



GmbH Maschinenhandel

SCHOKOMA GmbH Niersweg 84 ● D-47877 Willich-Neersen

Montagen
Consulting
Engineering

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| 2010272 | 11606 | Alexander Sohn | | AS/AM | 24.06.2020 |

MACHINERY LIST NO. 3/2020

Chocolate

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| 1. 1 truffle filler DEDY Truefue, 7 pistons, year 2018, top condition | 42751 |
| 2. 1 tank, stainless steel, approx. 800 l, jacketed, with propeller stirrer | 42730 |
| 3. 1 tempering machine SOLLICH FD 100, with filling tube, mobile | 42715 |
| 4. 1 tempering machine SOLLICH FD 200, already overhauled, mobile | 29180 |
| 5. 1 tempering machine KREUTER Betamat 500, max. 500 kg/h | 42640 |
| 6. 1 tempering machine BLUM Tempermat TS 100 CH-F, tested | 42597 |
| 7. 1 angel's kiss line CHOCOTECH, complete with kitchen and enrobing system | 29057 |
| plus cartoning machine for angel's kisses BRADMAN SL 3000 | 29292 |
| 8. 1 dosing machine BTC, for cream or chocolate in cups, with temperer | 42642 |
| 9. 1 depositing machine KNOBEL, for chocolate or cream in Blister / forms | 42580 |
| 10. 1 enrobing machine SOLLICH TS / KS, 820 mm, 14 m tunnel | 42569/71299 |
| 11. 1 enrobing machine SOLLICH UT 280, with 10 m cooling tunnel | 42540 |
| 12. 1 table tempering machine MASSA Temperina, 5 l capacity | 42562 |
| 13. 1 cooling tunnel SOLLICH MK 420, 6 m tunnel, plus inlet / outlet | 71359 |
| 14. 1 cooling tunnel CHOCOTECH, 1,300 mm wide, 18 m long | 29268 |
| 15. 1 depositing machine BÄR, for hollow good forms and molds, 6 nozzles | 71357 |
| 16. 1 depositing machine AWEMA UDM 202, in molds / blister, top condition | 71347 |
| 17. 1 chocolate enrobing machine IKM type 350, stainless steel | 71349 |
| 18. 1 dissolver MASSA TCX-F 1.5, for chocolate blocks, stainless steel, with heating coil for placing the blocks and stirring element, from stock, new | 71321 |
| 19. 1 guillotine HAAS HHPB, for chocolate masses etc., 200 mm wide | 71293 |
| 20. 1 guillotine RHEON, approx. 120 mm wide, e.g. after a RHEON rope sizer / extruder to cut ropes | 71292 |
| 21. 1 universal conche / refiner LLOVERAS U 3000, 3,000 kg net capacity | 29297 |

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| 22. 1 recipe mixer STOLZ F 2000, stainless steel, top condition | 29285 |
| 23. 1 depositing line CARLE & MONTANARI Cavemil 275 B, 2 depositor heads | 29263 |
| 24. 1 one-shot depositing line CARLE & MONTANARI, mold: 600 x 205 mm | 29262 |
| 25. 1 tempering machine ICB CHOCOTEMPER TOP 5.5, capacity 5,5 kg | 42817 |

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

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| 26. 1 turbo mill HOSOKAWA ALPINE 250 UP, 100-250 kg/h, on platform, overhauled | 90392 |
| 27. 1 Lollipop forming and cooling system EUROMEC, for flat lollies and balls (26 m) with powder or chewing gum filling, year 2011 | 29276 |
| 28. 1 Facecut hard candy molding and packaging line ROSE FORGROVE, double twist | 29274 |
| 29. 1 reactor vessel KUNNES, with agitator, vacuum, net capacity approx. 70 l | 42791 |
| 30. 2 complete BUBBLE GUM productions GABLER, EUROMEC, THEEGRATEN U 1 and cartoning machine | 29286 |
| 31. 1 sugar mill BAUERMEISTER UZU 01 Turbo, approx. 100 kg / h | 42768 |
| 32. 1 sugar mill BAUERMEISER UT 32, with silo | 29279 |
| 33. 2 sugar mills BAUERMEISTER UT 62, on frame | 29254 |
| 34. 1 glucose holding tank HELMES RW 1000, 1,000 l, stainless steel | 42518 |
| 35. 1 oiling drum NID, all parts in contact with the product in stainless steel | 71344 |
| 36. 1 TER BRAAK sugar coating drum, all parts in contact with the product stainless steel | 29267 |
| 37. 1 cooking system for hard candy HANSELLA type 135 A and Solvomat 126 E (as individual machines: 29295 & 29294) | 29296 |
| 38. 1 vacuum cooker THEEGARTEN S2A, copper kettle | 29291 |
| 39. 1 vacuum cooker set HANSELLA 111A, copper, with vacuum pump | 29272 |
| 40. approx. 7,000 powder boxes made of wood, filled with corn flour powder, (365 x 810 x 40-60 mm), for a Makat system, uncleaned | FOR FREE! |

panned goods - nuts - coffee

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| 41. 1 coating pan, 60-80 kg net capacity, plastic-coated | 71353 |
| 42. various copper coating pans BRUCKS, CARL, up to 80 kg net capacity | 71323/5/7/9 71276/7/8 |
| 43. 1 laboratory coating pan, 10 l capacity, stainless steel, heating and cooling fan | 71318 |
| 44. 2 coating pans PS, stainless steel, 1,600 mm diameter, 1 x with electrical cabinet | 71305 |
| 45. 2 coating pans DUMOULIN TVV 1200, stainless steel | 29287 |
| 46. 1 coffee roaster PROBAT GN 75, still in use until 07.20, good condition | 29251 |

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

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| 47. | 1 sourdough trough ISMAR SF 500, stainless steel, approx. 500 l | 42769 |
| 48. | 4 pyramid cake machines SCHLEE and SIEBERS | 42761/2/3 & 42720 |
| 49. | 1 almond roasting kettle LEHMANN, copper / gas, approx. 30 l content, tested | 42584 |
| 50. | 2 skin-passing machines POLIN Multidrop, electronics defective, mechanics in order, at special price | 42529/90263 |
| 51. | 1 planetary mixer / beating machine TONELLI U 3000/3800, 84 kW | 71360 |
| 52. | 1 planetary mixer COLLETTE MPH 300, with scraper element | 29301 |
| 53. | 1 flaming tunnel KRÜGER SAALECKER FT 400, for marzipan | 71300 |
| 54. | 2 waffle production lines ZIEGLER, 41 waffle tongs, with cooler, spreaders, cream mixers, spiral coolers, enrobing line, year 2014 | 29302/3 |
| 55. | 2 cake cutting machines ABB IRB 260, year 2007 | 29283 |
| 56. | 1 double Z kneader WERNER & PFLEIDERER, 250-350 kg, double-walled | 29278 |

weighing and wrapping:

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| 57. | 1 flowpack machine PFM, approx. 90 pcs./min., checked / tested | 42808 |
| 58. | 1 flowpack machine ITALDIBIPACK Bibiflow, year 2018 | 29280 |
| 59. | 1 ascending conveyor, from 200 to 1,000 mm, approx. 1,500 mm long | 42785 |
| 60. | 1 foiling machine CHOCOTECH ED 1, for chocolate products such as beetle (with bottom glue station), hearts, etc., bottom fold | 42746 |
| 61. | 1 bag packaging system AUDION ELEKTRO, with clocked infeed conveyor for manual loading, with clear packing material, year 2002, top condition | 42636 |
| 62. | 1 cellophaning machine WEGA AM-4 / F, with tear thread station, year 2005 | 71362 |
| 63. | 1 cellophaning machine ESKORT, for biscuits, built in 2003, good condition | 71348 |
| 64. | 1 shrink tunnel KALLFASS C 400, plus roller conveyor | 71350 |
| 65. | 1 packing machine NAGEMA EL 5, for Viennese pointed folding, tape loading sending of the products, plus vibrating task | 71343 |
| 66. | 1 NEWTEC-JASA weighing and bag packing system, for nuts or similar | 71341 |
| 67. | 1 sheet packing machine SAPAL TD, 100 gr, envelope wrapping, top condition | 29305 |
| 68. | 1 bag weighing and packing system BP Machinery, 10-300 g, year 2019 | 29277 |
| 69. | 1 thermoforming machine GEA TRIOMAT 660, 6,800 mm long, year 1998 | 29300 |
| 70. | 1 thermoforming machine MULTIVAC M 860F, 4,800 mm long, year 2001, top condition | 29299 |
| 71. | 2 flow packing machines / strapping machines SCHIB CO 100 BB MOVE DX / SX, Bj. 2013 & 2015, top condition | 29298 |
| 72. | 1 multihead weigher YAMATO ADW 516 MD Sigma, top condition | 29271 |



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Others

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| 73. | 1 powder mixer LÖDIGE M 100, feed hopper with crusher shaft, steel | 42767 |
| 74. | 1 powder mixer LÖDIGE FKM-600 D, stainless steel, 11 kW | 29260 |
| 75. | 1 powder mixer DRAIS GR 3, approx. 450 l useful capacity, steel | 42589 |
| 76. | 1 drum mixer / tumbler mixer KANENBERG MT 100, for 100 l, standard drums, safety lid | 42635 |
| 77. | 1 cereal mixer, stainless steel, approx. 150 l capacity, spiral element | 42604 |
| 78. | 1 apple peeling machine, manufacturer from the USA, in need of repair | 42582 |
| 79. | 1 ointment or cream mixer KRIEGER MNU 150, stainless steel, top condition | 29282 |
| 80. | 1 powder mixer / ploughshare mixer MIX, 1,750 l content, all parts in contact with the product in stainless steel, 3 cutter heads, top condition | 29281 |
| 80. | 1 cutter SEYDELMANN K 120 DC8, 120 l capacity, stainless steel | 29264 |
| 81. | 1 cutter STEPHAN UMC 40, stainless steel, double-walled, vacuum, top condition | 29257 |

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

Do you want to sell all or part of your company?

We know investors who want to enter medium-sized production companies in Germany. Do you want to sell or are you looking for partners for your company?

Contact us!

Sale of complete production plants for continuation

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| 82. | tea production in Germany | 28990 |
| 83. | hollow goods and chocolate manufacture in Germany | 28980 |
| 84. | chewing gum factory in Turkey | 28978 |
| 85. | production of pretzels and pretzels in Germany | 29293 |

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.



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Schokoma special machine design:

1. Waffle batter mixer 50-500 l, stainless steel, special rotor for fast and homogeneous mixing.
2. Waffle baking machine for Belgian soft wafers and round waffles, 21 tongs in rotation
3. Waffle cream coating machine for waffle sheets with stacking. 1 and 2 head dosing
4. Chocolate conche / paste mixer (3 waves, 100-6,000 l) for chocolate and pasty masses such as Truffle pastes. With discharge from liquid to pasty.
5. Chocolate spray nozzle with pump, tank, heated pipe.
6. Chocolate valley casting machine, 400-1,000 mm working width.
7. Chocolate roll former, falcon, 600-1,000 mm working width.
8. Coating pan gas burner system for copper coating pan.
9. Coating pan, cold air system, mobile.
10. Candy roll formers, roll type HEMA 48 A / B, bronze roll design as desired.
11. Candy pillow / motif embossing machine with hand crank or frequency control.
12. Bubble gum chewing gum extruder with floor cooler.
13. Drying material spreader, 400-1,000 mm working width.
14. Powder mixer with special rotor for very homogeneous mixing, SOHN principle, 50-1,500 l. Option: with additional axially rotating or eccentrically rotating container for batch mixes.
15. Wet mixer with special rotor for homogeneous mixing, SOHN principle, 50-1500 l.

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