

List of second hand machines



Wagon ovens (oil & gas)

Device-No.	Manufacturer	Type	Year	Description
010 .02511	MIWE	RI-FO 60/80	1999	rack oven, for racks for 60/80 trays, MUC control, gas burner, with extractor hood
010 .02182	MIWE	RI-FO 60/80	1999	rack oven, MUC control, gas burner, with extractor hood, for rack for 60/80 trays
010 .02091	MIWE	RI-FO 60/60	1998	rack oven, with MUC control, gas burner, with extractor hood and ramp
010 .02512	MIWE	RI-FO 60/80	1999	rack oven, for racks for 60/80 trays MUC control, gas burner, with extractor hood ,
010 .02183	MIWE	RI-FO 60/80	1999	rack oven, MUC control, gas burner, with extractor hood, for racks for 60/80 trays
010 .02092	MIWE	RI-FO 60/60	1998	rack oven, with MUC control, gas burner, with extractor hood and ramp
010 .02518	W & P	REC 1020	1990	
010 .02519	W & P	REC 1020	2001	
010 .01720	Sveba Dahlen	V42N	1999	rack oven, digital control, gas burner, for racks for 60/100 trays

List of second hand machines



Deck ovens (oil & gas)

Device-No.	Manufacturer	Type	Year	Description
020 .02033	MIWE	Ideal 1000/4-DS	1994	deck oven 10m ² , DS control, gas burner, 4 decks, 120 cm width, 200 cm depth
020 .01610	MIWE	Ideal 800G		deck oven 8m ² , manual control, oil burner, 4 decks, 120 cm width, 160 cm depth
020 .02388	W & P	MD 101 C52	1999	deck oven, double breadth, 5 decks (d 1600 mm), combitherm, digital control, gas burner
020 .02387	W & P	MD 101 C52	1999	deck oven, double breadth, 5 decks (d 1600 mm), combitherm, digital control, gas burner, stainless steel cladding
020 .01946	W & P	MD 122/6	1989	deck oven, 2-fold wide, 6 ovens, manual control, oil burner, deck depth 160 cm
020 .01616	W & P	MD 125 C52	2002	deck oven, 5-decks, Combitherm, Micro control, oilburner

List of second hand machines



Deck & Wagon ovens (electric)

Device-No.	Manufacturer	Type	Year	Description
030 .02204	MIWE	RI 1.0604 shop in	2003	rack oven, DS control, electro, with ramp, for racks for trays 60/40, with extractor hood and vapour condenser
030 .02243	MIWE	RI-FO 60/40	1996	rack oven, MUC control, electro, with extractor hood and ramp
030 .01818	MIWE	RI-FO 60/40	1998	rack oven, MUC control, electro, with extractor hood, without ramp, for racks for trays 60/40
030 .01993	MIWE	RI-FO 60/40	1998	rack oven, MUC control, electro, with extractor hood and ramp
030 .01992	MIWE	RI-FO 60/40	1998	rack oven, MUC-control, electro, with extractor hood and ramp
030 .01817	MIWE	RI-FO 60/40	1998	rack oven, MUC control, electro, with extractor hood, without ramp, for rack for trays 60/40
030 .02255	MIWE	RI-FO 60/40	1998	rack oven, MUC control, electro, with extractor hood and ramp, for racks for baking trays 60/40
030 .01279	MIWE	RI-FO 60/40	1998	rack oven, CS-control, electric, with extractor hood and ramp, for racks for trays 60/40
030 .02256	MIWE	RI-FO 60/40	1998	rack oven, MUC control, electro, with extractor hood and ramp, for racks for baking trays 60/40
030 .00769	MIWE	RI-FO 60/40	1997	rack oven, MUC control, electric, with extractor hood and ramp, for racks for trays 60/40
030 .02513	W & P	REC 1020	2000	rack oven, for racks for 60/80 trays, digital control, electro 45 KW, with extractor hood and ramp
030 .02514	W & P	REC 1020	2000	rack oven for tacks for 60/80 trays, digital control, electro 48 kw, with extractor hood and ramp
030 .02506	Wiesheu	EBO 5-64	2002	deck oven, electro 4 decks à w 600 x d 400 mm, digital control, with steaming, mobile

List of second hand machines



030 .02433	Wiesheu	EBO 4-64	2001	deck oven, electro, 4 decks à w 600 x d 400 mm, digital control, with steaming, with underconstruction, mobile
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List of second hand machines



Convection ovens

Device-No.	Manufacturer	Type	Year	Description
040 .02411	MIWE	Aeromat 8.68 T MUCS	2003	bake-off oven, electro, for 6 baking trays 60/80, CS screencontrol, with prover AE-GS, with glass doors, lightening and water connection, with vaporisation
040 .02524	MIWE	aeromat 8.68 T Mucs	2005	
040 .01691	MIWE	Gusto 3.64	2000	bake-off oven, special design, for 4x 40/60 trays, digital control, without extractor hood
040 .02521	MIWE	aeromat 8.64 T Mucs	2001	
040 .02523	MIWE	aeromat 8.68 T Mucs	2005	
040 .02421	MIWE	aeromat 8.68 T MUCS	2003	bake-off oven, electro, for 8 baking trays 60/80, with CS screen control, with prover AE-GS, with water connection for steaming
040 .02525	MIWE	aeromat 8.64 T Mucs	2000	
040 .02520	MIWE	aeromat 4.64 R	2000	
040 .02522	MIWE	aeromat 8.64 T Mucs	2000	
040 .02477	Wiesheu	B8 TS 300	2001	bake-off oven, for 8 baking trays 60/40, TS 300 control, on a substructure
040 .02132	Wiesheu	B15 TS 200	2004	bake-off oven, Pikto control, with Brita water filter, with rack for 18 baking trays, with extractor hood
040 .01905	Wiesheu	Minimat ML	2001	bake-off oven for 3 baking trays (44 x 35 xmm), manual control
040 .01904	Wiesheu	Minimat MR + Tank	2001	bake-off oven for 3 trays 44 cm x 35 cm, manual control
040 .02131	Wiesheu	B15 TS 200	2004	bake-off oven, Pikto control, with Brita water filter, with rack for 18 trays, with extractor hood

List of second hand machines

040 .02434	Wiesheu	B4 TS200	2002	shop oven, for 4 baking trays 60/40, TS 200 control, without hood, with prover for 9 trays
040 .02484	Wiesheu	B4 TS 300	2000	double bake-off station, for 2 x 4 trays 60/40, TS 300 control, on a substructure, with Pro Clean system
040 .02472	Wiesheu	B4 TS 300	2001	bake-off oven, for 4 baking trays 60/40, TS 300 control, on a substructure, with Pro Clean system
040 .02483	Wiesheu	B4 TS 300	2002	bake-off oven, für 4 baking trays 60/40, TS 300 control, on a substructure, with space for cooling off, with Pro Cleany system
040 .02473	Wiesheu	B4 TS200	1998	bake-off oven, for 4 baking trays 60/40, TS 200 control, on a substructure
040 .02474	Wiesheu	B4 TS 300	2000	bake-off oven, for 4 baking trays 60/40, TS 300 control, on a substructure, with space for cooling off, with Pro Clean system
040 .02476	Wiesheu	B8 TS 300	1999	bake-off oven, for 8 baking trays 60/40, TS 300 control, on a substructure
040 .02482	Wiesheu	B4 TS 300	2002	double bake-off station, for 2 x 4 baking trays 60/40, TS 300 control, on a substructure, with Pro Clean system
040 .02478	Wiesheu	B8 E2 TS 300	2003	bake-off oven, for 8 baking trays 60/40, TS 300 control, on a substructure
040 .02479	Wiesheu	B8 TS 300	1999	bake-off oven, for 8 baking trays 60/40, TS 300 control, on a substructure
040 .02481	Wiesheu	B4 TS 300	2001	double bake-off station, for 2 x 4 baking trays 60/40, TS 300 control, on a substructure, with Pro Clean system
040 .02164	Wiesheu	DIBAS B05	2004	bake-off oven, for 5 trays 60/40, with PRO-Clean funktion, IS 600 control, programmable by PC, on rack base
040 .02480	Wiesheu	B4 TS 300	2001	double bake-off station, for 2 x4 baking trays 60/40, TS 300 control, on a substructure, with Pro Clean system
040 .02475	Wiesheu	B4 TS 300	2001	double bake-off station, for 2 x 4 baking trays 60/40, TS 300 control, on a substructure, with Pro Clean system
040 .01521	Wiesheu	B8 TS 200	2001	bake-off oven, for 10 baking trays 60/40, Pikto control, with rack

List of second hand machines

040 .00553	Wiesheu	B15 TS 200	2004	bake-off oven, Pikto control, with Brita water filter, with rack for 18 baking trays, with extractor hood
040 .00552	Wiesheu	B15 TS 200	2004	bake-off oven, Pikto control, with Brita water filter, incl. rack for 18 baking trays, with extractor hood
040 .01119	Wiesheu	B15 TS200 (A)	2003	bake-off oven, with Pikto control, with rack for 18 baking trays 60/40, with extractor hood and Brita water filter
040 .01120	Wiesheu	B15 TS200 (A)	2003	shop oven, with Pikto control, incl. rack for 18 baking trays 60/40, with extractor hood and Britta water filter
040 .02165	Wiesheu	DIBAS B05	2004	bake-off oven, for 5 trays 60/40, with PRO-Clean funktion, IS 600 control, programmable by PC, on rack base
040 .02249	Wiesheu	Euromat Vario	2007	double bake-off station, type Typ B4E2IS600 and B8E2IS600, for 12 baking trays 60/40, IS600 control, programmable via PC, with extractor hood
040 .00844	Wiesheu	Minimat Eldo-M	2003	bake-off oven, for 3 baking trays 44cm x 33cm, manual control
040 .02248	Wiesheu	B15 TS 200	2004	bake-off oven, with Pikto control, with Brita water filter, with 1 track for 18 trays, with extactor hood
040 .00994	Wiesheu	B15 TS200	2003	bake-off oven, with Pikto control, with track for 18 baking trays 60/40, with extractor hood
040 .02247	Wiesheu	B15 TS 200	2004	bake-off oven, Pikto control, with Brita water filter, with 1 rack for 18 trays, with extractor hood
040 .02250	Wiesheu	Euromat Vario	2007	double bake-off station, type B4E2IS600 and B8E2IS600, for 12 baking trays 60/40, IS600 control, programmable via PC, with extractor hood
040 .01505	Wiesheu	B15 IS 600	2007	bake-off oven, with IS 600 digital control, with rack for 18 baking trays 60/40, with extractor hood
040 .02289	Wiesheu	B15 TS200	2004	bake-off oven, with Pikto control, including 1 rack for 18 trays 60/40, with extractor hood
040 .02526	Wiesheu	B4 TS200	2000	

List of second hand machines

040 .02290	Wiesheu	B15 TS200	2004	bake-off oven, with Pikto control, including 1 rack with for 18 trays 60/40, with extractor hood
040 .02236	Wiesheu	B4 TS 300	2000	bake-off, for 4 trays 60/40, TS 300 control, on racked base, with Pro Clean cleaning system
040 .00532	Wiesheu	B15 TS200 (A)	2003	bake-off oven, with Pikto control, incl. rack for 18 baking trays 60/40, with extractor hood, door hinge left
040 .02251	Wiesheu	Minimat 1	2006	bake-off oven, for 3 baking trays 44 x 35 cm, manual control, with steaming, 230 V
040 .01187	Wiesheu	B15 TS200 (A)	2003	bake-off oven, with Pikto control, incl. rack for 18 baking trays 60/40, with extractor hood, door hinge at right side
040 .02419	Wiesheu		2001	double bake-off station, for 2 x 4 trays 60/40, dual-circuit, electro, TS 1000 control
040 .02252	Wiesheu	Minimat 1	2005	bake-off oven for 3 baking trays 44 x 35 cm, IS 500 control, with hood and steaming, 230 V
040 .01354	Wiesheu	B15 TS 200	2004	bake-off oven, Pikto control, with Brita water filter, with 1 rack for 18 baking trays, with extractor hood
040 .01355	Wiesheu	B15 TS 200	2004	bake-off oven, Pikto control, with Brita water filter, with 1 rack for 18 baking trays, with extractor hood
040 .02246	Wiesheu	B15 TS 200	2004	bake-off oven, Pikto control, with Brita water filter, with rack for for 18 trays, with extractor hood
040 .02257	Eloma	EB 100 elec	1999	bake-off oven, electro, for 10 baking trays 60/40, digital control, on racked base made form stainless steel, with extractor hood, with 2 racks

List of second hand machines



Kneaders

Device-No.	Manufacturer	Type	Year	Description
060 .01889				spiral mixer, with bowl, for 75 kg dough, kneading arm and basin are made from steel
060 .02378	BOKU	SK 120 CS		spiral mixer, with anti-flour covering, stainless steel mixing tool and bowl, digital control, for approx. 120 kg dough
060 .02196	BOKU	SK 80		spiral mixer, with anti-flour coverage, kneading arm and bowl from stainless steel, with 2 timers, for 80 kg dough
060 .02379	BOKU	SK 80 CS		spiral mixer, with anti-flour covering, kneading arm and bowls are made from stainless steel, digital control, for approx. 80 kg dough
060 .02203	BOKU	SK 120		spiral mixer, with anti-flour cover, kneading arm and bowl are made from stainless steel, for 120 kg dough
060 .02441	Bongard/Weber	SP 160A	1995	spiral mixer, with 2 removable bowls, for 160 kg dough, stainless bowl, digital control
060 .02464	Diosna	S 120 Plus		L-shaped mixer for approx. 120 kg dough, bowl made from stainless steel, 2 different speeds
060 .02465	Diosna	S 35 Plus		L-shaped mixer for approx. 35 kg dough, bowl made from stainless steel, 2 different speeds
060 .02071	Diosna	SP 24		spiral mixer, with bowl, for 24 kg dough, with timer, 2 different speeds
060 .02427	Kemper	ECO 50	2006	spiral mixer, with anti-flour covering, stainless steel mixing tool and bowl, 2 timers, suitable for 80 kg dough (50 kg flour), 3-zone-mixing system, direct drive bowl motor,
060 .02114	W & P	DK 65		double coned spiral mixer, kneading arm and spiral are lacquered
060 .01769	ERKA	SV 120		spiral mixer, with two tiltable bowls for 120 kg dough, bowls made from aluminum, spiral kneader made from stainless steel, two clocks, with flour dust cover

List of second hand machines



060 .01983	Stephan & Söhne	Bäcker Boy 50		express kneading machine, for approx 50 l, stainless steel
060 .01770	Polin	PL 60 HD Alfa 6+ Soll auto	1999	planetary mixer, with 60 l bowls, incl. 1 beater and 1 dough hook, stainless steel design
060 .02102	Robert Köhler Masc			spiral mixer, with anti-flour-cover, kneading unit made from stainless steel, for 50 kg dough approx., 3 different speeds

List of second hand machines



Bun lines

Device-No.	Manufacturer	Type	Year	Description
070 .02455	Eberhardt	Optimat S	1995	bun press/dough divider, with round moulding function, full-automatic
070 .02456	Eberhardt	Optimat S		bun press/dough divider, with round moulding function, full-automatic
070 .02304	Eberhardt	Regina 16C 702		pastry bunching machine, for Kaiser, Stern, 5 punches
070 .02377	Fortuna	A4 Klievmaschine	1998	bun divider, with round moulding function, size 4, 30 pieces per pressing, with accessories, full-automatic, weight range approx. 40 - 110 g
070 .02439	Fortuna	A4 Klievmaschine		bun dough divider and rounder, splitting into 30 pieces, full-automatic, weight range from 40 up to 110 g/piece,
070 .02296	Frilado	Typ 2		long moulding machine for buns, 2-rowed
070 .01728	Kemper	Quadro	1996	bun line for squared buns, incl 2 cutting rolls, with disperser and humidification device, with dropping table 60/100 trays, capacity approx. 4500 p/h
070 .00057	Kemper	Quadro C	1994	head machine, 4-rowed
070 .01337	Kemper	Brötchenanlage	1990	composed of: headmachine Polymat AT, 6-rowed; proofer, Schnitt-, Kaiserstüpfel und Sternstempel; with seed disperser; with joggle for trays or Dielen 3x60/80 oder 6x60/40; partly dismantled
070 .01007	Kemper	KL mit Rundwirkstation	1999	bun line with rounder station, for square and round buns, 4 rows, incl. 2 cutting rolls, with proofer, with curling unit and dropping table with 160cm length, bun occupancy rate adjustable
070 .02471	Kemper	Quadro		head machine / dough divider, 5/4-rowed, stainless design, with guillotine, several cutting rolls 4-,5-,6- and 10-rowed, Siemens control tyoe Simatic OP7
070 .01722	Kemper	Polymat AT-MH 6-95008	1999	dough dividing and moulding machine: 6-rowed, completely made from stainless steel, weight range approx. 30-85g, pre-divider

List of second hand machines



070 .02311	W & P	Rotamat		automatic dough dividing and moulding machine, 30 pieces per press, weight range 30 g - 70g /piece (in total 2100 g)
070 .02298	W & P	Rotamat CN		automatic dough dividing and moulding machine, 30 pieces per press, weight range 30 g - 70g /piece (in total 2100 g)
070 .02303	W & P	Rotamat GS		semi-automatic dough dividing and moulding machine, 30 pieces per press, weight range 30 g - 70g /piece (in total 2100 g)
070 .01891	W & P	Rotamat CN		bun dividing and moulding machine, 30 pieces division, fully automatic, weight range 30 g - 70 g /piece
070 .01890	W & P	Rotamat		bun dividing and moulding machine, 30 pieces division, fully automatic, weight range 30 g - 70 g /piece
070 .01611	W & P	Rollmeister SC 72	1999	composed of: W&P dividing and mulling machine, type Multimatic MUS, 4-rowed, weight range:40-90g, digital control, proofer Rollmeister SC 72
070 .02440	König	REX Classic T5S HRB		head machine/dough divider, 5-rowed, for approx. 7500 pieces/h
070 .02517	König	Brötchenanlage		composed of: head machine Classic EX, type T 4SP/MKB/SK58, 4-rowed, weight range 35 to 80 g, final proofing SCHR-KB/95, further proofing chamber, with long moulding station and dropping table, performance 6.000 pcs/h approx., for round and long buns
070 .02404	König	Kopfmaschine	1989	dough dividing and moulding machine, type REX Classic T5 S-MK/1-SK 58, 5-rowed, weight range 35 -85 g, capacity ap. 7000 p/h
070 .01427	König	Brötchenanlage	1992	composed of: head machine REX type: T 5/4 S-MKB/1 SK 58, 5-rowed; proofer: KGV IV 340 (R)-K5-SA5-ST5-VO-SCHN, with tray deposition, long roll station, grain strewer and humidification unit; capacity up to 7.500 p/h, for Kaiser buns and cut buns
070 .02342	König	Brötchenanlage		BOKU bowl lifter type He52-1, for KEMPER SP 100A + 125A preportioning hopper; head machine type I-REX T 5 S-1/1-70/9, 5 rows, 50-80g/piece; with proofer, punch for stüpfler for kaiser and star buns, with disperser device; dropping table for 60/80 trays
070 .02467	JAMA			punching unit für Kaiser and Star buns

List of second hand machines



Bread lines

Device-No.	Manufacturer	Type	Year	Description
080 .02445		Industrie Baguettelangwir		baguette moulder for industrial use, belt width 700 mm, with feeding and discharging belt 1000 mm length each, with 2 moulding boards
080 .02299	Eberhardt	RULA SG 80		long and round moulding machine
080 .02344	Fritsch	OSSI-100		round molding machine
080 .02352	Fritsch	Teilfix 200		dough divider
080 .02017	Huma	Wirkmaster	2001	combined round and long moulder, partly stainless steel, weight range 200 - 2.000 g approx, including flourer
080 .02187	Kemper	Rulax	2008	round and long moulder, weight range: 200 - 2.000 g, performance: 1.000 units/h, moulding length: 2.100 mm, completely stainless steel, manual control
080 .02153	Kemper	Rulax	2007	round and long moulder, weight range: 200 - 2.000 g, performance: 1.000 units/h, moulding length: 2.100 mm, completely stainless steel, Siemens S7 screen touch control
080 .01650	Kemper	Imperator II FO	1995	dough divider, with lubrication, stainless steel funnel 200kg, infinitely adjustable
080 .01453	Kemper	Gärschrank Typ 260	2001	Kemper proofer type 260
080 .01771	Kemper	Imperator II	1999	dough divider, stainless steel construction, digital item counter, stainless steel funnel approx. 200kg, infinitely adjustable drive, weight range 200 - 2.300g /piece
080 .02166	Kemper	Rulax	2006	round and long moulding machine, weight range: 200 - 2.000 g, performance: 1.000 units/h, moulding length: 2.100 mm, manual control, stainless construction

List of second hand machines



080 .02435	Kemper	Imperator II MB	2001	dough divider, with piece counter, with lubrication, with flourer, stainless steel funnel for about 200 kg, infinitely adjustable, performance: 600 - 1.500 pcs./h, metering box from 200 up to 2.300 g, stainless steel cladding
080 .01723	Kemper	Corona	1999	dough divider, 2-rowed, up to 3.000 units/h, weight range 200-2.000g, with a tiltable synthetic hopper, with oiling up to 300kg, infinitely adjustable speed control, two chambers dough divider
080 .02340	W & P	V500	2005	dough divider, suitable for wheat dough, mixed wheat and mixed rye dough (up to 80 % rye), with stainless steel funnel and cladding, weight range 50 - 1.800 g/pieces, with lubrication
080 .01758	W & P	BRW 2500		belt round moulder, 2 flour duster, length 2,10m, moulding chamfer adjustable, weight range approx. 250 - 4000g, up to 2.600 pieces/h
080 .02288	W & P	PARTA SN D 1512	2008	dough divider, suitable for wheat, mixed wheat and mixed rye doughs (up to 80 % rye), with stainless steel funnel and cladding, weight range 50 - 1.800 g /piece, with lubrication
080 .02037	W & P	BRW		round moulding unit, moulding length 1,80 m, chamfer inclination adjustable, weight range 250 - 4.000 g, performance up to 2.000 pieces/h
080 .02420	W & P	Parta SN 1/2K	2007	2 chamber dough divider, suitable for wheat, mixed wheat and mixed rye dough, with stainless steel funnel and cladding, weight range 250-1050 gr & 400-2400 gr, with lubrication, frequency inverter 507 - 1160 strokes/hour
080 .02400	Winkler	Major		baguette moulding machine, mobile substructure,
080 .02201	Scheurer	SV 140	2001	dough divider, wheat, mixed wheat and mixed rye dough, with plastic funnel, stainless steel cladding, weight range 200 - 1350 g/pcs, frontal discharge, with lubrication, digital control
080 .02216	Rheon	VS Stress Free Divider VX	2001	dough divider, 1-rowed, incl. Flourer, weight range: 200 - 1250 g, with belt weigher, lubrication, oil pressure tank, digital control
080 .02432	Rheon	V4 VX121 Stress Free Divi	1999	dough divider, with flourer, weight range 50 - 10.000 gr, 1 cutting roll, suitable for squared buns, French baguette, bread and scones

List of second hand machines

080 .02436	Rheon	V4 VX 202 Stress Free Div	2007	twin divider, 2-rowed, incl. 2 flourers, weight range: 50 - 1.250 g, belt weigher, with lubrication, digital control
080 .02397	Rheon	V4 VX 202 Stress Free Div	2004	dough twin divider, 2-rowed, weight range 50 - 1.250 g, with belt-weigher, stainless steel design
080 .01484	Benier	Industrieteigteiler SOT 40	2000	dough divider, with oiling, stainless steel funnel, stepless controlable, Stainless steel cladding, 4 pistons up to 800g
080 .01727	Benier	C04I		cylindrical rounder, industrial version, teflon-coated chute, 6m moulding board, weight range 500 - 1000g of wheat doughs
080 .00996	Globe		2000	bread line consists of: divider with ca. 150kg hopper, 2 conical rounder (1x oiling and 1x flour station), digital control, overhauled in 2002
080 .02339	Merand	GTS 8901Nr. 01 89 36		baguette moulder, performance: 0,55 kw, feeding funnel 50 mm, working table 75 cm

Dough sheeting machines

Device-No.	Manufacturer	Type	Year	Description
090 .02457	Fritsch	3 WK/600 Kombi		dough sheeting machine, semi-automatic, belt width 600 mm, incl. scraper, with food pedal,
090 .01721	Fritsch	30 WK 650 Kombi	2000	sheeter, belt width 640 mm, belt length 650 mm, including moulding board and scraper
090 .02460	Fritsch	3 W/600		dough sheeting machine, semi-automatic, belt width 600 mm, with food pedal, scraper, sheeting table 1450 mm
090 .02202	Seewer	Kombi Compass 2000	2001	dough sheeting machine, conveyor width 620 mm, including moulding board, incl. scraper, digital control, full-automatic
090 .02372	Seewer	SKO 611 Kombi	2004	dough sheeting machine, sheeting width 620 mm, incl. scraper, digital control Compass 2000, full-automatic, flight conveyor
090 .02333	WLS/JUWEL	16 CWV KOMBI		long moulding machine, working table width 600 mm, with scraper and moulding board as well as round moulder, with chain belt, semi-automatic

List of second hand machines



Washing machines

Device-No.	Manufacturer	Type	Year	Description
110 .02029	Hobart			utensil washer, digital control, with digital temperature display
110 .02399	Hobart	UX 30 EB		utensil washer, with digital control and temperature indication
110 .02470	Hobart	UX 30 EB		utensil washer, digital control, with temperature indication, basket dimension (w,d): 600 x 700 cm
110 .01851	Winterhalter	GR 1321	1997	dish/ utensil washer
110 .00421	Winterhalter	KTS 1900	1997	rack conveyor dishwasher, with DuoMatik 2x4 for dish washing liquid, for standard boxes 600 x 400, 2 speeds: 267 baskets/h and 535 baskets/h

List of second hand machines



Mixers

Device-No.	Manufacturer	Type	Year	Description
120 .02376	BOKU	RS 50 CS	2007	stirring and beating machine, for approx. 50 l, with bowls and whisk, digital control
120 .01894	BOKU	Typ 620 AS		kneading maschine, with 2 bowls and 4 beater, for 40 l
120 .02461	BOKU	Typ 320		beating machine
120 .02070	BOKU			kneading machine 30 l approx, with 1 bowl and 1 stirrer
120 .02463	BOKU	Typ 620 BSZ		beating and stirring machine, for approx. 40 l, including bowl and beater,
120 .02375	BOKU	RS 40 E		stirring and beating machine, for approx. 40 l, with bowl and whisk, with timer, with gas burner
120 .02373	BOKU	RS 40 E		stirring and beating machine, for approx. 40 l, with bowl and whisk, with timer, with gas burner
120 .02106	FOMKO	32L		beating and stirring machine
120 .02321	FOMKO	20 L		beating machine 20 litres
120 .02297	REGO	SM 4		beating and stirring machine, with 1 bowl and 2 whisks, manual control
120 .02315	REGO	P50/065/6		planetary mixer, with 1 bowl, 1 whisk and 1 beater, manual control
120 .02462	REGO	20/102/34		beating machine
120 .01788	REGO	P 50		planetary mixer, with bowl and whisk, 50 litre
120 .01766	Bakon	Top Cream 2-10 VT	1998	air whip, fully automatic, digital control, approx. 42l, incl. bowl and beater

List of second hand machines



Refrigeration systems / Fermentation int

Device-No.	Manufacturer	Type	Year	Description
130 .02026				freezer 200l
130 .02516	MIWE	GVA 22 LD (S)	1999	full-automatic proofing machine, internal measurements (whd) 1400 x 2000 x 2600 mm, + 45° C to -20°C, with 3 doors, without cooling aggregate
130 .02242	MIWE	GVA 22 LD (S)	1996	full-automatic proofing machine, internal dimensions: w 140 x H 200 x d 180 cm, from -20°C to +45°, with 2 doors: one at the front, one at the back side, without cooling aggregate
130 .02515	MIWE	GVA 22 LDS	2008	full-automatic proofing machine, internal measurements (whd) 1400 x 2000 x 2050 mm, from +45°C to -20°C, with 2 doors, without cooling aggregate,
130 .02181	MIWE	GVA 23 LDS	1999	full-automatic proofing machine, internal dimensions: w 1800 x h 3000 x d 3000 mm, from -20° to +45°C, with double door at front and double door at back, without cooling aggregate
130 .01601	Ungermann	City Profi S1250E		freezer, accessible for wagon for 20 trays 60/80, with wagon
130 .02068	W & P	Verbundanlage	2002	cooling system, consisting of 2 cabinets, in total length 3000 x width 5000 x height 2500 mm, separated by wall with 2 doors, with 2 cooling aggregats, separately controlable, temperature up to 2 °C, with floor, stainless steel cladding
130 .02180	W & P	GVA	1998	full-automatic proofer, internal dimensions (w,h,d): 150 cm x 180 cm x 255 cm, from -20 °C to + 45°C, with doors at the front, without cooling aggregate
130 .01847	Gram			freezing cabinet, from +10 up to - 25° C, for 60/80 trays, with 7
130 .02295	Gram			freezing cabinet for two racks for 10 x 60/80 trays, digital control
130 .01848	Gram			freezing cabinet +10 up to -25 ° C, for 60/80 trays

List of second hand machines



130 .01076	Wiesheu	G88 KM Glas	2001	float room for 4 trays 60 x 80 cm, manual controll
130 .02382	Koma	Sun Riser SDCC 1SW/COS	1999	full-automatic proofing machine, for 1 rack for 60/80 trays, refrigerant R404A
130 .02214	Caravell	803-437-10		refrigerator for beverages, from + 2°C up to +12°C, dimensions: h 2035 mm x d 707 mm x w 1195 mm, 2 sliding doors, 5 adjustable shelves (405 mm x 1700 mm),
130 .02025	Liebherr	GTE 2400		freezer 200l
130 .02391	Liebherr	GS 5203/22D/001		freezer, net capacity 454 l (7 shelves à 600 x 480 mm)
130 .00850	Exquisit	KGC 280/45	2003	cooling and freezer combination, capacity: 250 liter
130 .01859	STAMM	Kühl- und Frosterzelle	2001	cooling and froster cell, dimensions 540 cm x 320 cm x 268 cm, partitioned cooling and frosting area, stainless steel lined bottom, incl. Compressor
130 .02006	Viessmann	Frosterzelle		froster cabinet, internal dimension w 190 cm x d 280 cm x h 230 cm, with vaporizer, with door at front side, with cooling aggregate, with ground floor
130 .02119	CONDAC	Gärvollautomat	1997	full-automatic proofing unit, consisting of: 2 chambers, with 2 doors, digital control, chambers separately controllable, vaporization, without cooling aggregate, for 6 wagons 60/80, completely made from stainless steel
130 .02403	IWEX	Schockfroster	1980	flash freezing cabinet, internal measurements (L x D x H) 3150 x 2700 x 2450 mm, for 2 x 2 racks 60/80, with 2 doors, with floor, without cooling aggregate

List of second hand machines



Fatbaking devices

Device-No.	Manufacturer	Type	Year	Description
140 .01792	Jufeba	THW G05		fat backing device, for about 30 donuts, with draining unit, with prover, with 10 deposit trays, manual control
140 .02314	Jufeba	THW G10		fat baking device, for approx. 30 donuts, draining unit, with proofer for 10 trays, manual control
140 .00411	Reimelt	EL 10/1700	1988	fat baking machine, control panel right side, old manual cloth taking up, without filling station, LWD: 100cm x 10cm x 1cm
140 .01795	ESBack			fat baking device, for about 50 donuts, 10 tilt boards, draining unit, heater spiral, with cover, with prover, with waggon, manual control
140 .01793	Rhiele			fat baking device, for about 50 donuts, with draining unit, prover, manual control, without waggon, 2 turn-over grids, 2 dunking grids,

List of second hand machines



Slizers / Packing machines

Device-No.	Manufacturer	Type	Year	Description
150 .02451		Tütenaufbläser		bag blower
150 .02189	Herlitzius	Shop	2001	bread slicing machine, with circular knife, manual control, variable slice thickness: 3 - 16 mm, with blade lubrication, with storage spce for bread bagging, suitable for breads l 40 x w 20 x h 15cm, stainless steel construction
150 .02191	Herlitzius	A 90 Kompakt	1994	circular bread slicing machine, manual control, variable slice thickness from 3 to 13 mm, with blade lubrication, with storage sapce for bread bagging, adapted to bread 40 cm x 15 cm
150 .02269	Herlitzius	A 90 Kompakt	1987	bread slicer with sickle blade, manual control, slice thickness from 3 up to 13 mm, with lubrication, with deposit station for bread bagging
150 .02188	Herlitzius	Shop	2002	bread cutting machine, with circular knife, manual control, variable slice thickness: 3 - 16 mm, blade lubrication, with storage space for bread bagging, suitable for breads with l 40 cm x w 20 cm x h 15 cm, stainless steel construction
150 .02268	Herlitzius	A 90 Kompakt	1997	bread slicer with sickle balde, manual control, slice thickness from 3 up to 13 mm, with lubrication, with deposit station for bread bagging
150 .02271	Herlitzius	A 90 Kompakt	1989	bread slicer with sickle knife, manual control, slices thickness from 3 up to 13 mm, with lubrication, with deposit station for bread bagging, desktop model
150 .02267	Herlitzius	A 90 Kompakt	1996	bread slicing machine with sickle balde, manual control, slice thickness from 3 up to 13 mm, with lubrication, with deposit station for bread bagging
150 .02362	Wabäma	Schnitt-O-Mat Elektronik 4	1997	lattice bread slicer, slice thickness 10 mm, full-automatic, with lubrication, with deposit space for bread bagging
150 .02194	Wabäma	Super Automatik Elektroni		gate bread slicing machien, full-automatic, with lubrication, with storage space for bread bagging

List of second hand machines

150 .02264	Wabäma	WSG Automatik 460.10	1989	gate bread slicer, full-automatic, with lubrication, with storage space for bread bagging
150 .01864	Wabäma	WSG Axsess 460.10	1997	bread slicing machine, with reciprocating slicer, semi-automatic, with lubrication, with deposit for bread bagging
150 .01863	Wabäma	Circumat Elektronik 980.4		bread slicing maschine with circular balde, digital control, with keys for programm selection, adjustable cutting thickness, with storage space for bread bagging
150 .02365	Wabäma	700.460.10.34.20	1993	lattice bread slicer, slice thickness 10 mm, full-automatic, with lubrication and deposit space for bread bagging
150 .02305	Wabäma	Signa Elektronik 460.10	2003	lattice bread slicer, automatic, with lubrication, with storage space for bread bagging
150 .02157	Wabäma	550.460		bread slicing machine, gate cutter 10 mm, semi-automatic, with lubrication, with storage space for bread bagging
150 .02360	Wabäma	800.460.10.33.20	1990	lattice bread slicer, slice thickness 10 mm, full-automatic, with lubrication, with deposit space for bread bagging
150 .02361	Wabäma	Super Automatik Elektroni	1985	lattice bread slicer, slice thickness 10 mm, full-automatic, with lubrication, with deposit space for bread bagging
150 .02363	Wabäma	Schnitt-O-Mat Elektronik 4	1998	lattice bread slicer, slice thickness 10 mm, full-automatic, with lubrication, with deposit space for bread bagging
150 .02364	Wabäma	700.460.10.34.20	1994	lattice bread slicer, slice thickness 10 mm, full-automatic, with lubrication, with deposit space for bread bagging
150 .02265	Wabäma	Circumat Elektronik 980.4	1995	bread slicer with circular balde, digital control, with programme selection keys, adjustable slice thickness, with storage space for bread baging
150 .02258	Wabäma	WSG Axsess 460.10	1998	gate bread cutting machine, full-automatic, with lubrication, with storage space for bread bagging
150 .02263	Wabäma	WSG Axsess 460.10	1999	gate bread slicer, semi-automatic, with lubrication, with storage space for bread bagging

List of second hand machines

150 .02121	Wabäma	Signa Elektronik 460.10	2002	bread slicing machine, fully automatic, with lubrication and storage space for bread bagging
150 .01897	Hartmann	GBK 210	1985	bread loaf cutter and packaging line
150 .01508	Hartmann	VS310	1988	horizontal packing machine, with integrated clipping machine, infinitely adjustable
150 .01896	Hartmann		1991	clip machine, with date printer, incl. table for bagging
150 .02287	Rösen & Robbert	KM 38	2002	bread slicer, with circular knife, digital control, possible slice thicknesses: from 4 up to 2 mm, with lubrication, with storage space for bread bagging, suitable for breads with maximal size 380 x 280 mm, performance 131 slices/min approx.
150 .02286	Rösen & Robbert	KM 38	2002	bread slicer, with circular knife, digital control, possible slice thicknesses: from 4 up to 2 mm, with lubrication, with storage space for bread bagging, suitable for breads with maximal size 380 x 280 mm, performance 131 slices/min approx.
150 .02285	Rösen & Robbert	KM 38	2004	bread slicer, with circular knife, digital control, possible slice thicknesses: from 4 up to 2 mm, with lubrication, with storage space for bread bagging, suitable for breads with maximal size 380 x 280 mm, performance 131 slices/min approx.
150 .02283	Rösen & Robbert	KM 38	2002	bread slicer, with circular knife, digital control, possible slice thicknesses: from 4 up to 2 mm, with lubrication, with storage space for bread bagging, suitable for breads with maximal size 380 x 280 mm, performance 131 slices/min approx.
150 .02279	Rösen & Robbert	KM 38	2002	bread slicer, with circular knife, digital control, possible slice thicknesses: from 4 up to 2 mm, with lubrication, with storage space for bread bagging, suitable for breads with maximal size 380 x 280 mm, performance 131 slices/min approx.
150 .02027	Bizerba	VS 8		cuts slicing machine, semi-automatic, cutting blade: 330 mm
150 .00906	Bizerba	A 404	1995	cold meat machine, full automatic, with integrated scale, digital control, switchblade: 330 mm, with automatic rack, programmable, 99 memory programmes, stepless adjustable cutting thickness: 0,5mm up to 12mm

List of second hand machines

150 .02275	Bizerba	BS 38	2004	bread slicer with circular knife, completely stainless steel, slice thickness from 5 up to 30 mm, with bag holder, performance from 60 - 100 slices/min, rotation speed 700/min
150 .02276	Bizerba	A 404	2000	food slicer, full-automatic, with integrated scale, digital control, blade diameter 330 mm, with program memory, infinitely adjustable slice thickness from 0,5 to 12 mm
150 .00828	Bizerba	A 330		cold meat machine, half automatic
150 .00909	Bizerba	A 404	1994	cold meat machine, full automatic, with integrated scale, digital control, switchblade: 330 mm, with automatic rack, programmable, 99 memory programmes, stepless adjustable cutting thikness: 0,5mm up to 12mm
150 .02507	Bizerba	VS 12 F	2002	slicing machine for meat, cold cut, blade. 350 mm, 260 turns/min, slice thickness from 0 up to 24 mm
150 .02358	Treif	Dachs 10mm	2001	lattice bread slicer, full-automatic, with lubrication, with deposit space for bread bagging
150 .02398	Treif	Dachs 10mm	2001	lattice bread cutting machine, full-automatic, with lubrication, with storage space for bread bagging
150 .02028	Graef	EURO 2260	2001	cuts slicing machine, semi-automatic
150 .02057	RATIO	DBA 200	2004	strapping machine,
150 .02048	DIGI	AW 3600 T	2005	automatic packaging machine, suitable for food tainers with scale and labling machine, performance 36 units/min, package dimensions: w 130 - 380 mm, h 10 - 130 mm, d 54- 80 mm, touch screen control
150 .02066	Waldys S.A.	ELIXA MEGA	2008	full-automatic stretch wrapping machine, with tray, including Bizerba scale and labeling machine GLM -E, performance 35 pieces/min, width: 100 - 230 mm, depth: 120 - 350 mm, height: 10 - 160 mm, suitable for food tainer trays
150 .02353	HUGO BECK			shrink-wrap packing machine

List of second hand machines



Other devices

Device-No.	Manufacturer	Type	Year	Description
160 .02488				stainless steel working bench with wooden top, 3 drawers on the left, and cupboard with doors on the right, and flour scales, dimension (l,d,h) 2150 x 800 x 900 mm
160 .02487				ingredients rack (l 1300 x h 950 x h 600 mm) with 6 plastic bins à l 540 x d 340 x h 300 mm,
160 .01835		Gärraum		proofers, stainless steel construction, l: 2,2 m x h: 2,4 cm x w 1 m, with climate control unit, separate control outside
160 .01751		Pflaumenentsteiner		plums pitter, fully automated
160 .02409				tempering unit, with 4 bins, manual control, mobile
160 .01950		Gärraum		proofers, including vaporizer, for 3 wagons 60/100, completely stainless steel
160 .02449		Spülbecken		sink (wxhxd): 800 x 850 x 750 mm, stainless steel
160 .02448		Edelstahltisch		table with deposit shelf, dimension: w 120 x d 700 x h 850 mm
160 .02447		Edelstahlschrank		cabinet, stainless steel, dimension: h 900 x w 1000 x d 800 mm, synthetical table top
160 .01895		60/80		wagon for Daub thermo oil heater
160 .02453		Spülbecken		sink with round basin, dimensions (w,h,d) 1000 x 850 x 750 mm, stainless steel, tap for cold water
160 .01910				baking trays for pizza preparation, diameter 28cm, seam height 2cm,
160 .01907		Pramac A 100 SCM mit Ho		current generator 50 hertz, output: 400 V (star), 9,4 A; 230 V (delta) 16,3 A; 230 V 13,9 A
160 .02452		Edelstahltisch		table, with stainless steel top, dimensions (w,d,h) 1900 x 800 x 850 mm

List of second hand machines



160 .02468	5-2	tempering unit, 2x 5 litre, stainless steel design
160 .02500	Edelstahltisch	stainless steel table, dimension (d,w,h), 900 x 2000 x 850 mm
160 .01170	Spuckschutz	hygiene cover for sales counter 20cm
160 .01465	Dunstabzugshaube	extractor hood, L:4m x D: 1,10m x H:0,88m, without engine, with lighting, stainless
160 .00977		bread crumbling machine, extra big hopper
160 .01474	Edelstahlschrank	with double doors, Stainless steel cabinet, B:60 x L:120 x H: 98cm
160 .01578		Glazing station, complet stainless steel, rollable
160 .02510		yeast pulper, stainless steel bowl and agitator, double walled, can be cooled, with aggregate, sourdough unit, tank 1000 x 750 mm
160 .01644	Frosterwagen 65/53	various freezing waggons, available 6 pieces
160 .01645	65 x 53	backing tray with perforation, 2-fold, avaible: 371 pieces
160 .01651	KD Putz	tray cleaning machine, 60/80 trays, with oiling
160 .01653	Stapelböcke	plastic palette for single-use, for baskets 60/40, four-way entry, load capacity approx. 500 kg, 300 pieces available
160 .01658		table made from steel, wooden tabletop, b 60cm, d 60cm, h 87 cm
160 .02493		stainless steel working bench with wooden top and shelf, dimension (w,d,h): 2500 x 800 x 900 mm
160 .02504	Edelstahlschrank	stainless steel cabinet with 2 sliding doors and shelves, dimension (h,w,d) 850 x 2000 x 600 mm
160 .02489		stainless steel working bench with wooden top and shefl, dimension (w,d,h) 2500 x 800 x 900 mm

List of second hand machines

160 .02499		sink (w,h,d) 1200 x 850 x 700 mm, basin size 500 x 500, storage space on the right
160 .02498		sink (w,h,d) 1400 x 900 x 800 mm, basin size (w,d,h) 600 x 600 x 300 mm, with storage on the right
160 .02497		stainless steel working bench (w x d x h) 2000 x 800 x 870 mm, with 2 drawers, with shelves
160 .02496		ingredients shelf, dimension w 2500 x d 500 x h 650 mm, with 10 bins w 250 x d 250 x 630 mm
160 .02495		stainless steel working bench with wooden top and shelf, dimension: w 2500 x d 800 x h 900 mm
160 .01749		jam coating machine
160 .02446	Spültisch	sink with 2 basins, dimensions (w,h,d) 1800 x 850 x 600 mm, stainless steel, storage space on the left
160 .02494		stainless working bench with wooden top and shelf, dimension (w, d, h): 2500 x 800 x 900 mm
160 .02492		stainless steel working bench with wooden top and shelf, dimension (w,d,h): 2500 x 800 x 900 mm
160 .02491		stainless steel working bench with wooden top and self, dimension (w,d,h): 2500 x 800 x 900 mm
160 .02490		stainless steel working bench with wooden top and shelf, dimensions (w,d,h) 2500 x 800 x 900 mm
160 .01679		table, stainless steel, size w 3000 mm x d 600 mm x h 830 mm, with two sinks
160 .02292	Bain Marie	Bain Marie, size: w 1500 mm, h 900 mm, d 700 mm, with water recevoir, size: w 950 mm, d 500 mm, h 200 mm
160 .02241		stacked handwash basin with sink, height 90 cm

List of second hand machines



160 .02094	Edelstahlschrank	cupboard with shelves and 2 doors, dimension b 1000 x d 500 mm x h 1900 mm
160 .02173	Edelstahltisch	table, stainless steel, size (d,w,h) 900, 2000, 850 mm
160 .02174	Edelstahltisch	table, size d: 900 mm x w: 2000 mm x H: 850 mm, with shelf
160 .02232	Wandregal	storage rack, stainless steel, size: d 400 x w 1200 x h 600 mm
160 .01899	Edelstahlschrank	cupboard stainless steel, H 1840 mm x w 630 mm, with 4 shelves
160 .02170	Edelstahlschrank	cupboard made from stainless steel, d: 600 mm x w: 1500 mm x h: 850 mm, with several shelves, with 2 sliding doors
160 .02306	Laugentauchgerät	bakery lye machine, size 60 x 80 cm, on castors, with pull-out tray deposit, completely stainless steel
160 .02291	Arbeitstisch	table stainless steel, size: w 2300, h 850 mm, d 750 mm, with storage space, with connection for water and electric current
160 .02407	Arbeitstisch	table stainless steel, size (d,w,h): 800 x 2000 x 850 mm
160 .02095	Edelstahltisch	table, stainless steel, size: w 650 mm x h 85 mm x d 65 mm
160 .02221	Arbeitstisch	table with wooden worktop, with 3 drawers, with sliding door, stainless steel, size: l 3000 x h 820 x b 800 mmm
160 .02320	Schrank	cabinet, size h 850 mm x w 1100 mm xd 700 mm,
160 .02293	Edelstahltisch	table, stainless steel, with storage space with sliding doors, worktop w 1500 mm, h 900 mm, d 850 mm
160 .02317	Edelstahlschrank	stainless steel cabinet, h w d 850 x 2200 x 800 mm, with 2 sliding doors, with 3 drawers
160 .02168	Wandspülbecken	sink for fixation at wall, made from stainless steel, w: 290 x h 70

List of second hand machines



160 .02454	BM TEC	Aufarbeitungstisch		pastry working table, with center conveyor belt 320 x 3500 mm and wooden table tops on the left and right, external dimension (w,h,l) 1150 x 900 x 3000 mm
160 .02431	BOKU	Hebekipper Typ HE 80/3		elevator tipper/bowl lifter for DIOSNA/BOKU bowl 200/240, height 3700 mm approx, tipping height 2300 mm approx.
160 .02442	Diosna	HK 240	1974	elevator tipper, construction height: 2430 mm, tipping height: 1520 mm, suitable for bowls DIOSNA/KEMPER/Bongard
160 .02429	Diosna	HK 166		elevator tipper/bowl lifter, suitable for bowls DIOSNA SPV 160 and 240 AD, up to 1000 kg load, tipping height 18500 mm
160 .02428	Diosna	HK 170	2007	elevator tipper/bowl lifter, suitable for DIOSNA SPV 160 bowls, up to 600 kg load, tipping height 1200 mm
160 .02381	Drautz			bakery lye machine, with scraper 1600 mm
160 .00182	Drautz			lye application with deduction device
160 .01918	Frilado	Standard Typ II		long moulding unit
160 .02349	Fritsch	Hochtr. 0,8		elevating conveyor belt
160 .02350	Fritsch	Hochtr. 1.0		elevating conveyor belt
160 .02351	Fritsch	Hochtr. 0.8		elevating conveyor belt
160 .02348	Fritsch	Hochtr. 1.0		elevating conveyor belt
160 .02332	Fritsch	EUROLINE Feingebäcklinie	1992	pastry line, length 6,5 m, cutting frame for 2 tools, with Guillotine, with foot pedal,
160 .01138	Fritsch	EUROLINE Feingebäcklinie	1993	full length ca. 8m, full breadth ca. 1,5, calibration head with add table, dough reel retainer, cutting roller frame for simultaneous work, guillotine, 1 dough band roller, doughband breadth 600mm
160 .01267	Fritsch	481143		point fill station, 4-rows, fill weight and rows manually adjustable

List of second hand machines

160 .01743	Hobart	G3R		air whip, incl.agitator, bowl and compressor
160 .01571	Hobart	G2R		cream blaring machine
160 .01860	Hobart	G3R		air whip cream, incl. Beater, basin and compressor
160 .00704	Ismar	SF 500	1990	sour dough machine, 500 liter, completely stainless steal, driveable
160 .02450	Jeros	Typ 5015/828	1990	tray cleaning machine, 58/78 2-seamed at short side
160 .01892	Jufeba			tempering unit, 4 tanks, manual control, with stainless steel cupboard
160 .02176	MIWE	MGT DS	2000	proofing chamber, DS control, for 2 wagon 60/40 or 1 wagon 60/80
160 .02123	MIWE	MGT DS	1999	proofing chamber, with DS control, for 2 wagons 60/40 or 1 wagon 60/80
160 .01942	MIWE	Garomat DS	1996	proofer, with digital DS control, internal dimensions: l 2,15 cm x w 1,10 x h 2,60 m, with door at front and back side
160 .01002	Seewer			calibrate machine for four-petit lines, breadth of belt: 65cm, length of belt: 130cm, manual control, with protection cover
160 .02302	Universum	Typ 30		croissant coiling machine, table width 300 mm
160 .01791	Universum	Typ 40		croissant coiling machine, band width 40 cm
160 .02308	Universum	50/70 EZ	1994	croissant coiling machine, table width 500 mm
160 .02466	W & P			flour sifter
160 .02401	W & P	Gärraum		proofing cabinet, with digital control, internal measurements (L x D x H): 3000 x 1600 x 2000 mm,
160 .02389	W & P	Gärraum		proofing cabinet, including evaporator, scrapers 1600 mm, stainless steel, without floor

List of second hand machines



160 .02053	Maja	EASY	2007	skinning machine, cutting amplitude 341 mm, machine dimensions;: breadth 753 mm, depth 622 mm, height 994 mm, electric connection kw 0,75 KW, 3AC/50Hz/400V
160 .02052	Maja	EASY	2007	skinning machine, cutting amplitude 341 mm, machine dimensions: breadth 753 mm, depth 622 mm, height 994 mm, electric connection kw 0,75 KW, 3AC/50Hz/400V
160 .01937	Heidebrenner			gas cooker, 1 heating zone, with connection for liquid gas
160 .02469	Heidebrenner			gas cooker, 1 heating zone, with connection for liquid gas
160 .02408	Heidebrenner			gas cooker, 1 heating zone
160 .01648				poppy seed mill, including feed hopper 3-6 kg, performance approx. 10 kg/h
160 .01090		Edelstahltisch Wiwa NB24		high grade-steel table l: 1m, h: 80cm, d: 60cm with 2 drawers
160 .02509				yeast dissolver, stainless steel bowl and agitator, double walled, can be cooled, with aggregate, sourdough unit, tank 1000 x 750 mm
160 .02385	ERKA	WMB 40		pastry roller for curreld pastry (croissant),
160 .01888	Stephan & Söhne	Typ 52		bread crumbling machine, 50 l approx.
160 .02307	Stephan & Söhne	Typ 52		bread crumbling machine, 50 l approx., lacquered, with various tools
160 .02105	Stephan & Söhne	Bäcker Boy 50		express kneading machine, 50 l approx., made from stainless steel
160 .01202	Wiesheu	Beschickungswagen		bun transporter wagon, for Wiesheu ovens
160 .02018	Bizerba	CS 300 TM		Elektronic-Check-Out Scale
160 .01820	Bizerba	GD-7100 DEU		Labeling machine with display
160 .02097	Bizerba	ST		industrial weighing unit, weight range 10 - 1.500 kg, without terminal equipment, dimensions 382 x 262 x 152 mm (w x h x d)

List of second hand machines



160 .02045	Bizerba	ITL	1998	control for platform scale, weight range: 10 kg - 1.500 kg
160 .01872	Bizerba	GD-7100 DEU		labeling machine, with display
160 .01871	Bizerba	GD-7100 DEU		labeling machine, with display
160 .02508	Polin	ROTATIVA ROTO FORM 45	2005	automatic line, with digital control, incl. tools for squared products, with automatic tray discharg, suitable for trays w 360 x d 400 or 800 mm, roll widht 450 mm, performance 250 kg/ h, mobil funnel 40 l
160 .00152	Philipp Hörz	RU2 100LA	1971	bread crumbling machine
160 .02104	Sama			machine for bread dumpling preparation
160 .01856	S.A.M.A.P.	380/220		grain mill
160 .01654	Kalmeijer			biscuit machine, for almond biscuits (Spekulatius) and Gipferl, incl. 43 deposit trays
160 .02392	Dübör	TSA10 Airmix		portable spray unit for bakeries, dimensions (w x h x d): 510 x 460 x 350 mm, min. compressed air supply 2,5 bar, oil-free, max. operating pressure 6 bar, compressed air consumption approx 120 l/Min, weight 18 kg approx.
160 .00615	Mettler Toledo	UC3-CDDTouch	2006	label machine, with integrated scale, with system software Windows XP, with touch screen, with network connection, 2x USB connection
160 .01778	Boyens	Glasierboy		glazing unit, including terminal equipment
160 .02312	Linnord	PG 100		vaporiser unit
160 .02050	UBER	Rotisserie RT 308	2007	chicken rotary grill, electric, for 8 skewers (in total 40 -48 chickens),
160 .02055	UBER	DSHST-71	2007	Hot display cabinet
160 .02056	UBER	DHTG-71	2006	Hot display cabinet

List of second hand machines

160 .02085	UBER	Rotisserie RT 307 RT 314	1998	double chicken rotary grill, electric, for 2 x 8 skewers (2 x 40-48 chickens), with glass doors
160 .01472	UBER	Rotisserie	2005	chicken rotary grill, electric, 4 radiator spirals, for 7 skewers (40 chickens), with glass doors, with under frame with 3 drawers
160 .02047	UBER	Rotisserie RT 308	2007	chicken rotary grill, electric, for 8 skewers (in total 40 -48 chickens),
160 .02527	RATIONAL	CPC 101	2004	
160 .01626	Carpigiani	Jetwip Push		cream machine, preparation approx. 10l cream
160 .01858	BECKER	KDT 3.140	2001	flour blower for silo installation
160 .01981	MOUNEX	MICRO CHEF FM 29150		micro wave
160 .02058	NordCap	AFK 240-3	2009	garbage cooling unit, refrigerant R 134 a (800g), stainless steel cladding, from +2 up to + 15 °C
160 .02051	DIGI	DP 90	2005	thermo label printer, with LCD touch screen, possible label breadth: 20 - 60 mm, printing speed: 100 mm/sec, wireless lan, Ethernet Lan (10 Base-T), thermo band 75mm / resolution: 5,973 DOT
160 .02098	MADO	Automatenwolf Ultra 2 ME	2008	meat mincing machine, performance 2200 kg/h approx., funnel volume: 120 l, including mixing unit D114/E52, accessories kit with 2 plastic bins with cover and trolley
160 .02099	DEEP CLEAN	ECONO		cleaning container, content: 240 l , basket size w/h/l 405 x 260 x 820 mm, including heating spiral
160 .01857	Langheinz	WKG 90		ice water machine, refrigerant R134, from - 3,5° up to 15°C
160 .02334	VIDAMA FORNI	Teigteiler		dough divider for the preparation of dough balls for pizza
160 .02345	KOVO BZENEK	550.1	1996	flour sifter
160 .02346	KOVO BZENEK	550.1	1996	flour sifter

List of second hand machines

160 .02347	KOVO BZENEK	550.1	1996	flour sifter
160 .02380	CANU	USP II/100	1998	machine for sourdough preparation, including stirring unit, for approx. 100 l
160 .02486	ICEMATIC	F200		flake ice machine, incl. Ice storage bin D 201, performance: 200 kg ice/24 h, refrigerant R404 A,
160 .02485	ICEMATIC	F200		flake ice machine, incl. Ice storage bin D 201, performance: 200 kg ice/24 h, refrigerant R404 A,

Special machines

Device-No.	Manufacturer	Type	Year	Description
170 .01643		Brezelgärschrank	2005	pretzel proofer, 5-rowed, approx. 1.600 units/h, proofing duration 25 min.,
170 .01750	Fritsch	Rundriemenspreitzisch 70		dough retracting unit, initial belt w: 400mm, l: 2060 mm, incl. 2 stripping brushes
170 .01744	Fritsch	Wickel- und Wirkeinrichtun		coiling unit, moulding board width 80cm and length 145 cm, conveyor belt width 78cm, length 235cm, collection belt width 24cm
170 .01748	Fritsch	Typ BWWM-0900-R		baguette long moulder, moulding board w: 850 mm, l: 970 mm, conveyor belt width 840 mm, l 2000 mm, with calibrating roll
170 .00999	Seewer	Compactline SPF 601 A	1990	pastry line consisting of: calibration head, filling station with 6 rows, cutting frame, droplet humidification, falling shoe device, leakage table foldable, cutting tools, conveyor belt in good condition with 63cm breadth, some parts are reconditioned
170 .02410	Rheon	Brötchenanlage	2000	consisting of: BOKU bowl lifter, type HE 80/2, Rheon Stress Free Divider, type VX 121, Rheon cross roller, 5-rowed cutting station, Rondo Doge guillotine
170 .01527	COMAS	Dosiermaschine DN-2	1995	filling station 2-rowed

List of second hand machines



catering supplies

Device-No.	Manufacturer	Type	Year	Description
180 .00954				cooling desk/display, with show-ice-basin 55cm x 120cm, with 1 drawer for bottles and 1 cooling rack for trays
180 .01841			2001	gas stove made from stainless steel, with floor cupboard
180 .00525		Werbeschild "Becks"		promotional sign, oval-shaped, BHD: 110cm x 85cm x 20cm, with wall mount
180 .01079	MKN	Typ 27131		cooking plate, electro
180 .01844	Bizerba	BW-LC 100	1998	scale for fruits and vegetables, digital, with selector keys, weight range: 40 g to 6.000 g, calibration until 2010
180 .01554	Bizerba	SW 500	1995	scale for fruits and vegetables, digital, with pictures' selector switches, weight range: 40 - 6.000g, calibration 2007
180 .01551	Bizerba	SW 500	1995	scale for fruits and vegetables, digital, with picture selector switches, product range: 40 - 6.000 g, calibration 2007
180 .01549	Bizerba	EW 100	1995	scale for fruit and vegetables, digital, with numbers' selector switches, weight range: 40 - 6000g, calibration 2007
180 .01665	Mettler Toledo	LP-65-GT		scale for fruits and vegetables, digital, with selector keys, weight range: 40g - 6.000g
180 .00620	MBM	G 48	1994	gas stove, 4 burner stove, complete stainless steel, with underframe
180 .00629	Naomi	DKO 3 E	2005	doner barbecue, with 2 level heater and 3 area heater, electro, with shott-ceramic-back wall, stainless steel
180 .00635	Patzner	601209		chip pan, with 2 bowls each for 5 liter, stainless steel, with grid baskets, electro
180 .02322	Mussana			cream whipping machine, with cooling, stainless steel design