



GmbH Maschinenhandel

SCHOKOMA GmbH Niersweg 84 • D-47877 Willich-Neersen

Montagen
Consulting
Engineering

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...at the last minute we send you our machinery list and wish you with the present document a Merry Christmas and a healthy and prosperous new year 2019.

Your SCHOKOMA-Team

P.S. Please take note of our company holidays from 24th December, 2018 until 4th January, 2019. Afterwards we will be pleased to be again at your full disposal.

MACHINERY LIST NO. 3/2018

Second-hand machines and lines:

Chocolate - cocoa - chocolates - nuts - almonds - coffee

ref.

- | | |
|---|-----------------|
| 1. 1 nib mill BAUERMEISTER type N 1000, year 2013 | 28785 |
| 2. 2 tempering machines RASCH type TP5, screw tempering machine, 500 kg/h | 42598/
28684 |

	<u>ref.</u>
3. 1 tempering machine BLUM type Tempermat TS 100 CUF, 100 kg/h	42597
4. 1 almond roasting pan LEHMANN, copper, gas, diameter 750 mm, depth 450 mm	42584
5. 2 dosing machines KNOBEL type CA9, 300 mm working width	42580/28444
6. 1 enrober SOLLICH type TS 820, with in-built temper	42569
7. 1 tempering trough, 11 l, with 2 dunking inserts for pralines	42567
8. 1 tempering trough, 5 l, with 2 dunking inserts for pralines	42566
9. 1 separator for nuts and shells, 80 kg/h	42565
10. 1 separator for nuts and shells, 100 kg/h	42564
11. 1 three-roll refiner VÖGELE, 1,000 mm roll width	42531
12. 1 nut breaker KEMUTEC, 1,000 mm Arbeitsbreite	42517
13. 2 cooling tunnels SOLLICH type KS 820, 820 mm working width	28707/71299
14. 1 enrober SOLLICH type EM 820, partially dismantled	28681
15. 1 enrober SOLLICH type E M 820, good condition	28674
16. 1 enrober NIELSEN type 320, with in-built temper	42626
17. 1 enrober DEDY type Baby 250	28771
18. 1 cocoa breaker, 100 kg/h	28706
19. 1 cocoa breaker, 40 kg/h	28745
20. 2 granulating lines CARLE & MONTANARI type IST 400, for cocoa drink	28695
21. 1 separator VAV, e.g. for nuts, stainless steel, 2 exits	28694
22. 1 tunnel to flame scarf for marzipan KRÜGER SALECKER type FT 400	71300
23. 1 laboratory three-roll refiner LEHMANN type WDL, 220 mm working width, steel rolls	71294
24. 1 guillotine HAAS type HHPB, e.g. for pralines, 200 mm working width	71293
25. 1 guillotine RHEON, 100 mm working width, stainless steel	71292
26. 1 mixer NAGEMA, 350-500 kg useful capacity, granite, option: 2 new stones available	71291
27. 1 ball mill, 800-1,500 kg/h for chocolate masses, fat creams, up to 2,000 kg/h for cocoa masses	24548
28. 3 gear wheel pumps SOLLICH type STP600P, 200-600 kg/h Further pumps with different outputs available ex our stock!	71280/3/4
29. 3 chocolate agitators, stainless steel, 500 l	71265/80
30. 1 dissolving tank NIELSEN, 50 kg batches	71266
31. 1 chocolate mixer THOUET type K2 600, with weighing cells, abt. 600 l useful capacity, with ascending screw for the feeding of a refiner	71232
32. 1 sorting machine VIBRA type SR, for e.g. raisins and nuts	28728
33. 1 belt roaster LAGO HORNOS, for nuts or cocoa beans, output 300 kg/h, year 2007	28724

Sweets - toffee - jelly - marshmallow - sugar - chewing-gum - croquant - fondant - panned goods - jam - lollies - licorice

34. 1 cooker OOMS PRODUCTS type Fabkoker, gas, 30 l, stainless steel	42605
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	<u>ref.</u>
35. 1 tiltable cooking kettle MARELLI type MS 604, e.g. pour nougat francais, brûleur à gaz, env. 100 l	42563
36. 1 glucose tank HELMES, heatiable, 1,000 l, stainless steel	42518
37. 2 turbo mill BAUERMEISTER type UT 12, with silo BE 1500	28692
38. 1 coating pan PEFA, copper, abt. 60 kg batches	28689
39. 4 coating pans, 1,400 mm diameter, copper, tiltiable	28688
40. 2 coating pans mounted on a frame, each abt. 60 kg useful capacity, stainless steel, mobile construction	28683
41. 1 rotary moulder for sweets HEMA type 48-A-B, with HEMA batch former type 73 A and 2 pair of rolls	28686
42. 3 licorice extruders MAZZONI, batch-conti-cook	28685
43. 1 sugar kneader RUFFINATTI type IM 70 with EIM, good condition	28682
44. 1 cooking line HÄNSEL type SUCOMA, 1,000-2,000 kg/h, with stainless Steel cooling belt for 2 ropes	28675
45. 3 coating pans BRUCKS type 8 HV, copper	71260/76/7/8
46. 1 cooker CARLE MONTANARI type MR 150, e.g. for nougat, gas, copper, tiltable	71285
47. 1 cooker HÄNSEL type HVA1/9, 145 l capacity, cooper, steam	71243
48. 1 cooker HÄNSEL type 58-FK1, 100 l, copper, steam	71242
49. 1 coating pan ROMER, copper, 1,100 mm diameter	71262
50. 2 sugaring drums NID type Sander	71246/28731
51. 1 laboratory coating pan JACOB CARL, stainless steel	71235
52. 1 coating pan JACOB CARL, stainless steel, 1,000 mm diameter with drag edges, top condition	
53. 1 double twist wrapping machine for lollies NAGEMA type D-Twist	28755
54. 1 dosing machine BAKON for jam ect., with belt running underneath, belt widht 300 mm, for moulds, top condition	71231
55. 1 sweet manufacturing line HÄNSEL for mini sweets, balls and eggs, from batch former until cooler	71202
56. 1 flavour mixer VOMATEC, year 2012	28742
57. 1 cooking line TER BRAAK type TBT 750, for toffees and sweets	28741
58. 1 Kochanlage TER BRAAK TBT 6000, für Toffee, Bonbon, Gelee, ca. 1.000 kg/h je nach Produkt Bj. 2000	28740
59. 1 cooking line BAKER PERKINS type 156, for sweets, 1,000 kg/h	28738

Biscuit - dough - bread - wafers - spices - cereals - puffed rice

60. 1 depositor POLIN type Multidrop, for 600 mm sheet width	42529
61. 1 depositor POLIN type Multidrop WELC-46MTRL	28761
62. 1 dosing machine FORMEX, for e.g. creams, 5 nozzles onto 400 mm sheets, good condition	28762
63. 2 puffed rice discs machines INCOME type PELEX MI 21 and MI 28, unused	71251/2

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64. 1 double-Z kneader WERNER & PFLEIDERER type UK 16, 450 kg useful capacity, tiltable, 22 kW	28779
65. 1 double-Z kneader GARDAM, 280 l useful capacity, inside in stainless steel, jacketed for heating and cooling, tiltable	28769
66. 1 wafer oven GROSSMANN type SW-45, 2,200 pieces/min.	28757
67. 2 machines for pyramid cakes SCHLEE type G 120 and BMK G 120	28746/7

Chemistry - paints / colors - pharmacy

68. 1 colloid mill FRYMA type MZ 150, good condition	28691
69. 1 universal mixer TECNOS type IL 400, for powder, stainless steel	71275
70. 2 sorting machines MASCHIMPEX type Sortomat 6 D, for tablets or sweets, top condition	71255/6

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

71. 1 turntable 90°, 320 mm working width, polyurethane belt	42604
72. 3 turntables KREUTER, 90°, 1,050 mm working width	28690
73. 1 flowpack machine EUROSIGMA type EURO 80, e.g. 5-6 chewing gum balls, good condition	28716
74. 1 tablet wrapping machine SAPAL, 3 x type TD for 100 g, with belts	28713
75. 1 double screw dosing machine ROVEMA type S 160	28693
76. 1 pralinen wrapping line HÄNSEL type HBX, double twist wrap, with 600 mm wide feeding line, modernized, SPC	28679
77. 1 click box wrapping machine CMC, with delivery belt	28677
78. 1 click box cellophaning machine SOLLAS type HAST	28676
79. 3 sweet wrapping machines GD type 1001, double twist wrap	28673
80. 2 double twist wrapping machines NAGEMMA type EU 4, 1 x as spare parts dispenser, 1 x complete	28672/748
81. 1 sweet wrapping machine CARLE & MONTANARI type CMY 55, double twist wrap, good condition	28671
82. 1 carton erecting and wrapping line EDELMANN, for cocoa powder, with paper bag inlay, with screw feeder	28670
83. 1 wrapping machine NAGEMMA type EL 11, for pralines in Vienna fold, top condition	71287
84. 1 ascending conveyor, onto 3 m with feeding funnel	71282
85. 1 double weigher HASTAMAT type STAMM, good condition	71273
86. 1 clip closing machine OPTIMA Typ CH, manual feeding	71269
87. 1 clip closing machine HARTMANN, with printer	71267
88. 1 clip closing machine OPTIMA type BA 6 / CH	71249
89. 1 multi-head weigher OPTIMA type CAW 14	71244
90. 1 cellophaning machine KALFASS type 500 Servo, top condition	71239
91. 1 shrink tunnel KALFASS type COMPACT 650 D, top condition	71253



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92. 1 carton erecting machine SCHUBERT type SKA, e.g. for praline cartons	71250
93. 1 cross wrapper SMB, for small neapolitain tablets e.g. as Christmas decorations, top condition	71237
94. 2 miniwraps KOSPACK type 1000, for sweets, year 2009	71233
95. 1 wrapping line BECK, cellophaning machine, shrink tunnel, carton Closing machine, with roll bells	71228
96. 1 rolling machine CHOCOTECH type ED 1, for pralines in bottom fold in aluminium, up to about 50 pieces/min.	28777
97. 1 flowpack wrapping machine TEVOPHARM Pack 6, with photo-electric Cell	28776
98. 1 bag wrapping machine HAMAC HANSELLA BOSCH 175 H	42607

Other machines

99. 1 blender, for powder or granulates, 150 l capacity, stainless steel	42604
100. 1 powder mixer DRAIS type GR 3, 450 l	42589
101. 1 granulating machine ALEXANDERWERK type HGM, with collecting trough, with several inserts	42585
102. 1 box washing machine WINTERHALTER GR 66/1	28775
103. 1 laboratory cutter SCHARFEN, 1-5 kg useful capacity, good condition	42583
104. 1 apple peeling machine, manual feeding, 3-rows, from USA	42582
105. 1 press out machine DÜKER REX type MN30N, for 4 ropes	42578
106. 1 climatic cabinet HERAEUS type VM 04/100	71295
107. 1 homogenizer with vacuum HAAGEN RINAU type SRC 200	28754
108. 1 cutter KARL SCHNELL, up to 3,500 kg/h, mobile	28749
109. 1 granulating machine FREWITT, with 3 inserts	28727

Please also consider our brand-new machines which can be seen on our homepage 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
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



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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. 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.

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