



GmbH Maschinenhandel

SCHOKOMA GmbH Niersweg 84 • D-47877 Willich-Neersen

Montagen
Consulting
Engineering

Niersweg 84
D-47877 Willich-Neersen

Telefon: 02156/49 66-0
Telefax: 02156/49 66-29
E-Mail: info@schokoma.de
Internet: www.schokoma.com

Bankverbindungen:

Deutsche Bank Privat- und
Geschäftskunden AG
Konto-Nr. 209 226 0 (BLZ 300 700 24)
IBAN-Nr.: DE08 300 700 240 2092260 00
BIC/SWIFT: DEUT DE DBDUE

Brief-Nr	Kunden-Nr	Ihr Ansprechpartner	Telefax	Zeichen	Datum
2110164	11606	Alexander Sohn		AS/AS	30.04.2021

MACHINERY LIST NO. 1/2021

Chocolate

reference no.

- | | |
|---|-------------|
| 1. 1 tempering machine BLUM type FD 200, up to 200 kg/h, fully overhauled | 90437 |
| 2. 1 laboratory conche JAF INOX, useful capacity 10 kg Nutzinhalt, YOM 2016 | 90446 |
| 3. 1 tempering machine MEMAK, up to 250 kg/h, demonstration machine | 90443 |
| 4. 1 tempering machine CHOCOTECH type TP 10, YOM 1996 | 29606 |
| 5. 2 tempering machines SOLLICH type 100, up to 80 kg/h consumption | 42830/42715 |
| 6. 1 laboratory temper MASSA type Temperina, 5 kg useful capacity, demonstration machine | 42562 |
| 7. 1 truffle ball line BEPEX HUTT, extruder plus 5 x unrollers | 71398 |
| 8. 1 enrobing line SOLLICH, 420 mm, incl. in-built temper | 90404/42302 |
| 9. 1 enrobing line BLUM type 305, bottom cooler 4.8 m, enrober incl. in-built tempering and final coolint tunnel 10 m | 29651 |
| 10. 2 cooling tunnels Sollich MK 280, several lenghts available | 90370/42849 |
| 11. 1 cooling tunnel NIELSEN, 300 mm x 9 m long | 71391 |
| 12. 1 cooling tunnel SOLLICH type MK 320, total length 8 m | 71388 |
| 13. 1 cooling tunnel BLUM, 420 mm, 8 m tunnel, totally 10,5 m | 29662 |
| 14. 1 enrobing machine SOLLICH type UT 280, incl. temper | 90314 |
| 15. 1 enrobing machine NIELSEN type Tempra 320, incl. temper, stainless steel | 90256 |
| 16. 1 enrobing machine NIELSEN type 300, without temperierung | 71390 |
| 17. 1 enrobing machine SOLLICH type TS 820, incl. on-built temper | 42569 |
| 18. 1 cooling tunnel SOLLICH type KS 820, 16 m total length | 71299 |
| 19. 1 agitator SOLLICH type RW 150, 150 kg useful capacity | 90365 |
| 20. 2 praline depositors KNOBEL type CA 9, fully overhauled | 90254/42580 |
| 21. 1 dissolving agitators NAGEMA type TS 1-20, max. capacity 220 kg | 42358 |
| 22. 1 nibs mill DUYVIS WIENER type Nibrotom, 500 kg/h, for cacao | 42854 |

reference no.

23. 1 truffle filler DEDY type TRUEFUE, 7 pistons, top Zustand	42751
24. 1 dry conche THOUET type SV 1250, with 2 steel rolls with rotor	71379
25. 1 one-shot depositor AWEMA type UDM 202, for pralines	29666
26. 1 depositor AWEMA type MKD 180, for pralines & bars	71365
27. 1 depositor BÄR, for hollow good moulds and similar, manual feeding	71357
28. 1 chocolate mixer BEETZ type MK 1, 250 kg, inside stainless steel	26175
29. 2 universal conche GODDART type 1000, fully overhauled on request	29623
30. 1 one-shot depositing line KNOBEL type KCM, 9 nozzles	29656

Sugar - toffee - sweets - jellies - fondant - nougat - chewing gum - croquant

31. 1 dosing pump NETZSCH type NEMO, 200 kg/h, for jellies	90395
32. 1 sugar grinding line ALPINE, up to 250 kg/h, already functionally overhauled	90392
33. 1 sugar mill BAUERMEISTER type UZU 01, up to 100 kg/h, with table	42768
34. 1 universal cooker OOMS type FABKOKER, 30 l, with gas	90332
35. 1 candy forming and cooling line HÄNSEL, abt. 300 kg/h	42789
36. 1 chewing gum extruder with ball roller MAZZONI type TRA 100 CG	71400
37. 2 cookers LANG type 81, 220 l, copper, Honeywell gas burner	71386/5
38. 1 tiltable cooking pan THEEGARTEN, copper, steam, 65-100 kg useful capacity	71242
39. 1 filling pump EUROMEC, for candy lines	29619
40. 1 sugar silo line REIMELT, 36 to filling capacity, with suction	29650
41. 1 depositor KREUTER type FG 68/6-8, for fondant, jellies, etc.	29690
42. 2 cooking agitators THEEGARTEN type R 109, copper, 360 l useful capacity	29692
43. 1 mogul line NID type M301, 1-color depositing head	29675
44. 1 depositing line for candies CHOCOTECH / APV, YOM 2011, up to 1.5 to/h	29669
45. 1 depositing line CD 30, for gum bears into moulds, YOM 2020	29634
46. 1 cooling drum RUFFINATTI type RCT 100, up to 600 kg/h	29613

panned goods - nuts - coffee - cereals

47. 4 coating pans BRUCKS, copper, 900 mm diameter	90415
48. 1 laboratory coating pan BRUCKS type V2A, coated, 5-20 kg batches	90380
49. 1 laboratory coating pan, with hot and cold air, stainless steel, 10 l, new	71318
50. 1 cold air fan SCHOKOMA type KL, for coating pans, new	81641
51. 1 chocolate spraying line SCHOKOMA type DÜSE 30, new	81630
52. 1 vibratory sieve, with 8 change sieves, was used for nuts	42940
53. 1 drum roaster PROBAT type UG 15, excellent condition	71394

reference no.

54. 2 coating pans type PS, stainless steel, 1,600 mm diameter, with aeration inside 71305

biscuit - marzipan - pyramid cakes - bread - wafers - coconut - cakes

55. 1 ice cream cones line HAAS DANGER, 96 plates, YOM 2004 29679
56. 1 wafer rolls line ZIEGLER, 21 baking plates, with cream filling 29302
57. 1 cream wafer manufacturing line NAGEMA type G 30 – AK 30 29612
58. 1 depositor / extruder RHEON type KN170, functional 90462
59. 2 wafer dough mixer type TM 120, aluminium, 120 l useful capacity 90396-7
60. 1 batch former KRÜGER SALECKER type MS 1, for marzipan 90378
61. 1 vacuum mixer STEPHAN type VM 60 Edelstahl, excellent condition 71375
62. 1 batch sizing machine DÜKER REX type MN 30 N 90364
63. 2 granit roll refiners, 2 rolls, working width 300 mm 90363/339
64. 2 cake cutting machines KRUMBEIN, for several divisions 42910/1
65. 2 dough mixer REGO type Libelle, 30 l 42909/8
66. 3 pyramid cake machines SCHLEE 42763/1/2
67. 1 long roller / roller machine SEEWER RONDA type 5/5 42100
68. 1 double-Z kneader LINDEN type 250, cover and jacket in stainless steel 71406
69. 3 double-Z kneader NAGEMA type DMK 400, still in production, available in 11/2021 29615
70. 1 planetary mixer TONELLI, abt. 800 l useful capacity 71360
71. 1 planetary mixer TONELLI, abt. 100-200 l useful capacity 71405
72. 1 planetary mixer TONELLI, ca. 100 l useful capacity 71404
73. 1 fat dissolving trough MÜLLER type M 400, abt. 1,400 l 71399
74. 3 troughs DIOSNA, spiral kneader, 1,000 mm diameter, steel 29693
75. 1 rotary moulder EFETTI, rolls 800 mm wide, with several rolls 29653
76. 1 steel belt oven IMAFORNI, 1,000 mm x 30 m, already dismantled 29640
77. 1 depositor SCHEFFERS type REKORT 460, with wire cutting machine and 2 piston sets, was used for coconut products 29691

weighing and wrapping

78. 1 volumetric dosing NAGEMA type DB 5 for bag packing machines etc. 90449
79. 1 foiling machine CHOCOTECH type ED 1, for beetles etc. 42746
80. 1 double weigher HASTAMAT type STAMM, up to 500 g 71273
81. 1 double weigher OPTIMA type HWS 201, up to 300 g 42245
82. 1 double weigher OPTIMA type HASTAMAT, up to 125 g 71384
83. 1 flowpack machine TEVOPHARM type Pack 6, for small products 71403

reference no.

84. 1 weighing and packing line HASTAMT / TEVOPHARM, for truffle balls into blister	71402
85. 1 carton erecting and closing machine TRADE FAIRE type DMK 60	71401
86. 1 shrinkage tunnel BECK, 500 x 220 mm passage	71395
87. 1 bag packing line ISHIDA / HASTAMAT, with stage and conveyors	29632
88. 1 bag packing line ISHIDA / KOPAS, YOM 2017, excellent condition	29633
89. 1 miniwrap/ flowpack GD type 860, 700 pcs./min., for candies	29668
90. 1 wrapping machine NAGEMMA type EL 5, for Vienna point folding	71343
91. 1 clipping machine OPTIMA type BA 6/CH, with bag opener from the stack	71249
92. 1 flowpack PFM type Deltapack, 40-90 pcs./min., photoelectric cell	29667
93. 1 double twist wrapping machine NAGEMMA type EK 1, for candies	29639
94. 1 flowpack ILAPAK type DELTA 1000 SB, with gas spray system	29676
95. 1 bag packing line ROVEMA, with weigher, 90 g nuts	29674

Pharma - chemistry - paints - colours

96. 1 double-Z kneader GUITTARD type M54S, 150 l, heatable, functionally overhauled	90340
97. 1 double-Z kneader BAKER PERKINS, up to 350 kg capacity, strong execution	41211
98. 1 reactor agitator KUNNES, abt. 70 l useful capacity, heatable	42791
99. 1 plough share mixer LÖDIGE type FKM 2000 D, stainless steel, EX	29624
100. 1 three-roll refiner VÖGELE, 800 mm, steel rolls	42531
101. 1 tablet press KILIAN, with powder mixer, 14 und 12 mm diam.	71407

Others

102. 1 laboratory cutter SCHARFEN, 1-5 kg useful capacity, with table	90372
103. 30 plastic euro pallets, 120 x 80, good condition	42941
104. 1 ganulating machine FAUMA, with several inserts	42884
105. 1 paddle mixer NADRATOWSKI, 900 l, stainless steel	29637
106. 1 heating cabinet BINDER type KB 720/E2, up to abt. 100° C	42843
107. 1 plough share mixer LÖDIGE type M 100, for powder, steel	42767
108. 1 compressor line KAESER type SK 25m, 15 KW, 10 bar	29694
109. 1 box washing line METOS type WD 333, stainless steel	29683
110. 1 ravioli line TORESANI, with silos	29614

On our homepage www.schokoma.com you will find many more new and used machines and systems!



GmbH Maschinenhandel

**Montagen
Consulting
Engineering**

Niersweg 84
D-47877 Willich-Neersen

Seite 5 von 5

Thema Modernisierung, CE Zertifizierungen für Altmaschinen:

Wenn sie ihre gebrauchten Maschinen/Anlagen wieder auf den neuesten Stand bringen oder eventuell modernisieren (CE) lassen wollen, sprechen sie uns an! Wir haben 38 Jahre Erfahrung mit Altmaschinen und können sie beraten und auf Wunsch die Überholung Ihrer Maschinen/Anlagen einschließlich Garantie anbieten.

Gerne erwarten wir Ihre Anfrage, auch wenn Sie in dieser Liste oder auf unserer Homepage keine Lösung für Ihr technisches Problem gefunden haben. Da wir neben unserer Hauptbranche, der Süßwarenindustrie auch in anderen Branchen wie Lebensmittel, Farbe, Chemie & Pharmazie verfahrenstechnische Erfahrung haben, können wir auf alle Fälle prüfen, ob wir oder einer unserer weltweiten Partner Ihnen weiterhelfen kann.

Mit freundlichen Grüßen

SCHOKOMA GmbH