals.
- 4) Should it be necessary to remove residual dirt particles, this should be done by means of soft brushes or by means of plastic scrapers; should not use abrasive components to avoid damaging the Top Cover and changing surface roughness.

MAINTENANCE

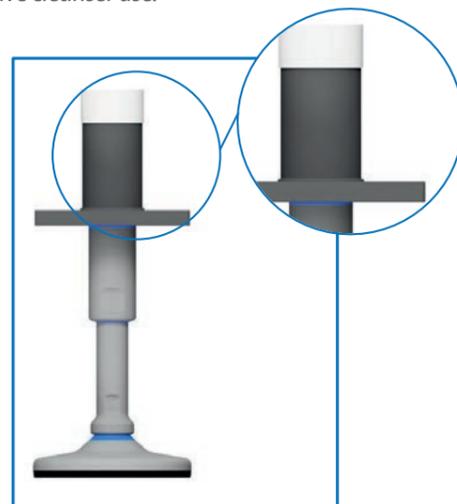
Periodically check the gaskets and ensure they are not damaged, in case there are cracks or crevices replace the gaskets with original spare parts Martin Levelling.

Comply with the instructions given in the manual concerning the tightening of the screws. During all the maintenance operations make sure that the surrounding area is clean and that the environment around has been sanitized to not introduce dirt particles.

A smooth surface of the stainless steel parts also is critical to ensure good washability of the Top Cover. In case of presence of surface scratches you will need to replace the Top Cover.

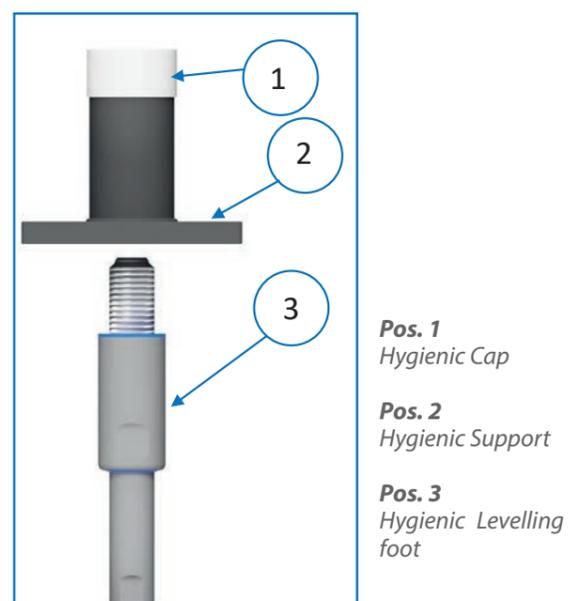
INSTALLATION AND CLEANING MANUAL

The Hygienic Support has been specially designed to meet the strictest hygiene standards of the dairy, food and pharmaceutical industries such as the 3-A "00-01". The presence of the gasket in contact with the surface of the equipment, prevents any intrusion of dirt and bacteria. The top cap allows you to completely isolate the leveling foot. It is projected to avoid product stagnation, in order to reduce at minimum washing time and the relative cleanser use.



INSTALLATION INSTRUCTION

Before starting the installation, check that there are no imperfections that can damage the seal and treat the surface of the panel with a degreaser food grade, making sure to remove all the impurities.



WASHING

- 1) Make a first rinsing with water at a maximum temperature of 40°C.
- 2) Distribute and keep working for about 10 minutes an alkaline detergent to the maximum temperature of 100°C respecting the specific concentration indicated by the washing solution supplier.
- 3) Use a high-pressure jet (8-12 bar) to rinse with hot water (max 100°C), the high-pressure jet must be directed towards the support with an inclination of about 45° and a distance of at least 300 mm to avoid the risk of damaging the seals.
- 4) Should it be necessary to remove residual dirt particles, this should be done by means of soft brushes or by means of plastic scrapers; should not use abrasive components to avoid damaging the support and changing surface roughness.

MAINTENANCE

Periodically check the gaskets and ensure they are not damaged, in case there are cracks or crevices replace the gaskets with original spare parts Martin Levelling.

Comply with the instructions given in the manual concerning the tightening of the screws. During all the maintenance operations make sure that the surrounding area is clean and that the environment around has been sanitized to not introduce dirt particles.

A smooth surface of the stainless steel parts also is critical to ensure good washability of the support. In case of presence of surface scratches you will need to replace the support.

Certificazioni
Certifications



Martin

Levelling Components

MARTIN spa

Via Cave, 1 • 25050 Provaglio d'Iseo (BS)

Tel. +39 030 9823625 • Fax +39 030 9882547

Info Italia: commerciale@martinlevelling.it

Export dpt: info@martinlevelling.it

