



GmbH Maschinenhandel

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Montagen  
Consulting  
Engineering

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<i>Brief-Nr</i>	<i>Kunden-Nr</i>	<i>Ihr Ansprechpartner</i>	<i>Telefax</i>	<i>Zeichen</i>	<i>Datum</i>
1910164	11606	Alexander Sohn		AS/AM	23.05.2019

## MACHINERY LIST NO. 1/2019

### Second-hand machines and lines:

#### Chocolate - cocoa - chocolates - nuts - almonds

#### ref.

- |     |  |               |
|-----|--|---------------|
| 1.  | 1 marzipan manufacturing line from the almond to the raw marzipan                  | 28874         |
| 2.  | 1 One-shot depositing line MACINTYRE, 2000 kg/8 h, year 2008                       | 26208         |
| 3.  | 1 one-layer bar line, 600 mm wide, with enrobing machine KADEMA                    | 27741         |
| 4.  | 1 two-layer bar line SOLLICH, 600 mm wide  | 28812         |
| 5.  | 1 double sigma blade mixer GARDAM, 400 l full capacity, jacketed                   | 28769         |
| 6.  | 1 double sigma blade mixer GUIITTARD type M54S, 150 l, already overhauled          | 90340         |
| 7.  | 1 laboratory ball mill KHANDABI, 50 kg useful capacity, stainless steel, brand-new | 90335         |
| 8.  | 1 tempering machine SOLLICH type FD 100, 100 kg/h max.                             | 90331         |
| 9.  | 1 tempering machine SOLLICH Typ FD 200, 200 kg/h max.                              | 42357         |
| 10. | 1 tempering machine RASCH TR 5, up to 500 kg/h, modernized with guarantee          | 90324         |
| 11. | 1 tempering machine KREUER BETAMAT 500, 500 kg/h max.                              | 42640         |
| 12. | 1 tempering machine BLUM Tempermat TS 100 CU-F, 100 kg/h, year 1999                | 42597         |
| 13. | 1 mini temper MASSA, 5 l, demonstration machine, top condition                     | 42562         |
| 14. | 1 enrober NIELSEN Tempra 320, overhauled with guarantee                            | 90256         |
| 15. | 1 enrober NIELSEN Tempra 320, top condition  | 42626         |
| 16. | 1 enrober SOLLICH TS 820, fully overhauled, delivery time about 2-3 months         | 42569         |
| 17. | 1 enrober MF, 820 mm working width, stainless steel                                | 28844         |
| 18. | 3 cooling tunnels SOLLICH MK 280, 10-11 m long, good condition                     | 42540/42444/0 |
| 19. | 1 cooling tunnel SOLLICH MK 320, 1,5 m plus 8 m tunnel                             | 42439         |
| 20. | 1 cooling tunnel SOLLICH KS 820, 820 mm working width, 14 m tunnel                 | 71299         |

	<u>ref.</u>
21. 1 enrobing line KREUTER, 1,000 mm working width, 22 m cooling	71215
22. 2 dosing machines for chocolate or filling masses KNOBEL type CA 9	90254/42580
23. 1 dosing machine for chocolate/filling masses BTC, about 300 mm working width	42642
24. 2 fountains for chocolate SAVY GOISEAU, stainless steel	42648/9
25. 1 vibratory table for chocolate moulds PFEFFER, 700 x 500 mm	42646
<del>26. 1 three-roll refiner VÖGELE FY 3130, 600 mm roll width</del>	<del>42641</del>
27. 1 three-roll refiner VÖGELE PW3408, 1,000 mm roll width	42531
28. 1 three-roll refiner LEHMANN WD 13, 1,300 mm roll width	28862
29. 2 nut clusters machines Chrunch 24 & 40, manua, mini	42633/4
30. 1 roaster LEHMANN, for marzipan, copper execution, gas burner	42584
31. 1 flame scarf tunnel KRÜGER SALECKER FT 400, for marzipan	71300
32. 2 separators (nuts/shells), 80-100 kg/h	42564/5
33. 1 nut breaker KEMUTEC, 1,000 mm working width, for granulates	42517
34. 1 marzipan extruder OKA, 320 mm working width, for ropes etc.	42306
35. 2 colloid mills FRYMA types MK 95 & MK 360, for nuts	28864/5
36. 1 almond cutting machine BAUERMEISTER BA 625, for granulating	28858
37. 2 cocoa butter presses Bauermeister CPH 12/18, 1 x 10, 1 x 12 pots	28839/40
38. 1 wrapping machine for chocolate eggs RASCH RHE, 300 pieces/min.	28819
39. 1 melting pan MASSA TCXF 1,5, 105 l capacity, new	71321
40. 1 mill Bauermeister type N 1000 m, for cocoa nibs, year 2013	28785
41. 1 guillotine HAAS HHPB, 200 mm wide	71293
42. 1 guillotine RHEON, about 150 mm working width	71292
43. 1 wrapping machine NAGEMA EL 11, for pralines or wafers, fully overhauled	71287
44. 1 wrapping machine SMB cross wrapper for neapolitains, for Christmas tree decorations, top condition	71237
45. 2 ball mills WIENER C 40, about 500-600 kg/h, continuously working	28871
46. 1 breaking and cleaning machine BAUERMEISTER type BR 21, for cocoa beans	28872
47. 1 plate temper SOLLICH type TT 4000, year 2010, top condition	28880
48. 1 plate temper SOLLICH MSV 1500, year 1999, top condition	28881
49. 1 tempering machine LLOVERAS type AAV250, year 2002	28823
50. 1 wrapping machine/foiling machine ULMA, for chocolate candies 4-5 g, 19-20 mm diameter	28824

## Coffee

51. 1 drum roaster PROBAT type GG/GO 240, burner Weishaupt, year 2002 with cooling carousel, with cyclone and fan, undismantled, ex location Germany	28870
52. Several roasters PROBAT, fully overhauled, delivery time about 3-4 months, available types: LG 5, UG 15, UG 22, G 90, G 120	28867

**Sweets - fondant - toffee - peppermint - panned goods - mogul -  
chewing-gum**

**ref.**

53. 1 small candy production from cooker to bag filling because of closing Down	28863
54. 1 chiclet chewing gum line TOGUM BOSCH, without panning	28854
55. 1 sugar pulling machine RUFFINATTI TP 30, horizontal, with protective cover	71207
56. 1 coating cabin DUMOULIN IDA 3000	28853
57. 1 fondant beating machine PEFA CKA 16, up to 350 kg/h	24306
58. 1 roll packing machine AUTOWRAPERS type RH, for example pepper mint rolls, output 160 pieces/min.	25906
59. 1 stick packing machine for toffees NAGEMA type ST 2	25972
60. 2 toffee forming and packing line NAGEMA type LA 2, double twist wrap	26266/27732
61. 3 coating pans PEFA CBA 4, copper, adjustable, 900 mm diameter	26229/42495/6
62. 1 laboratory coating pan BRUCKS Labor VII, 3-7 kg useful capacity	71324
63. 9 coating pans BRUCKS, copper, 900 mm diameter, about 80 kg panned goods nucleus	71323/ 71304/71260/71276/7/8
64. 2 coating pans PS, 1.600 mm diameter, stainless steel	71305
65. 1 coating pan Jacob Carl, 900 mm diameter, stainless steel inside, with Pushers	71234
66. 1 mogul line WINKLER & DÜNNEBIER type 361 EC, year 1995	26776
67. 1 pressure whisk MONDOMIX VA 15 L, 150-450 kg/h	28869
68. 1 gas cooker OOMS, Fapoker gas, 30 l capacity, tested	90332
69. 1 tiltable cooking kettle MARELLI, about 100 kg useful capacity, gas Heated	42563
70. 1 cooker CARLE MONTANARI MR 150 CU, for praline, gas, batches about 70 kg	71285
71. 1 glucose tank HELMES RW 1000, 1.000 l capacity, stainless steel	42518
72. 1 flavour dosing machine SARTORIUS, up to 40 l capacity, for cookers	28860
73. 1 mill Bauermeister SMM 800 V, for cocoa nibs	28829
74. 1 sugaring drum NID Sander, year 2005	71246
75. 2 miniwraps KOSPACK 1000, output 700 pieces/min. for candy/chewing gum balls etc., year 2009, unused	71233
76. 1 cooking coil for BOSCH cooker type 155 B in stainless steel, new	71217

**biscuit – wafers - muesli - bread - bun**

77. 1 biscuit rotary moulder COMAS for jams or chocolat layers, 1.000 mm working width, top condition as almost unused	27721
78. 1 bakin oven KOCULA, for mini wafer rolls, semi automatic	25435
79. 1 blender, for e.g. muesli, up to 150 kg useful capacity	42604
80. 1 depositor POLIN Multidrop	42529
81. 1 bun line KÖNIG Lippelt Mini Rex	28855
82. 1 conitioning tunnel HAAS, KS 3000 / KTU 870, for wafer sheets	28833



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**Other machines**

**ref.**

83. 1 vibratory sieve LOCKER type L 44, 2 exits, feeding about 800 x 800 mm	90273
84. 1 blanching machine SCHULE, SCH 1, for nuts, grain, seeds ect., unused	28873
85. 1 granite refiner RHENANIA, two-roll refiner, about 300 mm wide, partially overhauled	90339
86. 1 bag packing machine AUDION ELEKTRO, 20-40 strokes, top condition	42636
87. 1 bag packing machine BOSCH Hamac Hansella type 175 H	42607
88. 1 asymetric moved mixer KRANENBERG MT 100, for gentle mixing	42635
89. 1 powder mixer DRAIS GR 43, 450 l capacity, spiral agitator	42589
90. 1 granulating machine ALEXANDERWERK HGM, with several inserts	42585
91. 1 laboratory cutter SCHARFEN, 1-5 kg useful capacity max., stainless steel	42583
92. 1 cutter STEPHAN type UMB 120 E	28816
93. 1 apple blanching machine, 3-fold paralled blanching, USA import	42582
94. 1 extruder DÜKER, for meat or masses of similar consistency, 4-fold	42578
95. 1 flowpack NAGEMA Filutex 2, up to 80 strokes/min., seales directly at the product	42347
96. 1 planetary agitator HERBST Rapid 12, with cooking function, about 50 l useful capacity	71308
97. 1 heating cabinet BINDER KB 720/E2	71296
98. 1 climatic cabinet HERAEUS VM 04/100	71295
99. 1 double weigher HASTAMAT STAMM, up to 500 g, about 25 strokes/min.	71273
100. 2 sorting machines MASCHIMPEX SORTOMAT 6 D, for candies, tablets, pastils etc., top condition	71255/6
101. 1 bag filling and clip sealing machine OPTIMA BA6/CH, for bags	71249
102. 1 shrink tunnel KALLFASS COMPAKTR 650 D, good condition	71253
103. 2 cellophaning overwrapping machine KALLFASS 500 Servo, For praline cartons etc., top condition	71239

**Please also consider our brand-new machines which can be seen on our homepage [www.schokoma.com](http://www.schokoma.com):**

1. brand-new drum roasters incl. cooling sieve for 5 kg, 22 kg, 60 kg batches	28201/2/66
2. mini temper for chocolate, 5-10 kg/batch	26531/5
3. mini moulding line for filled bars or chocolates	27244
4. mini forming line for cereal bars, 400 mm working width	28176
5. laboratory cooker, 5 l batches, closed in stainless steel with agitator	26315
6. laboratory coating pans, 5 kg or 20 kg useful capacity, stainless steel	28033
7. tempering machines for chocolate, 250 kg/h max., stainless steel	27770/71224



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|---|-------------------|
| 8. ball mills for chocolate in stainless steel, continuously and batch wise working                     | 27132/41          |
| 9. moulding lines for chocolate with or without fillings, or one-shot                                   | 27135/6/8/9/40/42 |
| 10. nut pastes filling machines into glasses for 2 colors, twisted                                      | 27143             |
| 11. wrapping machine for chocolates and mini bars in double twist or fold wrap, incl. automatic feeding | 27144             |
| 12. jelly depositing and sugaring lines   | 27145/547         |
| 13. jelly oiling drums in stainless steel   | 27772             |
| 14. jelly cooking line, 500 kg/h max., stainless steel  | 27744             |
| 15. chocolate mixer, output 1,800 kg/h, 2 shaft mixers with pump  | 27131             |
| 16. tempermeter for chocolate SCHOKOMA type DS 6  | 42334             |
| 17. fondant beater, 100-200 kg/h, inside in stainless steel   | 28350/75          |
| 18. chocolate lentil line, depending on panned goods nucleus size up to 120 kg/h                        | 26179             |
| 19. chocolate tanks, melting tanks and pumps in stainless steel   |                   |

In case you did not find the corresponding machines in this list, we kindly ask you to send your inquiry to [info@schokoma.de](mailto:info@schokoma.de). We dispose of many more second-hand machines and lines as well as **brand-new** machines. You can find all our available machines also on our website [www.schokoma.com](http://www.schokoma.com).

Furthermore, we also manufacture **special machines/prototypes** for our customers.

**You dispose of old machines with which you are working for centuries and would like to replace them with new machines? Please contact us before.** We can renew and modernize your machines for max. half a price as the new price so that they work again as good as new machines.

**If you want to sell your machines and lines please contact us. We surely have potential buyers for them!**

We look forward to receiving your inquiries.

Best regards

**SCHOKOMA GmbH**