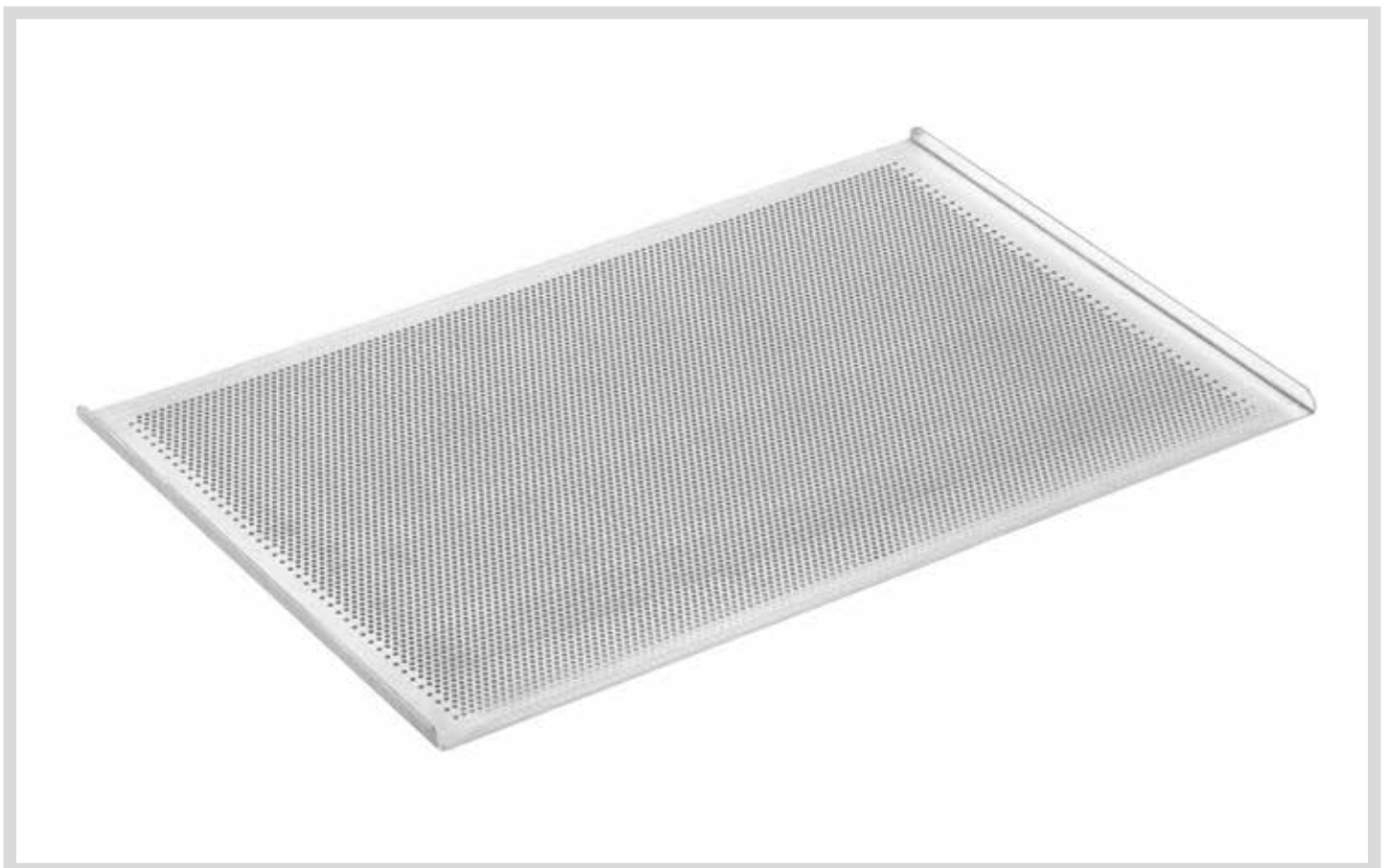
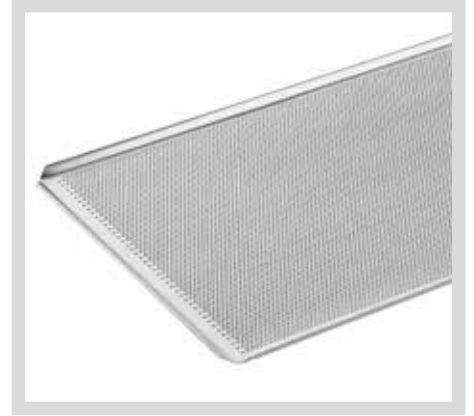
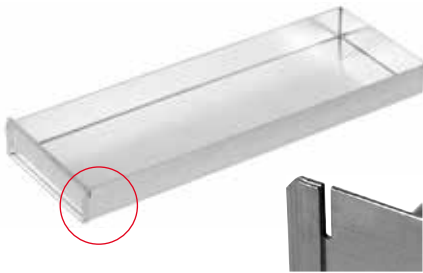


BAKING TRAYS



BAKING TRAYS

PERFORATED, NON-PERFORATED



INFO

Made of AlMg3: enhanced cut- and scratch-resistance.



INFO

Description of product:

BICO wave trays: 2 mm material makes for a long lifespan. Front rail support for additional stability. Dirt-repellent in the corners. Also suitable for cake cutting machines.



All dimensions are outer dimensions

Non-perforated pastry trays

Description	Length mm	Width mm	Height mm	Item N°
Pastry tray with insertion	580	100	50	100000
Aluminium AlMg3	600	100	50	100100
Thickness 1.5 mm	580	200	50	100200
Removable fender	600	200	50	100300
	580	400	50	100400
	600	400	50	100500
	780	580	50	100600

Pastry tray with wave	580	100	50	102000
Aluminium AlMg3	600	100	50	102100
Thickness 2.0 mm	580	200	50	102200
Removable fender	600	200	50	102300
	580	400	50	102400
	600	400	50	102500
	780	580	50	102600

Non-perforated baking trays with 3-sided rim

Description	Length mm	Width mm	Height mm	Item N°	
Baking tray with 3-sided rim	600	400	17	104000	
Aluminium AlMg3,	530	325	20	Gastro-Norm GN1/1	104100
Thickness 1.5 mm	650	530	20	Gastro-Norm GN2/1	104200
Non-perforated	580	580	20	with beading	104300
	780	580	20	with beading	104400
	980	580	20	with beading	104500
	800	600	20	with beading	104600
Baking tray with 3-sided rim	600	400	20	105000	
Aluminium AlMg3	580	580	20	with beading	105100
Thickness 2.0 mm	780	580	20	with beading	105200
Non-perforated	980	580	20	with beading	105300
Baking tray with 3-sided rim	600	400	17	106000	
Steelsheet blue shine	530	325	20	Gastro-Norm GN1/1	106100
Thickness 1.25 mm	650	530	20	Gastro-Norm GN2/1	106200
Non-perforated	580	580	20		106300
	780	580	20		106400
	980	580	20		106500

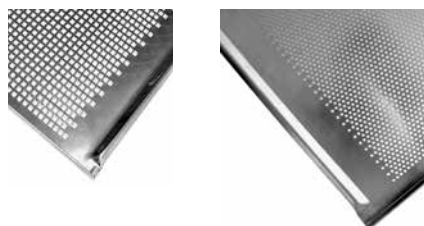
Perforated baking trays with 3-sided rim

Description	Length mm	Width mm	Height mm	Item N°	
Perforated tray	600	400	17	110000	
Perforation Ø 3mm	530	325	20	Gastro-Norm GN1/1	110100
Aluminium AlMg3	650	530	20	Gastro-Norm GN2/1	110200
Thickness 1.5 mm	580	580	20	with beading	110300
3-sided rim	780	580	20	with beading	110400
	800	600	20	with beading	110500
	980	580	20	with beading	110600

All baking trays also available in a perforated versions, e. g. , for butter cake. Fine perforation prevents blistering of yeast dough at the bottom.

BAKING TRAYS

PERFORATED, NON-PERFORATED



INFO

We offer our 3-sided-rim-trays in 2 mm thickness with reinforcement rack as an alternative to our trays that are welded inclined on the open side .
A clean trimming allows safe handling and increased grip.

INFO

We supply all 1.5 mm-trays reinforced with rack and rim boarding.



All dimensions are outer dimensions

Perforated trays with 3-sided rim

Description	Length mm	Width mm	Height mm	Item N°
Perforated trays	600	400	17	112000
3-sided rim	580	580	20	112100
5 mm round perforation	780	580	20	112200
Aluminium AlMg3	980	580	20	112300
Thickness 1.5 mm				

Perforated trays	600	400	17	113000
3-sided rim	580	580	20	113100
5 mm square perforation	780	580	20	113200
Aluminium AlMg3	980	580	20	113300
Thickness 1.5 mm				

Perforated trays with 3-sided rim with fine perforation

Description	Length mm	Width mm	Height mm	Item N°
Perforated trays	600	400	17	114000
3-sided rim	650	530	20	Gastro-Norm GN2/1 114100
2 mm fine perforation	780	580	20	114200
Aluminium AlMg3	980	580	20	114300
Thickness 1.5 mm	800	600	20	114400

Perforated trays with 3-sided rim

Description	Length mm	Width mm	Height mm	Item N°
Perforated trays	600	400	20	115000
3-sided rim,	650	530	20	Gastro-Norm GN2/1 115100
3 mm round perforation	580	580	20	115200
Aluminium AlMg3	780	580	20	115300
Thickness 2.0 mm	800	600	20	115400
	980	580	20	115500
Perforated trays	600	400	20	116000
3-sided rim	780	580	20	116100
5 mm round perforation	980	580	20	116200
Aluminium AlMg3				
Thickness 2.0 mm				

Perforated trays	600	400	20	117000
3-sided rim	780	580	20	117100
5 mm square perforation	980	580	20	117200
Aluminium AlMg3				
Thickness 2.0 mm				

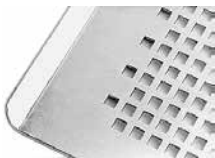
Baking trays for cleaning machines, non-perforated

Description	Length mm	Width mm	Height mm	Item N°
Baking tray for cleaning machines	600	400		120000
Aluminium AlMg3	780	580		120100
Thickness 2.0 mm	980	580		120200
Short sides 60°				
Baking tray for cleaning machines	600	400		122000
Aluminium AlMg3	650	530	Gastro-Norm GN2/1	122100
Thickness 2.0 mm	530	325	Gastro-Norm GN1/1	122300
Short sides 90°	780	580		122400
High rim 14 mm	980	580		122500

BICO offers any and special sizes! Call us: +49 7046-9613-0.

BAKING TRAYS

PERFORATED, NON-PERFORATED



All dimensions are outer dimensions

Baking trays for cleaning machines, non-perforated

Description	Length mm	Width mm	Height mm	Item N°
Baking tray for cleaning machines	600	400		123000
Aluminium AlMg3	780	580		123100
Thickness 2.0 mm	980	580		123200
Long sides 90°				
High rim 14 mm				

Perforated trays for cleaning machines

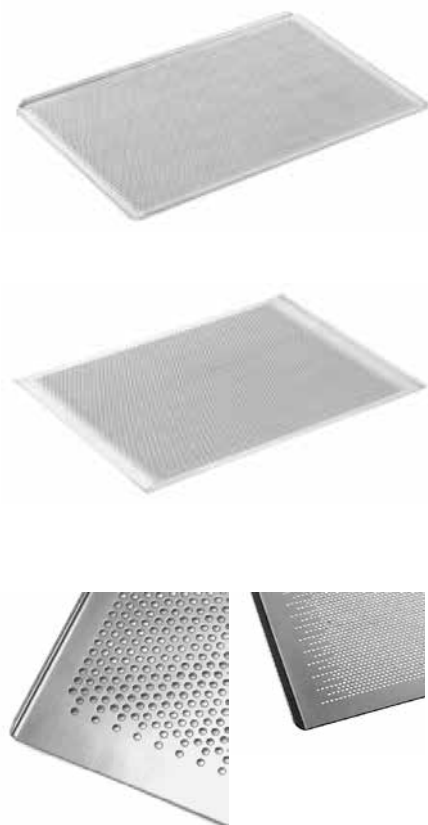
Description	Length mm	Width mm	Height mm	Item N°
Perforated tray for cleaning machines	600	400		130000
Aluminium AlMg3	650	530	Gastro-Norm GN2/1	130100
3 mm round perforation	780	580		130200
Thickness 2.0 mm	980	580		130300
Short sides 60°				
Perforated tray for cleaning machines	600	400		131000
Aluminium AlMg3	780	580		131100
5 mm round perforation	980	580		131200
Thickness 2.0 mm				
Short sides 60°				
Perforated tray for cleaning machines	600	400		132000
Aluminium AlMg3	780	580		132100
5 mm square perforation	980	580		132200
Thickness 2.0 mm				
Short sides 60°				
Perforated tray f. clean. mach.	600	400		133000
Aluminium AlMg3	530	325	Gastro-Norm GN1/1	133100
3 mm round perforation	650	530	Gastro-Norm GN2/1	133200
Thickness 2.0 mm	780	580		133300
Short sides 90°	980	580		133400
High rim 14 mm				
Perforated tray f. clean. mach.	600	400		134000
Aluminium AlMg3	650	530	Gastro-Norm GN2/1	134100
5 mm round perforation	780	580		134200
Thickness 2.0 mm	980	580		134300
Short sides 90°				
High rim 14 mm				
Perforated tray f. clean. mach.	600	400		135000
Aluminium AlMg3	780	580		135100
5 mm square perforation	980	580		135200
Thickness 2.0 mm				
Short sides 90°				
High rim 14 mm				
Perforated tray for cleaning machines	780	580		135500
Aluminium AlMg3	980	580		135600
3 mm round perforation				
Thickness 2.0 mm				
Long sides 60°				
Perforated tray for cleaning machines	780	580		135700
Aluminium AlMg3	980	580		135800
5 mm round perforation				
Thickness 2.0 mm				
Long sides 60°				

BAKING TRAYS

PERFORATED, NON-PERFORATED

All dimensions are outer dimensions

Perforated trays for cleaning machines				
Description	Length mm	Width mm	Height mm	Item N°
Perforated tray for cleaning machines	600	400		136000
Aluminium AlMg3	650	530	Gastro-Norm GN2/1	136100
3 mm round perforation	780	580		136200
Thickness 2.0 mm	980	580		136300
Long sides 90°				
High rim 14 mm				
Perforated tray for cleaning machines	600	400		137000
Aluminium AlMg3	780	580		137100
2 mm fine perforation	980	580		137200
Thickness 2.0 mm				
Short sides 60°				
Perforated tray for cleaning machines	600	400		138000
Aluminium AlMg3	650	530	Gastro-Norm GN2/1	138100
2 mm fine perforation	780	580		138200
Thickness 2.0 mm	980	580		138300
Short sides 90°				
High rim 14 mm				
Perforated tray for cleaning machines	600	400		138500
Aluminium AlMg3	650	530	Gastro-Norm GN2/1	138600
2 mm fine perforation	780	580		138700
Thickness 2.0 mm	980	580		138800
Long sides 90°				
High rim 14 mm				



STOP

The order numbers given above indicate only the available standard dimensions. Please check, prior to ordering, which type of cleaning machine you use. We have special trays in stock for every brand of cleaning machines, each with an order number of its own.

INFO

BICO trays for cleaning machines are extremely stable and long-lasting as confirmed by leading cleaning machine manufacturers. A material strength of 2 mm, expert deburring and circular corners provide for a safe and everyday use.

INFO

For use in all known cleaning machines.

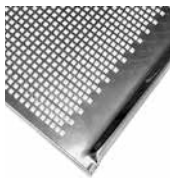
BAKING TRAYS

PERFORATED, NON-PERFORATED



TIP

Prior to first use, spray the stainless-steel trays with separating fat and burn several times to allow pastry to separate easier subsequently. Thereafter, grease regularly.



All dimensions are outer dimensions

Perforated trays for in-store oven

Description	Length mm	Width mm		Item N°
In-store baking perf. tray	600	400		140000
Aluminium AIMg3	530	325	Gastro-Norm GN1/1	140100
3 mm round perforation	354	325	Gastro-Norm GN2/3	140200
Thickness 1.5 mm				
Fold on 4 sides				
4 sides 45°				
In-store baking perf. tray	600	400		141000
Aluminium AIMg3	530	325	Gastro-Norm GN1/1	141100
3 mm round perforation	354	325	Gastro-Norm GN2/1	141200
Thickness 1.5 mm	440	350		141400
Fold on 4 sides				
Long sides 90°				

Stainless steel perforated trays for pretzel type pastry production

Description	Length mm	Width mm	Height mm	Item N°
Stainless steel perforated tray	600	400	17	150000
Stainless steel 4016	580	580	20	150100
1 mm thick	780	580	20	150200
3-sided rim	980	580	20	150300
5 mm square perforation	800	600	20	150400
Stainless steel perforated tray	600	400		151000
Stainless steel 4016	650	530		151100
1 mm thick	780	580		151200
5 mm square perforation	980	580		151300
Also available in 3 mm and 5 mm round perforation				
Short sides 45°				

BAKING TRAYS

PERFORATED, NON-PERFORATED



INFO

Product description:

BICO-baking trays with permanent baking foils offer an easy detachment of the foils after wear. A special protected procedure allows a simple detaching of the terminal clip rails from the tray.

Advantages: Renewal of coatings can be avoided, thus saving money, separation fat, baking foil, and labor.

Our baking trays are also suitable for pretzel type pastry. For optimizing the bottom-building of the pastry, the trays are fitted with a 5 mm perforation right under the foil. The black color of the foil increases the thermal conductivity.

INFO

Product description:

PTFE-fitted trays are suitable for fat-reduced pastry, especially for in-store ovens or for the production of frozen dough pieces.

They tolerate temperatures up to 230°C. Their lifespan depends on the frequency of use: up to 1 or 2 years when used properly on a daily basis. Re-coating is possible.

All dimensions are outer dimensions

Perforated trays with changeable foil

Description	Length mm	Width mm	Height mm	Item N°
PFTE in-store baking tray Aluminium AIMg3 5 mm perforation Thickness 1.5 mm Long sides 90° High rim 10 mm With 2 clip-rails at the short sides	600	400	10	143000

Accessories for perforated trays with changeable foil

Description	Length mm	Width mm	Height mm	Item N°
Changeable foils for baking trays	640	390		143010
	600	400		
Substitute slides, 1 pair of ones , for baking trays	600	400		143011

Perforated trays 3-sided rim with changeable foil

Description	Length mm	Width mm	Height mm	Item N°
PTFE-perforated tray Aluminium AIMg3 5 mm perforation Thickness 2.0 mm With 2 clip-rails at the short sides Front welded inclined	780	580	20	152000
	980	580	20	152100

Accessories for perforated trays 3-sided rim with changeable foil

Description	Length mm	Width mm	Height mm	Item N°
Changeable foils for trays 3-sided rim	830	570	for trays 780 x 580	152010
	1030	570	for trays 980 x 580	152010
Substitute slides, 1 pair of ones , for trays 3-sided rim			for trays 780 x 580 and 980 x 580	143012

BICO offers all special dimensions! Call us: +49 7046-9613-0.

BAKING TRAYS

BAGUETTE TRAYS

TIP

BICO also offers different sizes and types. Just call +49 7046-9613-0 for assistance.



INFO

All tins and trays are available with non-stick coating. Please notify when ordering.



All dimensions are outer dimensions

Baguette trays with contour rim

Description	Length mm	Width mm	Bay width mm	Longside bays	Item N° Ø 3.0 mm	Item N° Ø 2.0 mm
Baguette tray	600	400	80	4	160000	162000
Aluminium AlMg3	600	400	70	5	160100	162100
Thickness 1.5 mm	600	400	55	6	160200	162200
Longside bays	600	400	45	7	160300	162300
Circular rim	780	580	170	3	160400	162400
	780	580	100	5	160500	162500
	780	580	80	6	160600	162600
	780	580	70	7	160700	162700
	780	580	60	8	160800	162800
	780	580	45	10	160900	162900
	980	580	170	3	161000	163000
	980	580	100	5	161100	163100
	980	580	80	6	161200	163200
	980	580	70	7	161300	163300
	980	580	60	8	161400	163400
	980	580	45	10	161500	163500
	650	530	100	4	161600	163600
	650	530	60	7	161700	163700
	650	530	55	8	161800	163800
	650	530	45	9	161900	163900
Baguette tray	600	400	170	3	164000	166500
Aluminium AlMg3	600	400	100	5	164100	166600
Thickness 1.5 mm	600	400	80	6	164200	166700
Shortside bays	600	400	70	7	164300	166800
circular rim	600	400	60	8	164400	166900
	600	400	45	10	164500	167000
	780	580	100	6	164600	167100
	780	580	95	7	164700	167200
	780	580	80	8	164800	167300
	780	580	70	9	164900	167400
	780	580	60	10	165000	167500
	780	580	55	11	165100	167600
	780	580	45	13	165200	167700
	980	580	100	8	165300	167800
	980	580	90	9	165400	167900
	980	580	80	10	165500	168000
	980	580	75	11	165600	168100
	980	580	68	12	165700	168200
	980	580	60	14	165800	168300
	980	580	55	15	165900	168400
	980	580	45	16	166000	168500
	650	530	80	5	166100	168600
	650	530	70	8	166200	168700
	650	530	55	10	166300	168800
	650	530	45	11	166400	168900

BAKING TRAYS

BAGUETTE TRAYS

INFO

These baguette trays guarantee a flat posture of the rolls on the tray floor.



INFO

All tins and trays are available with non-stick coating. Please state when ordering.



All dimensions are outer dimensions

Baguette trays with flat bay floor and no rim						
Description	Length mm	Width mm	Rows longside	Rows shortside	Molds width mm	Item N°
Baguette tray	780	580	6		80	169000
Flat bay floor	780	580	7		70	169100
No rim	780	580	8		60	169200
	780	580		8	80	169300
	780	580		9	70	169400
	780	580		10	60	169500
	530	325	4		71	169900

Baguette trays with no rim						
Description	Length mm	Width mm	Bay width mm	Longside bays	Item N° Ø 3.0 mm	Item N°. Ø 2.0 mm
Baguette tray	600	400	80	4	170000	172500
Aluminium AlMg3	600	400	70	5	170100	172600
Thickness 1.5 mm	600	400	55	6	170200	172700
Longside bays	600	400	45	7	170300	172800
No rim	780	580	170	3	170400	172900
	780	580	100	5	170500	173000
	780	580	80	6	170600	173100
	780	580	70	7	170700	173200
	780	580	60	8	170800	173300
	780	580	45	10	170900	173400
	980	580	170	3	171000	173500
	980	580	100	5	171100	173600
	980	580	80	6	171200	173700
	980	580	70	7	171300	173800
	980	580	60	8	171400	173900
	980	580	45	10	171500	174000
	650	530	100	4	171600	174100
	650	530	60	7	171700	174200
	650	530	55	8	171800	174300
	650	530	45	9	171900	174400

INFO

Product description:

Each bay is fixed solidly onto a welded base frame. Omitting a rim prevents dirty corners. Available with round perforation 3 mm and fine perforation 2 mm.

BAKING TRAYS

BAGUETTE TRAYS

TIP

BICO also offers different sizes and types. Just call +49 7046-9613-0 for assistance.



INFO

All tins and trays are available with non-stick coating. Please state when ordering.

INFO

Ideal for the baking of frozen dough pieces, Replacement nets on request!

All dimensions are outer dimensions

Baguette trays with no rim

Description	Length mm	Width mm	Bay width mm	Shortside bays	Item N° Ø 3.0 mm	Item N° Ø 2.0 mm
Baguette tray	600	400	170	3	175000	177500
Aluminium AlMg3	600	400	100	5	175100	177600
Thickness 1.5 mm	600	400	80	6	175200	177700
Shortside bays	600	400	70	7	175300	177800
No rim	600	400	60	8	175400	177900
	600	400	45	10	175500	178000
	780	580	100	6	175600	178100
	780	580	95	7	175700	178200
	780	580	80	8	175800	178300
	780	580	70	9	175900	178400
	780	580	60	10	176000	178500
	780	580	55	11	176100	178600
	780	580	45	13	176200	178700
	980	580	100	8	176300	178800
	980	580	90	9	176400	178900
	980	580	80	10	176500	179000
	980	580	75	11	176600	179100
	980	580	68	12	176700	179200
	980	580	60	14	176800	179300
	980	580	55	15	176900	179400
	980	580	45	16	177000	179500
	650	530	80	5	177100	179600
	650	530	70	8	177200	179700
	650	530	55	10	177300	179800
	650	530	45	11	177400	179900

Baguette trays with flexible fiberglass fabric

Description	Length mm	Width mm	Longside rows	Shortside rows	Molds width mm	Item N°
Baguette tray for systems	780	580	6		80	180000
With silicone fabric	780	580	7		70	180100
Grey	780	580	8		60	180200
	780	580		8	80	180300
	780	580		9	70	180400
	780	580		10	60	180500

Replacement silicone

Description	Length mm	Width mm	Longside rows	Shortside rows	Molds width mm	Item N°
On demand						

BAKING TRAYS

TRAYS FOR BAKING SYSTEMS

ALL KIND OF TRAYS FOR BAKING SYSTEMS ON REQUEST

TIP

All trays for baking systems are available with a teflon coat.
Just Call + 49 7046-9613-0.

INFO

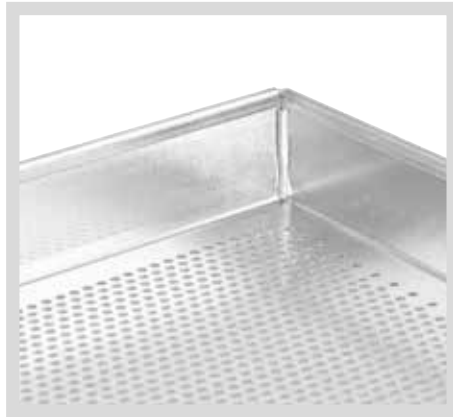
Baking system trays demand utmost dimensional accuracy to guarantee a steady flow. Our trays are manufactured using solid, non-torsion Stainless steel frames in the customer's exact specifications. Only coated versions available.



All dimensions are outer dimensions

Hamburger tray						
Description	Length mm	Width mm	Height mm	Ø Shape mm	Depth mm	Item N°
System trays	on demand					
Hamburger tray	780	580	30	98	12	209500
For 35 Hamburgers						
Aluminized steel sheet						
1 mm with stacking board						
Silicone-rubber coating						

TRAYS FOR FERMENTATION



TRAYS FOR FERMENTATION

TRAYS FOR FERMENTATION, ALUMINUM

INFO

At first glance, the huge variety of trays for fermentation mentioned below may be confusing. Our experience tells us that there is no standard tray for fermentation, which can be used in each individual bakery. The choice is subject to: type of production (freezing, interruption of fermentation, fresh production, par-baking), type of oven (tray feeding automatically or by hand, etc.), type of storage (stacked, rack carts, transport rollers, etc.), type of fabric (there is no universal fabric for all the different production procedures), humidity in the fermentation cabinets (cloth and fleece pickup the humidity from their environment, mesh and foils don't). It is not necessary to use expensive stacking trays for rack carts when simple push-in grills are sufficient. The supply needs to be adjusted to the individual workflow.



Trays for Fermentation

Aluminum, stackable, slip-resistant, ext. height 45 mm

Description	Length mm	Width mm	Push through height mm	Stacking mm	Weight	Item N°/ Size
Tray for fermentation Type AL Without cloth	590	390	48	40		530000
	770	570	48	40		530100
	970	570	48	40		530200
Tray for fermentation Type AL With green cloth and velcro or attachable to a stick	590	390	48	40		530500
	770	570	48	40		530600
	970	570	48	40		530700
Tray for fermentation Type AL With mould (fungus)-free PROFI-NET and attachable to a stick	590	390	48	40		531000
	770	570	48	40		531100
	970	570	48	40		531200

INFO

Upon request trays are available anodized or powder-coated.

INFO

BICO manufactures individual trays to customers dimensions.

TRAYS FOR FERMENTATION

ORDER FORM, DIMENSION AND DATA SHEET 1



INFO

Please attach a layout-sketch to clearly indicate on which side you like to have the perforation.

Tray for Fermentation, Aluminum 1.5 mm
 2 sides with stacking edge,
 slip-proof, compatible for stacking trolleys

Length mm: _____

Width mm: _____

Height mm: _____

With perforation

Without perforation

Attachment of cloth:

Tension rod

Velcro

Inserts:

Without

Green cloth

Profi-Net

Stacking edge:

Long side

Short side

Miscellaneous: _____

Tray for Fermentation, Aluminum 1.5 mm
 4 sides with stacking edge 12 mm
 slip-proof, compatible for stacking trolleys

Length mm: _____

Width mm: _____

Height mm: _____

With perforation

Without perforation

Attachment of cloth:

Tension rod

Velcro

Inserts:

Without

Green cloth

Profi-Net

Stacking edge:

Long side

Short side

Miscellaneous: _____

TRAYS FOR FERMENTATION

ORDER FORM, DIMENSION AND DATA SHEET 2



INFO

Please attach a layout-sketch to clearly indicate on which side you like to have the perforation.

Tray for Fermentation, Aluminum 1.5 mm
stackable, slip-proof, ext. height 48 mm,

Length mm: _____

Width mm: _____

Height mm: 48 mm, stack 40 mm, inside 38 mm

With perforation

Without perforation

Attachment of cloth:

Tension rod

Velcro

Inserts:

Without

Green cloth

Profi-Net

Miscellaneous: _____

Tray for Fermentation, Aluminum 1.5 mm
stackable, with BICO-section

Length mm: _____

Width mm: _____

Height mm: 50 mm/42 mm

With perforation

Without perforation

Attachment of cloth:

Tension rod

Velcro

Inserts:

Without

Green cloth

Profi-Net

Pushing edge:

Long side

Short side

Miscellaneous: _____

TRAYS FOR FERMENTATION

ORDER FORM, DIMENSION AND DATA SHEET 3



INFO

Please attach a layout-sketch to clearly indicate on which side you like to have the perforation.

Tray for Fermentation, Aluminum 1.5 mm
not stackable, for insertion in rack cart

Length mm: _____

Width mm: _____

Height mm: _____

With perforation

Without perforation

Attachment of cloth: _____

Tension rod

Velcro

Inserts: _____

Without

Green cloth

Profi-Net

Miscellaneous: _____

TERMS AND CONDITIONS

§ 1 Preface

1. The general conditions of sale and delivery set forth here will apply for the whole duration of the business relationship. The following terms and conditions will not apply to our purchases and orders. The latter are subject to our separate conditions for purchase and orders.
2. Differing, opposing or ancillary terms and conditions of the customer will not become an integral part of the contract even when known, unless we explicitly acknowledge their applicability.
3. The following terms and conditions will apply even when we make deliveries to the customer without reservation on our part, in full awareness of opposing or differing terms or conditions on the part of the customer.
4. The term „customer“ and “customers“ as used hereunder is understood to apply solely to business entities. Hence, the terms and conditions set forth here do not apply to final consumers.

§ 2 Conclusion of contract

1. Our offers and bids are conditional and non-binding. Likewise, recommendations or samples provided by us are non-committal. As we have no precise knowledge of where and how our products or services will be employed, our recommendations or samples will always be provided on a conditional basis. Consequently, we will not be held liable for any faulty or inappropriate recommendations.
2. Customers will be contractually bound to their orders for four weeks. For us, such orders will only be binding inasmuch as we have confirmed them in writing or have fulfilled the order by delivery. We are entitled to accept customers' orders within the aforementioned four-week period of commitment. A binding contract will not be effective until the customer's receipt of our written acceptance of the order. However, the customer is not entitled to cancel his order even in the case of a belated or deferred receipt of the order confirmation.
3. Our acceptance of customers' orders will always be subject to the availability of the products ordered.
4. Any images, drawings, calculations or other materials provided to the customer will remain within our ownership and copyright. They must not be made available to third parties. The customer is obliged to return them to us in their entirety if no contract accrues or if a contract is terminated.

§ 3 Delivery and transfer of perils

1. Any delivery dates provided by us will only be regarded as binding if confirmed contractually or in writing. Differing agreements on binding delivery dates have to be concluded explicitly and in writing. Any delivery period to which we have committed will be subject to prior clarification of any and all technical issues as well as to the timely and proper fulfillment of all of the customer's obligations, in particular his liability to pay.
In cases of strike, lockout, disruption of operations, energy shortfall, traffic disturbance, force majeure, non-availability of essential third-party components or other fulfillment obstacles beyond our control we are entitled to a fair adjustment of promised delivery dates. The same reservation will apply in case of any unforeseeable machinery failure occurring outside of our sphere of responsibility. In such case we will likewise be entitled to a fair adjustment of promised delivery dates.
2. We reserve the right to perform partial deliveries and partial services to an extent deemed acceptable for the customer. In case of partial deliveries, the occurrence of deficiencies in just one partial delivery will not entitle the customer to cancel the contract as a whole.
3. The products to be delivered by us will not be insured by us. The customer can approach us about insuring our deliveries. However, any such inquiry will not constitute an insuring our deliveries. However, any such inquiry will not constitute an obligation on our part to insure our deliveries. In case we decide to voluntarily insure a delivery this will in each case be done at customer's expense.
4. In case of problems and additional expenses resulting from faulty address data submitted by the customer, the latter will have to reimburse us for these expenses. Customer's obligation to reimburse us for expenses caused by a failed delivery attempt will also be effective in cases in which physical factors on the ground prevent the delivery of a shipment, or when the customer can not be located under the address provided by him.

5. Any delivery dates or delivery periods of which customer has been notified will be acknowledged as duly met when the shipment has been consigned to the carrier, forwarding agent or another person charged with the job of delivering it to the customer. Should the handing-over of the shipment to the party charged with its delivery be delayed for reasons within the customer's responsibility, our statement announcing that the shipment is ready for pick-up within the agreed-upon delivery period shall suffice to verify our adherence to those dates and periods.
6. In cases where we have agreed to take back a product after a specified usage period, customer shall be obliged to return originally delivered to him.
7. In cases where we default on delivery dates or periods and would consequently be liable for damage compensation we are obliged to make good only for concrete and proven damages resulting from the delay. Furthermore, the compensation is limited to 5 percent of the value of the delayed shipment or partial shipment. This liability limitation will not take effect in cases of our vicarious agents, nor will it take effect in case of culpable endangerment of life, body or health, or for claims based on product liability laws.
Inasmuch as we might be lawfully liable for damage compensation, certain damages caused by delay, such as loss of earnings or losses due to interruption of operations, are excluded from liability claims. This liability limitation will likewise not take effect in cases of intentional or grossly negligent breach of contract on our part or on the part of our vicarious agents, nor will it take effect in case of culpable endangerment of life, body or health or for claims based on product liability laws.
8. Should the customer fall behind in accepting our delivery (“default of acceptance”) we will be entitled, after expiry of a deadline set by us, to withdraw from the contract or demand compensation. Our rightful entitlements regarding default of acceptance will remain unaffected.
Customers will be deemed in default of acceptance if they fail to admit delivery for more than four weeks after having received our shipment notice. In case of default of acceptance, the customer will have to reimburse us for any and all expenses ensuing thereof, such as storage costs, storage rental expenses and contingent insurance fees.
We are not bound, however, under no obligation, to insure stored items. Furthermore, we reserve the right to use the services of a hauling company or a similar third party with pertinent expertise, to store such items at the customer's expense.
9. As an alternative to claiming refund of storage costs accrued, as stipulated under paragraph 8, we also reserve the right, in case of the customer's default of acceptance, to charge the customer a flat fee for storage costs pursuant to our current table of storage costs (presently EUR 5.50 per square meter and month). We will make our storage costs spreadsheet available to the customer upon request. The customer has the right to demonstrate that our storage costs have actually been lesser than stated, or even that no storage costs have accrued.
10. Any and all deliveries resp. services rendered by us will come “ex premises”. The risk of accidental loss and accidental handover of the shipment to the carrier, forwarding agent or another person charged with the job of delivering it to the customer. This risk transfer will take effect, at the latest, when the shipment leaves the premises resp. when the data files are mailed to the customer. If dispatch is delayed due to circumstances within the customer's sphere of responsibility, risk shall pass to the customer from the day on which notification is given that the shipment is ready for dispatch.

§ 4 Payments/Prices

1. Unless otherwise agreed on in writing, our stated prices are effective “ex premises”, with VAT (at current legal rate) added on top. Ancillary costs, such as for packaging, hauling, customs fees or cargo insurance be invoiced separately.
2. Prices agreed upon will be binding within a period of four months after conclusion of contract. In cases where delivery of goods or services is intended to occur more than 4 months after conclusion of contract, we shall be entitled to raise the contracted compensation resp. the agreed-on prices commensurately, inasmuch as conditions compensation resp. the agreed-on prices commensurately, inasmuch as conditions on which pricing were based – particularly material costs, wages and public dues – have changed since the conclusion to the customer upon request.
3. No allowances or other discounts will be granted. Any deduction or trade discount requires an explicit written agreement.
4. Absent agreements to the contrary, our invoices will fall due immediately and are to be paid in full.

TERMS AND CONDITIONS

5. The customer has the right to offset if his counter claims have been established as legally binding, or are acknowledged by us.
6. A retaining lien can be executed by the customer only if his counter claim is rooted in the same contractual relationship.
7. Bills of exchange or cheques do not have a fulfillment effect. We are under no obligation to redeem bills or cheques issued us, not even for the sake of fulfillment. Consequently, we reserve the right to return bills of change or cheques to the customer at latter's expense. Should we nevertheless accept a bill of change or a cheque, it is for the sake of fulfillment only. Bank discounts, currency exchange fees and other costs will be billed to the customer in every such case.

§ 5 Limitation periods and liability for defects

1. Measures, weights, images, drawings, samples and descriptions in sales brochures do not constitute an „agreement on product properties“ according to §§ 434, 636 BGB (German Civil Code). For our execution of orders such descriptive data are binding only if they have explicitly been confirmed by us in writing.
2. We are under no obligation to check or comment drawings we receive from the customer. We accept no liability for shortcomings in any of the goods and services rendered by us that result from faulty drawings provided by the customer.
3. Recommendations or samples provided by us are always non-committal. As we have no precise knowledge of the where and how our products or services will be employed, our recommendations or sample will always be provided on a conditional basis. Consequently, we will not be held liable for any faulty or inappropriate recommendations.
4. Should shortcomings or deficiencies be identified at the time of the transfer of perils, we are entitled to supplementary performance, amendment or new production, whichever we choose. Should we fail on making good, the customer has the right to demand price reduction or the rescission of the contract, whichever he chooses. However, our efforts to make good can only be rated as insufficient after three failed attempts, unless the nature of the deficiency or other circumstances suggest otherwise.
5. In case of an infringement of contract (a shortcoming or deficiency) that is obviously insignificant or marginal, as, for example a visual flaw, the customer has no right to rescind the contract. An insignificant resp. marginal infringement of contract is assumed to positively exist whenever shortcomings or deficiencies are only visual in nature while the operability of the goods or services provided is not negatively affected. Rescission of contract will likewise be unacceptable if the grounds for complaint that would otherwise justify a rescission have been largely or solely caused by the customer, if the shortcomings in question have not been caused by us, or if the customer is in default of acceptance.
6. A shortcoming or deficiency as defined by the laws governing warranties can not be supposed to exist if deviations from our specifications, particularly with regard to measurements, dwell within the tolerance range submitted by the respective manufacturer. If damages are caused by customer's inappropriate or improper use of the product, no warranty will be granted. The same applies with regard to what is sometimes called planned obsolescence.
7. The customer is obliged to inspect shipments of goods or services immediately after receipt, and to immediately register a complaint about any shortcomings found. §§ 377, 378 HGB (German Civil Code) apply. As long as these paragraphs do not indicate otherwise, the goods or services delivered will be assumed accepted and approved if no complaints are broached within a week of receipt. If shortcomings or deficiencies are not immediately reported, warranty claims by the customer can not be acknowledged.
8. Warranty claims of the customer in relation to shortcomings or deficiencies are subject to a limitation period of twelve months, dating from the commencement of limitation as defined by the law. This does not apply in cases in which §§ 438 Abs. 1 Nr. 2, 634 a Abs. 1 Nr. 2, 479 Abs. 1 BGB (German Civil Code) stipulate longer limitation periods. Furthermore, the limitation period of 12 months will not apply to physical injuries, impairment of health, liability resulting from willful physical injuries, impairment of health, liability resulting from willful intent, concealment of a deficiency, or if we have granted guarantees for properties and condition of the product. Likewise, said limitation will not apply to claims pursuant to the Product Liability Act.

§ 6 Retention of title

1. We will retain title to the delivered items until all and any of our claims vis-à-vis the customer resulting from our business relationship are fulfilled, in particular payment claims.
2. The customer is entitled to sell the reserved goods in the proper course of business unless he is in default in his payments to us. It is impermissible for the customer to pledge the reserved goods or assign them as collateral. The customer is, by way of precaution, surrendering receivables ensuing from such a sale or from another legal issue (illicit practice, insurance) to us presently. The limit of indemnity in case of such a surrender of receivables is 110% of the payment claim to be safeguarded. We herewith declare our acceptance of the surrender. At the same time, we are revocably authorizing the customer to collect the surrendered receivables. The authorization to resell the reserved goods will be forfeited immediately if a petition to institute settlement or insolvency proceedings is filed.
3. Any processing or alteration of the delivered goods by the customer shall always be undertaken on our behalf. It is providently agreed already now that, in case the delivered goods are processed and incorporated with other items so that our ownership becomes extinct, we shall acquire co-ownership of the new object in proportion to the relative values contributed. The authorization to process, reconfigure, incorporate or merge the reserved goods will be forfeited immediately if a petition to institute settlement or insolvency proceedings is filed.
4. As long as our retention of title is in force, the customer is obliged to handle the reserved goods with care, and in particular to insure them properly against the common risks, at his expense. Insofar as maintenance and inspection jobs become due the customer will have to commission them at his expense.
5. If the reserved goods are seized by a third party, the customer is obliged to inform that party of our ownership title, and to immediately inform us about the seizure. If the customer disregards this requirement, and if the third party is not able or willing to reimburse us for the ensuing costs, we will hold the customer liable.
6. In case of contractual violations by the customer, in particular in case of payment default, we are entitled to prohibit the resale of the reserved goods, rescind the contract and demand restitution of the reserved goods.

§ 7 Warranty and limitation

1. No warranty shall be accepted in cases of minor, non-essential violations of our contractual duties, unless an intentional breach of contract has been committed by us or our vicarious agent. In cases of slightly negligent violations, our liability is limited to the redress of fairly typical damages that can be expected in contracts of this type. Essential (as opposed to non-essential) contractual duties shall be defined as contractual obligations whose fulfillment is the precondition for the proper execution of the contract, whose observance the contracting party can ordinarily rely on, and whose violation would jeopardize the whole purpose of the contract.
2. The disclaimer of warranty and the liability restrictions will not apply in cases of culpable endangerment of life, body or health, nor to claims based on product liability laws.
3. Inasmuch as the customer has rightful damages compensation claims against us, these will expire within one year after the legal commencement of limitation. This liability limitation will not apply in cases of culpable endangerment of life, body or health, nor to claims based on product liability laws. Nor will it apply in cases of intentional or grossly negligent breach of contract.

TERMS AND CONDITIONS

§ 8 Tools

1. We will retain ownership of our tools and all tools produced by us, including those placed at the customer's disposal, until all payments ensuing from the contract have been received.
2. The customer is obliged to insure, at his expense, any tools placed at his disposal that are still our property, against damage or loss due to fire, water or theft. Furthermore, the customer already now and herewith assigns any and all compensation claims ensuing from such insurance to us. We herewith accept the assignment.
3. The customer cannot acquire property rights to our tools until these tools have been paid in full. If this is the case, tools (including any tools placed at the customer's disposal by us) that are stored on our premises will have to be picked up by the customer, at his expense, within 12 months after the most recent delivery of goods or services. Should the customer neglect to pick up the tools within said period we are entitled to set him a further deadline of two months for the collection of the tools. After expiration of that period we are entitled to put the tools in storage or to dispose of them, at the customer's expense.
4. Manufacturing costs for tools that are custom-made for the customer will be borne by the customer, including maintenance costs as well as all expenses for the possible restocking and/or repair of such custom-made tools, unless the loss or deterioration of the tools is demonstrably our fault.

§ 9 Applicable Law and Legal Venue

1. The laws of the Federal Republic of Germany apply to all legal relationships between us and the customer. The provisions of the UN Sales Convention (CISG) do not apply.
2. The place of performance for both contracting partners shall be Pfaffenhofen, Germany.
3. The legal venue shall be the court (Amtsgericht or Landgericht) having jurisdiction over the place of performance.

§ 10 Severability Clause

Should individual provisions of the contract, including these general terms and conditions, be or become invalid fully or in part, the validity of the remaining provisions will not be affected.