



GmbH Maschinenhandel

SCHOKOMA GmbH Niersweg 84 • D-47877 Willich-Neersen

Montagen  
Consulting  
Engineering

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1810214	11606	Eugen Dmitriew		DE/ED	22.06.2018

## MACHINERY LIST NO. 2/2018

### Second-hand machines and lines:

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

#### ref.

- |  |       |
|--|-------|
| 1. 1 nut breaker KEMUTEC, working width 1.000 mm   | 42517 |
| 2. 1 winnower, mini execution, maker unknown   | 42487 |
| 3. 1 cocoa breaker BÜHLER, 1-2,5 to/h  | 28485 |
| 4. 1 cleaning and destoning machine BAUERMEISTER, small output   | 28488 |
| 5. 1 ball mill SELMI Micron 50, up to 40 kg/h  | 28550 |
| 6. 1 ball mill FRYMA MS 50, excellent condition  | 28511 |
| 7. 1 ball mill FRYMA MS 18   | 28509 |
| 8. 1 ball mill FRYMA MSM 12  | 28508 |
| 9. 1 intensive conche DRAIS type TC 1600 FMI, capacity 1.600 l, stainless steel  | 28545 |
| 10. 1 intensive conche LIPP type IMT 2000, capacity 2.000 l, stainless steel   | 28544 |
| 11. 1 three-roll refiner VÖGELE, 1.000 mm roll width   | 42531 |
| 12. 1 chocolate mixer on weighing cells THOUET type K2 600, about 800 l useful capacity, good condition                    | 71232 |
| 13. 2 chocolate agitators DEPREST type RW 4000, 4.000 l Nutzinhalt, steel execution, overhauled                            | 28178 |
| 14. 3 dissolving agitators for chocolate, useful capacity about 30-40 kg, heatable   | 42504 |
| 15. 1 dissolving agitator for chocolate JUFEBÄ, 60 kg useful capacity, stainless steel                                     | 42470 |
| 16. 1 tempering machine MEMAK type MKMT 250, up to 250 kg/h, unused  | 71224 |
| 17. 1 plate temper SOLLICH type TC 750, year 2008  | 28529 |
| 18. 1 plate temper SOLLICH type MSV 1000 A2  | 28490 |
| 19. 1 dosing machine for chocolate, jelly or fondant BAKON, 12 pistons, with belt built underneath for the mould transport | 71231 |

	<u>ref.</u>
20. 1 depositor for chocolate WINKLER & DÜNNEBIER type A 372.99, was used for mould size 426 x 275 mm, year 2007, very good condition	28546
21. 1 enrobing line KREUTER, 1.000 mm working width and 22 m cooling tunnel	71215
22. 1 enrobing machine for chocolate KREUTER type K 805	28484
23. 1 enrobing machine for chocolate SOLLICH type UT 420, excellent condition	28482
24. 1 cooling tunnel DEDY 220/300, 6 m, covered over a length of 4 m	28573
25. 1 cooling tunnel SOLLICH type KS 820, covered over a length of 14 m, until 7/2018 in production	28523

**Sweets - toffee - jelly - marshmallow - sugar - chewing-gum - croquant - fondant –  
panned goods - jam**

26. 3 sugar mills BAUERMEISTER type UT 42, 62 and 63	28515/6/7
27. 1 sweets depositing line HOSOKAWA BEPEX, 3.500 kg/8 h, with cookers	28506
28. 1 cooking coil BOSCH type 155 B, stainless steel, brand-new	71217
29. 1 glucose tank HELMES, 1.000 l useful capacity, with agitator, stainless steel	42518
30. 1 ball lolli forming machine AQUARIUS type RLM3	28532
31. 1 fondant production line HÄNSEL type HFD2S, 400-600 kg/h	28499
32. 1 coating pan MANESTY, 100 kg useful capacity, stainless steel	28492
33. 1 coating pan PEFA type CBA 4, copper, about 80 kg charges, swiveling	42496
34. 2 coating pans DOUMOLIN type TYY 1400, stainless steel	28533

**Biscuit - dough - bread - wafers - spices**

35. 1 planetary agitator/cooker HERBST type RAPID 12, 50 l useful capacity	71223
36. 1 Wendel mixer, 230 l useful capacity, stainless steel, jacketed	28522
37. 2 rotary moulders POLIN type Multidrop	42529
38. 2 rotary moulders HECRONA Variomat 800, with guillotine, icing roll and sprinkler	28535
39. 1 depositor RHEON type KN 170, good condition	28524
40. 1 laminating line BAKER PERKINS (APV) for hard biscuits, 800 mm wide, consisting of: 2 slab formers, 1 flouring station RADEMAKER, 2 laminating machines, 1 cutting out roll former, 1 take-up belt and transversal transport RADEMAKER for residual dough masses, 1 icing station RADEMAKER, 1 pneumatic belt control, as option: 1 steel belt oven WERNER & PFLEIDERER, 75 m long, with direct heating, year 1972	28577



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ref.

41. 1 sandwich line for hard biscuits, 1.000 mm working width, with cream cooler 28586

**Chemistry - paints / colors - pharmacy**

42. 1 three-roll refiner BÜHLER type SDY 200 28521  
43. 1 powder mixer DRAIS type GR 3, 450 l capacity 28503  
44. 1 plowshare mixer LÖDIGE type FKM 600 D-2MZ 28497

**Wrapping machines - belts - weighing systems - dosing systems - printer - metal detectors**

45. 1 neapolitan wrapping machine SAPAL type BIB, with automatic feeding, current size 42 x 23 x 6 mm, simple overall wrap 27739  
46. 1 wrapping line (cellophaning machine) BECK, shrink tunnel, carton closer 71228  
47. 1 stick packing line for sweets GD type 5000 28500  
48. 1 flowpack TLM PACKAGING type Dynamic 400, up to 150 pieces/min., Was used for chocolate balls of 18-22 mm diameter 28478  
49. 1 miniwrap EUROSIGMA type TS 150, as piece donator

**Other machines**

50. 1 universal mixer TECNOS type IL 400, with knife head, stainless steel, excellent condition 28622  
51. 1 turntable SOLLICH, 90°, grid belt 300 mm wide 42445  
52. 1 box washing line HAßHEIDER, box size max. 85 cm wide, 18 cm High 28543  
53. 1 deep-freeze room FRIGOSCANIA, with spiral belt 750 mm, about 200 m long 28519  
54. 1 cutter ROBOT COUPE type R-10, inside stainless steel, capacity 10 l 28496

Further **second-hand** machines and lines for the confectionary industry are listed on our website [www.schokoma.com](http://www.schokoma.com).

**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



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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
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**