

PROFORMA INVOICE

CUSTOMER FIRM : BAKE LINE

ADDRESS : HUNGARY

DATE : 08.07.2026

NO : 08-07-26/2



DOUGH DIVIDER MACHINE WITH PISTON GROUP : 8.500 EURO

50-150 gr Dough Cutting

-3-4 bar of air is required.

-It provides +/- 1 gr dough cutting precision.

-Volumetric dough divider machine, uses the latest system of the dough processing technology, cuts the dough at the requested weight without harming the dough.

-All the surfaces contacting the dough are made of stainless steel.

-It cuts the dough with its weight due to the vacuum generated by piston cylinder movement.

-The lubrication system is automatically operated.

-The machine was designed complying with the food production – band systems are appropriate for food production, the surfaces contacting food are stainless and the moving parts were made of steel.

-The cutting machine has an air pressure system on the machine in order to cut firm dough in standard weights (grams).

-Hopper Capacity 35 kg

-Special Pneumatic hopper +/- 1 gr dough sensitivity.

-Safety Sensor

Electricity Consumption : 1.5 kw

3-phase (380V / 50Hz)

Dimensions for Transport : (HS CODE: 843810100000)

455 kg Net Weight – 600 kg Gross Weight

Length: 1700 mm – Width : 800 mm – Height : 1800 mm

(It is in stock.)



BAGEL FORMING MACHINE :.....18.500 EURO

1800-2000 Pcs/Hour Capacity for 100-120 gr bagel or
(The customer need to inform bagel weight)

Dimensions: Length: 2600 mm – Width : 600 mm – Height : 1200 mm
Electricity Consumption : 1.5 kw

Speed Control System.
All stainless steel (304) construction.
Double row chain system
Special mold system for bagel forming.
Special Cooling Unit for belt and machine.

Electricity Consumption : 1.5 kw
Single-phase (220V / 50Hz)

Dimensions for Transport : (HS CODE: 843810100000)
300 kg Net Weight – 400 kg Gross Weight
Length: 2900 mm – Width : 900 mm – Height : 1500 mm
(It is in stock.)



BAGEL COATING MACHINE (HOT SYSTEM):.....22.500 EURO

ELECTRIC-Boiled System, characteristic of production of American , Russian and Romanian type products.

Stainless steel (304) wire belt.
stainless steel (304) chain and bearing.
The belt speed can be adjust.
Automatic heat control system.
Automatic water level control system.
All stainless steel (304) construction.
The heating level can be adjusted via the screen.
The boiling system of the machine is heated through electrical resistances.
The system automatically adjusts the water in the tank and when the water is insufficient, it automatically completes it.
Dimensions: Length: 3200 mm – Width : 1000 mm – Height : 1000 mm
Electricity Consumption : 8 kw
3-phase (380V / 50Hz)

Dimensions for Transport : (HS CODE: 843810100000)
380 kg Net Weight – 550 kg Gross Weight
Length: 3500 mm – Width : 1200 mm – Height : 1200 mm
(Special production: 30-45 days.)

TOTAL: 49.500 EURO

GENERAL CONDITION

- 1- **DELIVERY TERM:** EX-WORKS, Ankara / Factory - Turkey.
Freight (shipping) are not included in the prices.
Packing (wooden chest) and customs procedures are included in the prices.
- 2- **ASSEMBLY:** The machine is installed, assembled, run, **PRODUCT IS PRODUCED** and after the usage training is provided, it is delivered. In the assembly, delivery in abroad and Turkey, the technicians cost, expenses of the technicians (1-2 persons) regarding the transport, accommodation, etc. are met by the buyer in advance.
- 3- **DELIVERY TIME:** 30–60 working days after receive the advance payment and order confirmation.
- 4- **WARRANTY:**
The machine's parts are warranted for a period of 1 (one) years against the manufacturing faults (electrical, electronic, motors and their parts, cloth-wire-teflon-stone bands excluded) which may occur in the normal use as of the machine's delivery date. In case of a malfunction which enters in the scope of the warranty within this period will be reported immediately to Lazuri Machine; the Service and mechanic spare part fee for the repairing of the malfunction is not collected, the buying company meets only the transport, accommodation and expenses of the technician, etc.
- 5- **OTHER CONDITIONS:**
Lazuri reserves the right to alter the design, shape and manufacture of the equipment, provided that such alterations do not affect quality, capacity and price. All stated data regarding capacities, scaling ranges, moulding lengths or diameters are subject to tolerances and alterations according to the dough consistency processed and/or environmental influences, temperature, humidity, pressure etc. Lazuri's liability is limited to the proper function of the equipment quoted according to the documentation and specification submitted. Any responsibility for specific final product quality is excluded.
- 6- **PAYMENT PLAN:** %30 in advance.
%70 before delivery of goods.
- 7- **VALIDITY:** 30 days
- 8- **BANK DETAILS :**
LAZURİ MAKİNA ANONİM ŞİRKETİ
Bank : Türkiye Garanti Bankası A.Ş
Branch: Ostim Ahi Evran
Euro iban number : TR 50 0006 2000 4810 0009 0692 44
International swift code : TGBATRISXXX

LAZURİ MAKİNA ANONİM ŞİRKETİ

MURAT BİRİNCİ
General Manager



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GROUP OF COMPANIES