

Stock list chocolate / nougat:

71609	cocoa bean breaker and cleaner FBM
71572	chocolate mixer BAUERMEISTER KN 600
71610	chocolate mini conche FBM
42302	enrober SOLLICH TS 420 wiht in-built temper
42305	enrober IKM 300 mm, as spare part carrier
43018	enrober IKM 180 Universelle, with paper pull off belt
43181	enrober NIELSEN Temptra 320 mm, with in-built temper, stainless steel
71498	enrober HACOS 450 mm, stainless steel
43198	enrober NIELSEN, without in-built temper, 400 mm
43052	enrober CHOCOTECH S 20, stainless steel, excellent condition
43069	mini enrober CHOCOMA 5B18B, 180 mm
90505	enrober SOLLICH UT 280, with tempering, overhauled
43304	enrober SOLLICH TSN 1050, with in-built temper
90471	enrober SOLLICH UT 320, YOM 1991
71654/-5	enrobing bridge GAMI BJ 2020, with pull off belt, 400 mm (2 bridges available)
43036	bottomer SOLLICH BTSN 820, with in-built temper
71581	decorating bridge SOLLICH 420 mm, mobile
43360	spiking machine BLUM with drain belt, 320 mm, unused
43014	drain belt CHOCOTECH 620 x 2500
71544/-67	2 nut cluster equipment WOLF P 12, 1 x 12 rows, 1 x 14 rows, onto 820/620 mm
42849	cooling tunnel SOLLICH, 280 mm width, 10 m long
71499	cooling tunnel KNOBEL 420 mm, 2 m bottom cooling, 6 m tunnel
43277	cooling tunnel SOLLICH MK 420, 6 m tunnel
43392	cooling tunnel SOLLICH 820 mm, without cooling machine, ca. 20 m long
90713	cooling tunnel GAMI 400, 10 m long, stainless steel hoods
42818	cooling tunnel SOLLICH, 420 mm width with 6 hoods, has to be overhauled
43054-215	mini tempering machine SOLLICH FD 100 (totally 8 machines available)

43310 tempering machine SOLLICH UT 200, (totally 2 machines available)

90460 tempering machine BLUM FD 200, identical in construction with SOLLICH, overhauled

90691 tempering machine SOLLICH FD 200

42562 mini temper MASSA Temperina 5 kg per batc, table model

42715 tempering machine SOLLICH FD 100, with vibrating grid for chocolate moulds

71569 tempering machine LAUENSTEIN, 1,000 kg/h for chocolate with nut granules

42640 tempering machine KREUTER Betamat 500

71628 tempering machine SOLLICH MSV 1500

71513 mini temper WOLF UF 50 S

71593 mini temper POMATI Aruba

90654 mini temper CHOCOMA 6T 20C

41111 nougat temper SOLLICH NT 300

42206 tempering trough SCHOLL 3010, for manual tempering

71551 powdering drum, 1,000 mm long, abt. 400 mm diameter, V2A

71514 depositing machine JKV 30, with scoop wheel and vibrating table

43281 depositing machine BINDLER, coming from a moulding line, for moulds of 420 mm width

43257 depositing machine AWEMA MKD 180

71357 depositing machine BÄR, v. Trauth & Söhne for hollow goods with adjustable nozzles

71630 mini one-shot depositing machine GAMI OSR275

90254/42580 dosing machines KNOBEL CA 9, 2 pieces as spare part carriers with all parts

71566 double sigma blade mixer THOUET, with bottom discharge, stainless steel, 250 l

42648/-9 chocolate fountains, 1 x SCHOKOMA, 1 x SAVY GOISEAU

42771 vibrating table for chocolate moulds JKV

71430 decorating belt DEDY

43094 melangeur ELITE, 1,500 mm granit plate, drive has to be overhauled, otherwise in excellent condition

43217 melangeur AMMAN, abt. 1,200 mm, granit plate, good condition

90700 laboratory three-roll refiner LEHMANN, good condition, roll width 220 mm, diameter
120 mm

90509 tablet wrapper SCHOKOMA CRM-G, 10-200 g, brand-new

42533 sorting out belt for chocolate bars fragments, 100 g

42746 foiling machine CHOCOTECH ED 1, for chocolates, beetles, etc.

71580 foiling machine RASCH RP, for chocolates

90576 foiling machine RASCH RPC, for chocolates

43227 truffle line BEPEX HUTT DP 300, with 5 derolling devices and several ball sizes

71631 sprinkling device GAMI, 300 mm wide

71527 powdering drum, 2 m long, abt. 1 m diameter