



GmbH Maschinenhandel

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**Montagen
Consulting
Engineering**

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Doc. nr	Customer nr.	Contact	Telefax	Ref.	Date
2110365	11606	Alexander Sohn		AS/AS	08.09.2021

MACHINERY LIST NO. 2/2021

Chocolate - chocolates - truffle - bars

reference no.

- | | |
|--|----------------|
| 1. 1 manufacturing and wrapping line for truffles BEPEX HUTT, incl. wrapping line Tevopharm, Hastamat, up to cartoning machine | 71389/401/402 |
| 2. 1 one-shot depositor POMATI type OSD 5 , year 2016 | 29802 |
| 3. 1 double-Z-kneader NAGEMA DMK 400, stainless steel inside | 42970 |
| 4. 1 double-Z-kneader LINDEN K III 140, useful capacity 100-150 kg | 42967 |
| 5. 1 universal conche MacIntyre, 1.000 kg/batch | 29800 |
| 6. 1 melting stirrer ESER type ES-94, 200 l, good condition | 42959 |
| 7. 1 tempering machine CHOCOTECH type TP 10, 700-800 kg/h | 42958 |
| 8. 2 tempering machines Kreuter Betamat 500 | 42640/29786 |
| 9. 1 tempering maschine MEMAK type MKMT 250, up to 250 kg/h, unused | 90443 |
| 10. 1 tempering machine LIMAQ type LTF 200, up to 150 kg/h | 29798 |
| 11. 3 mini tempers SOLLICH type 100 F/SD, up to 80 kg/h | 42830/90468/71 |
| 12. 1 mini temper BLUM type TS 100 CU-F, up to 100 kg/h | 90465 |
| 13. 4 mini tempers BLUM type FD 200, up to 200 kg/h, fully overhauled, modernized | 90456/7/8/9 |
| 14. 1 cooling tunnel SOLLICH, 280 mm wide, 1,8 - 11 - 1,5 m long | 90370 |
| 15. 1 cooling tunnel, 600 mm wide, 8 m long, stainless steel | 29797 |
| 16. 1 cooling tunnel BLUM, 320 mm wide, 1 - 8 - 1,2 m long | 42950 |
| 17. 1 cooling tunnel BLUM, 420 mm wide, 1 - 8 - 1,5 m long | 42948 |
| 18. 1 cooling tunnel BLUM, 320 mm wide, bottom cooler, 4 m long | 42947 |
| 19. 1 cooling tunnel BLUM, 820 mm wide, 12 m long | 29759 |
| 20. 1 cooling tunnel NIELSEN, 300 mm wide, 9 m long, totally 11 m | 71391 |
| 21. 1 cooling tunnel CHOCOTECH, 600 mm wide, total length 18,5 m | 29758 |
| 22. 1 cooling tunnel SOLLICH type MK 320, 1 - 6 - 1 m | 71388 |

reference no.

23. 1 enrobing machine SOLLICH type UT 280, with tempering, fully overhauled	90314
24. 1 enrobing machine NIELSEN type 300, disc conveying, without temper	90472
25. 1 enrobing bridge, for mini temper BLUM type 305	42949
26. 1 enrobing machine DEDY Typ 320, stainless steel	29803
27. 1 enrobing machine CHOCOTECH type S 60	29761
28. 1 enrobing machine IKM type TBM, 350 mm, with tempering	90416
29. 1 enrobing machine SOLLICH type 420 mm, with tempering, fully overhauled	90404
30. 1 enrobing line WOLF type UF 100 – S/K 320/12 with cooling tunnel	29727
31. 1 gear wheel pump ROTAN type SX 5545, 2.000-5.000 kg/h	42946
32. 1 nib mill DYVIS WIENER type Nibrotom, 500 kg/h	42854
33. 1 vibrating table COPERION, for chocolate moulds 500-600 mm	42842
34. 1 depositing machine AWEMA type MKD 180, for chocolates, max. mould size about. 420 x 300 mm	90490
35. 1 depositing machine AWEMA type UDM 202, for chocolates, year 1996	29666
36. 1 winnower BAUERMEISTER type BR 51, without crusher	29770
37. 1 depositing machine KNOBEL Typ CA 9, für Pralinen, generalüberholt	90254
38. 1 cocoa cake braker, with manual adjustment of the braking cylinders	29783
39. 1 melangeur, new granit rolls, about 200 kg useful capacity, fully overhauled	29796
40. 1 melangeur, granit, about 50 kg useful capacity, ancient and complete	29795
41. 1 three-roll refiner BÜHLER type SDA 500, fully overhauled	29789
42. 1 three-roll refiner BÜHLER type SDA 600, fully overhauled	29785
43. 1 three-roll refiner BÜHLER type SDA 700, second-hand	29810
44. 1 three-roll refiner DRAIS type DM 5, horizontal with hand wheel	42963
45. 1 conche THOUET type DRC 3, 3,000 kg useful capacity	29780
46. 1 chocolate mixer CARLE & MONTANARI type P 50, 500 kg useful capacity	29779
47. 6 conches CARLE & MONTANARI type CRN 16	29778
48. 1 ball mill NETZSCH type RM 26, appropriate also for nut spread, 3 troughs	29775
49. 1 ball mill DRAIS type PM STS DDA 20, 600 kg/h	29773
50. 2 ball mills LEHMANN type FM 20	29754/5
51. 1 chocolate manufacturing lines, 2 universal conches LLOVERAS, 3,000 kg, ball mills Wiener, etc.	29767
52. 1 chocolate agitators CHOCOTECH type TS 1-20, 300 kg useful capacity	29757
53. 1 chocolate mixer DRAIS type TC 1600, 1,600 kg useful capacity	29756
54. 1 cocoa bean roasting line BROVIND, 10 kg batches, top condition	29730

reference no.

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

55. 1 vacuum cooker DAINIATECH type Vakuummaster, 800 l, with pump and dosing troughs, brand-new!	29817
56. 1 candy forming line HÄNSEL type STRADA 700, with inserts	90496
57. 1 sugar mill ALPINE, 100-200 kg/h, fully overhauled with stage	90392
58. 1 chewing gum extruder MAZZONI type TRA 100 CG, plus ball roller	71400
59. 2 sugar cookers LANG, abt. 220 l, gas heated, copper	71385/6
60. 1 laboratory sugar mill BAUERMEISTER type UTL, mobile	29791
61. 2 swivelling trough for HAMAC HANSELLA coil cooker 135 B, copper	29788
62. 1 mogul production NID type 301 S, with Mondomix, NID oiling, NID sugaring, dry chambers, JET filter, powder trays and packing lines	29728

panned goods - nuts - coffee

63. 1 laboratory coating pan JACOB, 2 troughs, 1 x 500 and 1 x 900 mm Diameter	42902
64. 1 coating pan PEFA type CBA 4 Kupfer, 60-80 kg batches	90481
65. 4 coating pans BRUCKS type 8 HV CU, 900 mm diameter, copper	90415
66. 1 drum roaster PROBAT type R 3000, 3,000 kg/h	29766
67. 1 coffee mill PROBAT type UW 800 2S, 15 KW	29812
68. 1 coffee roaster BARTH type Sirocco 100m, with cyclones, top condition	29392

biscuit - marzipan - pyramid cakes - bread - wafers – cakes

69. 1 planetary mixer ALEXANDERWERK, with heating	42964
70. 1 extruder HUTT BEPEX type RST, for ropes with ball roller	29811
71. 3 cake cutting machines KRUMBEIN, for round cakes, different Divisions possible	42910/1/2
72. 1 granit refiner BAUERMEISTER type DW 51, for marzipan, 1,000 mm	29391
73. 1 cutter STEPHAN type TK 150, 100-120 kg batches	29774
74. 1 cutter STEPHAN type UM 130 E, aluminium, jacketed	29771
75. 2 dough mixer REGO type LIBELLE SK 70 / 60, 100 l useful capacity	42908/9
76. 1 biscuit rotary moulder RHEON type KN 170, with fillings, good condition	90462
77. 1 double sigma blade mixer GUITTARD type M 54 S, 150 l, jacketed, overhauled	90340
78. 1 planetary stirrer / mixer TONELLI, 150-250 l capacity	71405
79. 1 planetary stirrer / mixer TONELLI, 100 l capacity	71404
80. 1 mixer STEPHAN type VM 60, with vacuum, stainless steel, top condition	71375

reference no.

81. 1 double sigma blade mixer NAGEMA DMK 100, inner wall in stainless steel, overhauled	29804
82. 1 dough kneader MAZZONI, abt. 100 l useful capacity, bottom outlet	29794
83. 1 laboratory double sigma blade mixer, abt. 2 l useful capacity, partially overhauled	29793
84. 1 depositor OKA type TBA 800, with wire cutting device	29769
85. 1 biscuit line GOUET type ASGO, sandwich, 200-300 kg/h	29752
86. 1 tartelets manufacturing line, 3.500-4.000 pcs./h	29743

weighing and wrapping

87. 2 turntable WOLF type W-TT 1000 / 90, 1,000 mm, counterclockwise rotation	42960/2
88. 1 carton closer TESA type 6020 Tesapacker, 20 pcs./min.	42943
89. 1 foiling machine CHOCOTECH type ED 1, bottom folding, 50 pcs./min.	42746
90. 1 tablet wrapper NAGEMA type EB 1, currently 100 g size	90482
91. 1 candy wrapper THEEGARTEN type A 3, 5 g oval candies	90473
92. 1 bag packing machine AUDION ELEKTRO type AVM 190-2, age 2002, top condition	90419
93. 1 bag packing machine with multi-head weigher KOPAS / ISHIDA	29760
94. 1 candy wrapper BOSCH type BVK 2000B, miniwrap, 25,5 x 18,5 x 9,2	71412
95. 2 candy wrapper HÄNSEL type HBX, double twist wrap	71411/9
96. 1 flowpack TEVOPHARM type Pack 6, 80 mm pusher distance	71403
97. 1 flowpack PFM type Deltapack, 40-90 pcs./min., photo-electric cell	29667
98. 1 shrinkage tunnel BECK, passage 500 x 220 mm high	71395
99. 1 cutting press BRUNNER / LECHLER, for chocolate bar cartons	71370
100. 1 biscuit wrapper ESKORT, 30-40 pcs./min., for angled biscuits	71348
101. 1 foiling machine RASCH type RU, for chocolates, overhauled	29790
102. 1 double twist wrapper RASCH type RUD, for chocolates	29731
103. 1 double twist wrapper ROSE type IST 5, for balls	29784
104. 1 double twist wrapper THEEGARTEN type FWT-SL, for toffee bar	29776

Others

105. 1 effervescent powder extruder MAZZONI, with several inserts	29777
106. 1 compressor BOGE type DRN, screw compressor	42945
107. 1 conus mixer NAUTA, 1,500 l, for powder, stainless steel	29799
108. 1 granulating machine FAUMA, with several inserts, good condition	42884
109. 1 cutter BIBUN, useful capacity abt. 300 kg, stainless steel	29781
110. 1 heating cabinet BINDER type KB 720/E2, up to 100° C	42843
111. 1 reactor stirrer KUNNES & SOHN, 70 l useful capacity	42791

reference no.

112.	1 powder mixer LÖDIGE type M 100, 70 l useful capacity, steel execution	42767
113.	1 powder mixer DRAIS type GR 3, 450 l full capacity, steel	42589
114.	1 vibratory sieve LOCKER, 3 outlets, functionally tested	90273
115.	1 tablet press KILIAN with mixer, for 12 and 14 mm round tablets	71407
116.	1 tablet press KORSCH type Pharmapress 200, several sizes	29807
117.	1 fat melting line MÜLLER EUROPA type M 400, 1,400 l capacity	71399
118.	1 hammer mill CONDUX, with feeding trough and screw	29792
119.	1 two-roll refiner TROESTER WMX 12, for rolling caoutchouc	29787
120.	1 french fries manufacturing line, 250-300 kg/h, fully overhauled	29745
121.	1 drying line for building material / split etc., gas heated	29808
122.	1 vacuum dryer, 4,000 l useful capacity, asymmetric moved, mixer, stainless steel	29806

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

Modernization, CE certifications for old machines:

If you want to bring your used machines / systems up to date again or if you want to have them modernized (CE), please contact us! We have 38 years of experience with old machines and can advise you and, if requested, offer the overhaul of your machines / systems including warranty.

SCHOKOMA SPECIAL PURPOSE MACHINERY MANUFACTURE:

- dough mixer 50-500 l, stainless steel, special pipe for fast and homogeneous mixing
- wafer baking machine for Belgian soft wafers and round wafers, 21 tong holders in rotation
- wafer cream creaming machine for wafer sheets with stacking, 1 and 2 head dosing
- chocolate conche / paste mixer (3 shafts, 100-6,000 l) for chocolate and pasty masses such as e.g. truffle pastes, with outlet from liquid to pasty
- chocolate spraying nozzle with pump, tank, heated pipe
- chocolate coin depositor, 400-1,000 mm working width
- chocolate rolls former Falke, 600-1,000 mm working width
- coating pan, gas burner line for copper coating pan
- coating pan, cold air line, mobile
- candy roll former, roll version HEMA 48 A/B, bronze, roll design according to your requirement
- candy cushion / motive forming machine with hand wheel or frequency controlled



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- chewing gum extruder for Bubble Gum, with multi-deck cooler
 - dry material sprinkling device, 400-1,000 mm working width
 - powder mixer with special pipe for high homogenous mixing, SOHN principle, 50-1,500 l, option: with additional axial rotating or eccentric rotating trough for batch mixtures
 - wet mixer with special rotor for homogenous mixing, SOHN principle, 50-1,500 l
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We look forward to your inquiry, even if you have not found a solution to your technical problem in this list or on our homepage. Since we have procedural experience in addition to our main branch, the confectionery industry, in other sectors such as food, color, chemistry & pharmacy, we can definitely check whether we or one of our global partners can help you.

Best regards

SCHOKOMA GmbH