



dough producing

Device-No.	Manufacturer	Туре	Year	Description
020.06411	Kitzinger	Sourmat		Sourdough unit, stainless steel bowl H 110 \times diameter 110cm, with agitator approx. 800l, incl. pump, with digital control
020.06380	Langheinz	L130 + Aquamix 32	2017	Water cooling unit, ice water unit, fully automatic, automatic filling, air-cooled cooling unit, capacity approx. 70 L/h, with water mixing unit, with 3 inlets, for mixing ice water, city water and hot water, dig. Control
020.06378	BOKU	SK 120		Spiral mixer, with dust cover, with 2 speeds, with 1 clock, extendable, incl. 2 aluminium bowl trolleys, for approx. 120kg of dough.
020.06377	BOKU	SK 120		Spiral mixer, with dust cover, with 2 speeds, with 2 clocks, extendable, incl. 2 aluminium bowl trolleys, for approx. 120kg dough.
020.06376	Kemper	F 125 aSL		Arm mixer, for approx. 200kg dough, with stainless steel arm, incl. 2 stainless steel bowl trolleys, manual control, with flour dust cover, 1 speeds, with clock, with gear drive.
020.06375		Sauerteiganlage		Sourdough machine, stainless steel kettle H $80\ x$ diameter 75cm, with stirrer approx. 400l, incl. pump, with manual control, with clock.
020.06374	Isernhäger	BIO 600	2004	Sourdough plant, stainless steel kettle H 85 x diameter 100cm, with stirrer approx. 600l, incl. pump, with digital control.
020.06368	Krumbein	KH 200	2010	lifter for REGO bowls type 100, complete stainless steel, 16A connection, 200kg load capacity, tipping height lower edge of boiler 1,60m, height approx. 270cm, movable



020.06349	Isernhäger	BRM 600 P	2005	Bread mixer, leftover bread mixer, stainless steel kettle with approx. 600l capacity, for approx. 400kg, with circular blade, with external pump, touch control,
020.06348	Isernhäger	A 500	2005	Sourdough plant, stainless steel container approx. 500l, double-walled, including agitator and external pump, mounted on weighing cells, with heating and external wall control
020.06341	Diosna	SP 24 D	2010	Spiral mixer, kneading arm and bowl made of stainless steel, for max. 24 kg dough/15kg flour, with 2 clocks, with flour dust cover
020.06329		Hubkneter		arm mixer, for approx. 40kg dough, stainless steel kneading arm, with protective cover, 2 speeds
020.06306	BEAR	AR 100 E	1998	Planetary mixer for approx. 100l, with manual control, speed selectable, electric bowl lifting/lowering, incl. stainless steel bowl, incl. whisk, with protective grid
020.06305	BEAR	AR 80-E	2001	Planetary mixer for approx. 80l, with manual control, speed selectable, electric bowl lifting/lowering, incl. stainless steel bowl, incl. whisk, with protective grid
020.06301		KH 200		Lifting tipper, for bear bowls,
020.06212	DMS	DSE 141	2018	Flake ice machine, approx. 135kg capacity/day, incl. storage container for 130kg
020.05999	Funk	F 120		Flake ice machine, daily capacity approx. 90-120kg, quiet running design, Easy Clean principle, stainless steel clad, refrigerant R449A



020.05974

DITO SAMA

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2017 Planetary mixer for approx. 10l, approx. 3,5kg dough, with 10 selectable speeds from 26 to 180 rpm incl. stainless steel bowl, incl. whisk, flat beater and hooks





bread and bun producing

Device-No.	Manufacturer	Туре	Year	Description
030.06468	König	Artisan SFR	2006	bun line, for round and square buns, with pre portioner, with cutting tool, with stamp, with diff. rounding cups for diff. weights, with seeding station, with tray depositor, complete stainless, capacity approx 6.000 p/h, approx 600kg dough/h
030 .06462	Lippelt	Rustica Rund 240 - Softro	2016	Pre-portioner, head machine with 3/4/5-r cutting roller, with / piece cutter, 2 round molding cups, passauer, dop. Sprinkling station, seed return, depositing 60-80/60-100 trays, for square and round products
030.06457	W & P	Combi U	2005	Long moulder, with flour duster, infeed conveyor 30cm wide, with trawl 30cm wide 70cm long, moulding board 60x90cm height adjustable from 25 - 85mm, stainless steel cladding, weight range 200 -2000g
030.06455	W & P	CR 59 2002	2006	conical rounder, weight range approx. 400 - 1600gr, teflon coated, capacity approx. 3,600 pcs/h, with infeed belt, input 3 o'clock output 12 o'clock, moulding lenth approx. 3m, with oiling and hot air blower
030.06452	Rheon	V4 VX 202 Stress Free Div	2011	stress free dough divider, 2-rowed, including 2 flour dispenser, weight range 50-1250 g, with belt weigher and star cutter lubrication, with digital control, stainless steal covered, with hopper for 50kg dough
030.06449	Rheon	WN 055	2008	CORNUCOPIA Double Encrusting Machine, Max. capacity approx. 12.000 per hour, weight range approx. 10 - 250gr possible, capacity approx. 500kg per hour, with 2 hoppers approx. 40l
030.06448	Rheon	WN 055	2004	CORNUCOPIA Double Encrusting Machine, Max. capacity approx. 7.000 per hour, weight range approx. 10 - 250gr possible, capacity approx. 500kg per hour, with 2 hoppers approx. 40l
030.06438	Rheon	V4 VX 202 Stress Free Div	2004	stress free dough divider, 2-rowed, including 2 flour dispenser, weight range 50-1250 g, with belt weigher and star cutter lubrication, with digital control, stainless steal covered, with hopper for 50kg dough



030.06417	Rheon	V4 VX 202 Stress Free Div	2008	stress free dough divider, 2-rowed, including 2 flour dispenser, weight range 50-1250 g, with belt weigher and star cutter lubrication, with digital control, stainless steal covered, with hopper for 50kg dough
030.06356	Lippelt	Rustica Rund 220 - Softro	2010	bun line, for round and square buns up to 100g, with pre portioner, with cutting tool, with stamp, with diff. rounding cups for diff. weights, with seeding station, with tray depositor, complete stainless, capacity approx 6.000 p/h, approx 600kg dough/h
030.06342	Kemper	PANE	2013	square buns and baguette line feeding conveyor, pre-portioner, dough band former with Relaxer-S roller, various cutting tools, with baguette module with 2 drums, decorating station with 2 tools, moistening and sprinkling 1-sided, depositing
030.06333	Rheon	V4 Stress Free Line	2006	Soft dough divider/weigher type VX 122, with hopper 50kg, with cross roll mill, bmTEC spreading station, sprinkling and moistening unit, one-sided, with seed return, tray depositor
030.06331	Kemper	Imperator		dough divider, stainless steel design, manual control, stainless steel funnel approx. 200kg with weight range approx. 200 - 2,000 g/piece, with oiling, output approx. 1,800 pieces per hour, speed infinitely variable
030.06324	Bongard	Paneotrad	2010	dough divider, suitable for doughs from 2,5 to 7 kg with 3 dies for baguette, ciabatta rolls and ciabatta breads, incl. cutting tray, machine is mobile on roller
030.06308	Kemper	Imperator II	2004	dough divider, stainless steel design, digital control, with plastic hopper approx. 160kg, weight range approx. 200 - 2.400 g/piece, multi measuring piston, with oiling, capacity approx. 1.500 pieces per hour, speed infinitely variable
030.06307	Kemper	Imperator II	2011	dough divider, stainless steel design, digital control, with plastic hopper approx. 160kg, weight range approx. 200 - 2.400 g/piece, multi measuring piston, with oiling, capacity approx. 1.500 pieces per hour, speed infinitely variable
030.06299	Kemper	Superba Kompakt	2012	Round and long moulder, belt round rounder 275cm length, adjustable moulding trough inclination, long moulder up to max. product length 50cm, moulding distance 170cm, stainless steel design, incl. flour duster



030.06273	Bongard	Paneotrad V3	2010	dough divider, suitable for doughs from 2,5 to 7 kg with 3 dies for baguette, ciabatta rolls and ciabatta breads, incl. cutting tray, machine is mobile on roller
030.06190	König	Regina 5x7		bun stamper, for Kaiser rolls, completely stainless steel clad, incl. trolley with 20 tilting planks, capacity 39 pcs/min, for 60/80 planks
030.06180	Fortuna	Brötchenanlage	2007	bun line, stainles steal cladding, Capacity: approx. 6,000 buns/h, weight range approx. 40 - 100gr. composed of K5 head machine, 5-row, intermediate proofer GSTA-UDB, with stamping station, ith 3 revolvers (Kaiser/Star/Star) with tray depositor, cross belt
030.06122	W & P	V 300 (1500)	2009	dough divider, suitable for wheat, wheat-mix and rye-mix doughs, with stainless steel hopper, stainless steel cladding, with oiling, weight range 200 - 1,800, capacity approx. 1,500 pcs./hr.
030.06081	Fortuna	K4		Head machine, 4 rows, weight range approx. 40 - 100gr, with TOUCH control, completely stainless steel covered
030.06005	W & P	Rollprofi	2007	bun line 4-rows consisting of integrated head machine, weight range approx. 30 - 85gr; proofer with 12min proofing time, with long rolling station, with cutting station, capacity approx. 3.750 pieces per hour, with tray depositor
030.05950	Fortuna	K4		Head machine, 4 rows, weight range approx. 50 - 110gr, with TOUCH control, completely stainless steel covered
030.05731	Rheon	V4 VX 202 Stress Free Div	2005	Stress Free Divider, dough divider, 2 rows, incl. 2 flourers weight range: 50 - 1.250 gr., with belt weigher, with star cutter lubrication, digital control, stainless steel covered, with hopper 50kg
030.05495	Rheon	V4 VX 121 Stress Free Div	2000	dough divider/sheeter, incl. 2 flourer, weight range 100 - 10.000 g, lubrication, pressure oil tank, performance up to 800 kg dough/h, for different square products, Baguette, etc.



030.05411	Rheon	V4 VX 202 Stress Free Div	2007	stress free dough divider, 2-rowed, including 2 flour dispenser, weight range 50-1250 g, with belt weigher and star cutter lubrication, with digital control, stainless steal covered, with hopper for 50kg dough
030.05352	Rheon	V4 VX 202 Stress Free Div	2005	stress free dough divider, 2-rowed, including 2 flour dispenser, weight range 50-1250 g, with belt weigher and star cutter lubrication, with digital control, stainless steal covered, with hopper for 50kg dough
030.05307	BM-TEC	Aufarbeitungstisch	2010	working table, measurements apprx. B: $1,00 \times H$: $0,90 \times L$: $3,5 \text{ m}$, with wood plates, with conveyor belt 50 cm, incl. band scraper, with infinitely adjustable driving mechanism, movable
030.05275		Vorportionierer		pre portionier, funnel for about 120kg dough, outlet height 190cm, slide size 30x60cm, slide electrically operated, funnel height 250cm, mobile





patisserie

Device-No.	Manufacturer	Туре	Year	Description
040.06470	Fritsch	FT 3,5/700		Pastry cutting table, 65cm belt width, 355cm belt length, with cutting frame for 2 rollers, completely stainless steel, 1 speed, belt height 90cm, mobile with 6 tools: 2 croissant, cross, 2 lengthwise and round
040.06451	Seewer	SFS 611	2001	Sheeter, fully automatic, with Compass 2000 computer control, belt width: approx. 64cm, roller gap 0.3-4.5cm, dough block processing up to 15kg, belt length: 160/160cm, with beater, with reel on the right, with underframe
040.06450	Seewer	SPF 610 B	2001	Pastry cutting table, with attached calibrating head, 63cm belt width, 750cm belt length, with double cutting frame with protective cover, manual filling device 2 hoppers, with adjustable guillotine, adjustable speed, belt height 90cm,
040.06413	Dedy	320		Chocolate coating machine, with 30kg capacity, belt width 320mm, with chocolate wheel, interchangeable grid belt, with outfeed belt approx. 1.5m long with paper roll holder, made of stainless steel, output up to 4 m/min
040.06412	Seewer	SPF 610 B	2002	Pastry cutting table, with attached calibrating head, 63cm belt width, 750cm belt length, with double cutting frame with protective cover, manual filling device 2 hoppers, with adjustable guillotine, adjustable speed, belt height 90cm
040.06383	Seewer	SYN 603/Kombi 613		sheeter, combi, belts 70cm and 110cm long, 60cm belt width, semi-automatic, roller gap 0 - 30mm, 2 speeds, with knitting board, with scraper
040.06379	ERKA	30		Wrapping machine, wrapping width 320mm, dough quantity during wrapping approx. 20 - 250gr, capacity approx. 1500 pieces/hour, roller opening 0,7 - 12 mm, with kneading board, varnished
040.06367	MONO	FG 079-C35 EH Omega To	o 2009	Multidrop, dosing and spraying machine, skin pass machine, for sheets with 60 width, incl. 2 dosing units with 8 row nozzles and 1 row strip forming tool, with digital control, with rotating rotary nozzle function, hopper with feeding rollers



040.06310	Fritsch	Croissantanlage	2002	consisting of: Calibration head EL 88/700, punching robot CTR-700, products, capacity approx. 5.000 per hour, incl. winder type CRH 120/400 for unfilled products
040.06304	Fritsch	Füllgerät		filling station, for semi-liquid masses, 6-row, with manual control, working width approx. 600mm, incl. hopper, stainless steel cladding
040.06286	Fritsch	Croissantanlage	1999	Croissant plant, consisting of: Punching robot and winder CRH 120/400 for unfilled products, output approx. 5,000 per hour.
040.06285	Fritsch	Füllgerät 40	2021	filling device, for semi-liquid masses, 4-row, with manual control, working width approx. 600mm, incl. hopper, stainless steel cladding
040.06284	Fritsch	Easyline L	1999	pastry line
040 .05952	Fritsch	FRH 400	2007	Winder for filled products, with moistening, 40cm belt width
040.05606	Seewer	SFS 6975 Compas 2000	1996	Sheeter, fully automatic, with computer control, bandwidth: approx. 64cm, under. Roller gap 0.5-45mm, dough block processing up to 15kg, belt length: L: 2×160 cm with flour, with stainless steel underrack





refining

Device-No.	Manufacturer	Туре	Year	Description
050.06458	Rhiele	Allround	2019	Pass-through lye application system, with double lye curtain, with heating, cloth feed via Velcro fastener, depositing with conveyor belt on baking tray 60/80 or 60/100, incl. salting unit, adjustable speed, capacity approx. 400 trays per hour
050.06444	Frisch	Profi Jet Spritzmatic	1995	Spray system, fondant, jelly, apricot, temperature 25-90°C selectable, with 2 containers approx. 30l each, mobile, with digital control, 2 separate heating circuits
050.06443		Unifiller		Filling device, dosing machine for all semi-liquid masses, incl. foot pedal, hopper for approx. 35 I, max. output 60 rotations/min, adjustable dosage
050.06419	Rhiele			Continuous lye application unit, lye application unit, depositing on trays, tank volume 35I, two lye curtains, with automatic salt dispenser
050.06389	EDHARD	MKHX 44 WATT		Filling device/dispenser, with 2 spouts for filling 2 doughnuts or croissants at the same time incl. 2 funnels
050.06385	Drautz	RD 100		Continuous suction device, suction device, lye with extractor 1.60
050.06357	Bakon	Unifiller		Filling device, dosing machine for all semi-liquid masses, with digital control
050.06288	HAGESANA	Cream King 20 L Classic	Li	Cream blower for 20I, incl. stirrer and kettle, with digital control, pot made of stainless steel, with ozone sterilization, with refrigeration unit for air cooling



050.05759	Bakon	Jelly	2008	Apricot jellying sprayer, temperature 25-90°C selectable, with 1 spray
				gun, tank capacity approx. 60l, mobile

050.05406 Rheon Solid Feeder 2000 with 5cm hole diameter





cooling, proofing, freezing plants

Device-No.	Manufacturer	Туре	Year	Description
060.06435	F.R.C.	GF06AM ABB BF051+P	2016	Blast chiller/blast freezer, for trays 600 x 400 mm, convection cooling, with 1 tray support
060.06429	Carpigiani	Labotronic 20 60 RTX	2010	ice cream machine for up to 15 kg of ice cream per batch, with digital control, cooling system 4-15 liters of water, 2 stirrer speeds,
060.06425	Cool Compact	KTM 834660		cooling table 190x80 H 85cm, temperature range -2 to + 10 $^{\circ}$ C, forced air cooling, completely stainless steel, with digital control, 3-doors for trays 60/40, work surface with embedded plastic plate
060.06424	Cool Compact	KTM 824660		cooling table 140x80 H85cm, temperature range -2 to + 10 $^{\circ}$ C, forced air cooling, completely stainless steel, with digital control, 2-doors for trays 60/40, work surface with embedded plastic plate
060.06398	Cool Compact	KTM 834660		cooling table 190x80 H 85cm, temperature range -2 to + 10 $^{\circ}$ C, forced air cooling, completely stainless steel, with digital control, 3-doors for trays 60/40, work surface with embedded plastic plate
060.06397	Cool Compact	KTM 824660		cooling table 140x80 H85cm, temperature range -2 to + 10 $^{\circ}$ C, forced air cooling, completely stainless steel, with digital control, 2-doors for trays 60/40, work surface with embedded plastic plate
060.06350	Cool Compact	KTM 824660		Cooling table 140x80 H85cm, temperature range -2 to \pm 10°C, forced air cooling, all stainless steel, with digital control, 2 doors for sheets 60/40, worktop with embedded plastic plate
060.06321	Liebherr	GKPV 6590 Index 42E/0	01	Refrigerator, stainless steel clad, for 24 trays 53/56, with 4 grid inserts, convection cooling, temperature range 0 to 15°C, with digital display



060.06283	Friulinox	AF-EN 1	2011	Freezer, stainless steel clad, for 19 pieces 60/40 trays, convection cooling, temperature range down to -25°C, with digital display, with timer
060.06281	Alpeninox	TKU 702 Base	2012	Freezer, stainless steel clad, incl. 3 insertion grids 53x65cm and 3 rails, convection cooling, temperature range down to -22°C, with digital display, usable capacity: 607l
060.06280	Alpeninox	EKU 751 Edelstahl		Einfahr- Kühlschrank, Edelstahlverkleidet, für Blechwagen mit Blechen 60/40, Umluftkühlung, Temperaturbereich 0 bis 10°C, mit digitaler Anzeige, 750 Liter, Luftfeuchte hoch oder niedrig einstellbar
060.06279	Alpeninox	EKU 751 Edelstahl		Einfahr- Kühlschrank, Edelstahlverkleidet, für Blechwagen mit Blechen 60/40, Umluftkühlung, Temperaturbereich 0 bis 10°C, mit digitaler Anzeige, 750 Liter, Luftfeuchte hoch oder niedrig einstellbar
060.06278	Alpeninox	EKU 751 Edelstahl		drive-in refrigerator, stainless steel clad, for sheet trolley with sheets 60/40, convection cooling, temperature range 0 to 10°C, with digital display, 750 liters, humidity high or low adjustable
060.06118	Liebherr	GKPV 6590 Index 42E/001		Refrigerator, stainless steel clad, for 24 trays 53/56, with 4 grid inserts, convection cooling, temperature range 0 to 15°C, with digital display
060.05881		EL COLD Typ EL 45 SS	2005	Freezer 445l, temperature range approx20°C, refrigerant R600a, interior $117 \times 53 \times H$ 70cm, exterior $130 \times 70 \times 85$ cm, lid stainless steel lined, 230 V approx. 150W; incl. grid insert; 2 pieces available
060.05822	АНТ	MIAMI 250(U)L VSAD		Freezer, chest freezer, refrigerator, switchable, cooling +4 to +15°C freezing -18 to -23°C, curved glass sliding lid Outer width in mm 2502
060.05820	AHT	MIAMI 185(U)L VSAD		Freezer, chest freezer, refrigerator, switchable, cooling +4 to +15°C freezing -18 to -23°C, curved glass sliding lid Outer width in mm 1850





ovens and fat baking

Device-No.	Manufacturer	Туре	Year	Description
070 .06473	MIWE	FBC	2017	double shop oven type AE 6.0604 and 10.0604, for 16 trays 60/40, TOUCH control, with steam condenser bonnet, door hinge on right, with cleaning system
070 .06472	MIWE	FBC	2017	double shop oven type AE 6.0604 and 10.0604, for 16 trays 60/40, TOUCH control, with steam condenser bonnet, door hinge on right, with cleaning system
070.06471	Merrychef	Eikon e2s trend	2016	Fast cooking system, combination appliance, 1000 watt microwave and 2200 watt oven, 25 - 255°C, TOUCH control, cooking space W 30 x D 30 x H 16cm, 230V 3.68KW
070 .06467	Reimelt	EL 10/4000 S	2006	fat baking line, Donut Line, 10 rows, incl. backside filling station, 2 jam containers, incl. automatic 3 times turning function, trough width 10.5 cm, incl. leveling device, incl. dissolving tank, with hood, with sprinkling system,
070 .06466	Wiesheu	Euromat 64 L	2016	shop oven type 64-L, for 8 trays 60/40, IS600 control, programmable via PC, with steam condensation hood, door hinged on the left, with self-cleaning system, with underrack
070.06461	Wiesheu	DIBAS 64 S/L Blue	2014	double shop oven for 15 trays 60/40, with retractable door automatic, with PRO-CLEAN cleaning function, comfort control, programmable via PC, with steam condensation hood, with steam injection, with underrack
070.06459	Wiesheu	DIBAS 64 S/L Blue	2014	double shop oven for 15 trays 60/40, with retractable door automatic, with PRO-CLEAN cleaning function, comfort control, programmable via PC, with steam condensation hood, with steam injection, with underrack
070 .06442	Friedrich	3-68		Deck oven, electric, 3 decks 60cm wide, 80cm deepwith underframe, mobile, deck height 17cm, with stone plates, with top and bottom heat, with steam, manual control, with timer, with hood



070.06441	MIWE	Condo C 3.68		Deck oven, electric, 3 decks 60cm wide, 80cm deepwith underframe, mobile, deck height 17cm, with stone plates, with top and bottom heat, with steam, manual control, without timer, with hood
070.06439	MIWE	Condo C4-64		Deck oven, electric, 4 decks 60cm wide, 40cm deepwith underframe, mobile, deck height 17cm, with stone plates, with top and bottom heat, with steam, manual control, with timer, with hood
070.06405	Reimelt	EL 8/2500	2008	Fat baking line, 8 rows, with manual cloth feed, incl. sep. filling station, 4 jam containers, incl. automatic 3-fold turning function, trough width 10.5 cm, incl. fat storage tank, with hood
070.06340	Merrychef	Eikon e2s trend	2016	Quick cooking system, combi oven, 1000 watt microwave and 2200 watt oven, 25 - 255°C, TOUCH control, cooking chamber W 30 x D 30 x H 16cm, 230V 3,68KW
070.06319	Heuft	VTR 08.12.5.10	2003	Thermal oil oven with TOUCH controls, for one rack wagon $60/80 \mathrm{cmr}$, with integrated boiler system type WTO 110 HFT with gas burner, with expansion and drain vessel, incl. 6 wagons.
070.06274	Bongard	Four Omega 2 801/4-123	2010	deck oven, elec. approx. 33 KW, 4 tiers 80cm wide, 120cm deep approx. 4m² baking surface, tiersh. 25/18/18/18, with stone plates, with top and bottom heat, digital control, TOUCH each tier separately controllable, with steaming, with manual loader
070.06272	RATIONAL	SCC WE 61		In-store oven, combi steamer, for 6 baking trays 1/1 GN, with digital control, with core temperature sensor, with autom. cleaning,
070.06262				Tilting frying pan, electro crucible dimensions approx (W \times D \times H): 60x40x15cm, approx 50 liters, 400V, tilting function manual
070.06229	MIWE	CO 4.0806 Condo	2011	deck oven, electric approx. 25 KW, 4 floors 80cm wide, 60cm deepwith fermentation room, mobile, floor height 4 x 17cm, with stone plates, with upper and lower heat, FP control, each floor separately controllable, with steam injection, with hood



070.06200	MIWE	RI 1.0608-TL	2012	rack oven, for rack trolley $60/80$ with TC control, with oil burner, with ramp, with hood
070.06176	W & P	REC 1020	2015	rack oven, for rack trolley 60/80, digital control, Navigo 2. with ramp and hood with oil burner approx. 70KW
070.06167	MIWE	RI 1.0608-TL	2013	Rack oven, for rack trolley 60/80 with TC control, with gas burner, with ramp, with hood
070.06155	Bizerba	VS 8		Slicer, semi-automatic, cutting thickness 0,5 - 24mm, ideal for meat or sausage/cheese, knife diameter 330mm, manual cutting thickness control
070.06133	Unox	DKD 06 EU	2017	Backertop, shop oven, combi steamer, for 6 trays 60/40, with digital control, with core temperature sensor, with autom. cleaning, with underframe, with steam hood
070.06132	UBER	MSO 100 E	2020	Deep fryer, with 1 basin approx.: W 36 x D 24 x H 17 cm, incl. basket approx.: W 20 x D 27 x H 12 cm, stainless steel, power connection à 6KW, temperature range up to 180° C
070.06108	Scholl	SH/GR 5000-ML		Multi-Flex induction grill, 5000W, temp. 0-230°C, connected load: 5,0 kW / 400 Volt high voltage, dimensions: W 380 x D 650 x H 218 mm
070.06101	UBER	CONVEX RT 508 CC		Chicken grill, electric heating 11,10 KW, 400V, for 8 double spits (40-48 chickens), incl. glass doors front and back, digital control,
070.06089	Wachtel	Piccolo 1	2012	Deck oven, electric, 4 decks 80cm wide, 60cm deep with underrack, mobile, deck height 15cm, with stone plates, with top and bottom heat, with steam, digital control, with hood



070.06084	Eloma	Backmaster EB 30 B	2013	shop oven, electric 230V, 3,6KW power for 3 baking trays 44/35cm, digital control, with fixed water connection, with hood
070.06083	Eloma	Joker B6-23	2013	Combi steamer, electric 6KW, for GN 2/3 containers 35 x 32cm, incl. Grate and 2 perforated containers, dig control, core temperature probe, moist heat 30 $^{\circ}$ C - 130 $^{\circ}$ C, dry heat 30 $^{\circ}$ C - 300 $^{\circ}$ C, combination of moisture and Dry heat 30 $^{\circ}$ C - 300 $^{\circ}$ C;
070.06034	Unox	XEBC-06EU-E1R	2017	BAKERTOP, hop oven, combi steamer, for 6 baking trays 60/40, with digital control, with core temperature sensor, with autom. cleaning, with underframe and steam condensor hood
070.06028	MIWE	RI 1.0606-TL	2013	rack oven, for rack trolley $60/60$ with TC control, with gas burner, with ramp, with hood
070.06027	MIWE	RI 1.0606-TL	2013	rack oven, for rack trolley $60/60$ with TC control, with gas burner, with ramp, with hood
070.06020	Unox	XEBC-10EU-E1	2018	shop oven, combi steamer, for 10 baking trays 60/40, with digital control easy TOUCH, with core temperature sensor, with automatic cleaning, with underframe
070.05852	MIWE	Backkombi	2012	consisting of baking oven type Econo, for 6 trays 60/40, FP control, with steam injection, 1 deck oven type Condo chamber height 15cm, 80x60cm, digi. Control, with steam injection, steam condenser hood and mobile underframe
070.05634	Eloma	Joker B6-23	2013	Combi steamer, electric 6KW, for GN 2/3 containers 35 x 32cm, incl. Grate and 2 perforated containers, dig control, core temperature probe, moist heat 30 $^{\circ}$ C - 130 $^{\circ}$ C, dry heat 30 $^{\circ}$ C - 300 $^{\circ}$ C, combination of moisture and Dry heat 30 $^{\circ}$ C - 300 $^{\circ}$ C;
070.05633	Eloma	Joker B6-23	2011	Combi steamer, electric 6KW, for GN 2/3 containers 35 x 32cm, incl. Grate and 2 perforated containers, dig control, core temperature probe, moist heat 30 ° C - 130 ° C, dry heat 30 ° C - 300 ° C, combination of moisture and Dry heat 30 ° C - 300 ° C;



070.05632	Eloma	Joker B6-23	2011	Combi steamer, electric 6KW, for GN 2/3 containers 35 x 32cm, incl. Grate and 2 perforated containers, dig control, core temperature probe, moist heat 30 $^{\circ}$ C - 130 $^{\circ}$ C, dry heat 30 $^{\circ}$ C - 300 $^{\circ}$ C, combination of moisture and Dry heat 30 $^{\circ}$ C - 300 $^{\circ}$ C;
070.05630	Eloma	Backmaster EB 30 T	2016	Shop oven, electric 230V, for 3 baking trays 44 / 35cm, digital TOUCH control, with fixed water connection, with hood
070.05499		ALTO SHAAM Typ 500S	2004	oven, low-temperature cooker, hot cupboard, electrical 230V connection, for 10 baking trays 65x53cm, temperature range 15-90 $^{\circ}$ C, incl. 2 gratings
070.05389	MIWE	Condo C 3.68	2003	deck oven, electric, 3 decks à w $60 \times d \ 80 \times h \ 17$ cm, manual control, with underrack, with steaming for each deck, without hood





cutting and packing

Device-No.	Manufacturer	Туре	Year	Description
080.06433	Bizerba	VS 12	2009	Slicer, semi-automatic, cutting thickness 0,5 - 24mm, ideal for meat or sausage/cheese, knife diameter 330mm, manual cutting thickness control
080.06432	Bizerba	VS 8	1994	Slicer, semi-automatic, cutting thickness 0,5 - 24mm, ideal for meat or sausage/cheese, knife diameter 330mm, manual cutting thickness control
080.06431	Bizerba	VS 8	1994	Slicer, semi-automatic, cutting thickness 0,5 - 24mm, ideal for meat or sausage/cheese, knife diameter 330mm, manual cutting thickness control
080.06430	Wabäma	ALLROUND ECONOMY PLU	1999	Bread slicer with sickle blade, digital control, with 10 additional program buttons, slice thickness: 3 - 26mm, with oiling, with tray for bagging, for loaves approx. 45 x 20cm h: 14, slicing capacity approx. 200/h, with halving function
080.06426	Bizerba	VS 8 A	2003	Slicer, semi-automatic, cutting thickness 0,5 - 24mm, ideal for meat or sausage/cheese, knife diameter 330mm, manual cutting thickness control
080.06422	MHS	IDEAL SB	2011	bread slicer with circular knife, for loaves $33 \times 25 \text{cm H}$: 15cm, selectable slice thickness $8/10/12 \text{ mm}$, with deposit for bread bagging, stainless steel model, performance $130 \text{ slices/min approx}$.
080.06404	Graef	MASTER 3020	2016	Slicing machine, semi-automatic, cutting thickness 0 - 24 mm, ideal for meat or sausage/cheese, blade diameter 300 mm, manual control, product to be sliced: max. 260 x 195 mm
080.06403	Graef	MASTER 3020	2016	Slicing machine, semi-automatic, cutting thickness 0 - 24 mm, ideal for meat or sausage/cheese, blade diameter 300 mm, manual control, product to be sliced: max. 260 x 195 mm



080.06394	Bizerba	VS 12	2014	slicer, suitable for sausages and cold or fresh meats, cheese, blade diameter 330 mm, manua control
080.06393	Bizerba	A 404	2014	slicer, fully automatic, with digital control, blade size: 330 mm, with automatic deposit, programmable, 200 program memory, infinitely variable cutting thickness adjustment: 0,5mm to 12mm, carriage for 400 mm clamping length, with underrack
080.06384	Köhler	Schnittliner Typ K80T		Stainless steel cake cutting table, suitable for trays up to size 60/80 cm, completely made of stainless steel, with ASTOR compressed air cutting knife type PM 10, incl. various cutting pattern dies.
080.06366	Schickart	TS 38 Plus		bread slicer with circular knife, completely in stainless steel, slice thickness 5 - 25mm selectable, with bread halving function, capacity: 80 slices per minute, without oil, for breads approx. 38 x 32 cm h: 12cm
080.06365	Schickart	TS 38 Plus		bread slicer with circular knife, completely in stainless steel, slice thickness 5 - 25mm selectable, with bread halving function, capacity: 80 slices per minute, without oil, for breads approx. 38 x 32 cm h: 12cm
080.06364	Schickart	TS 38 Plus		bread slicer with circular knife, completely in stainless steel, slice thickness 5 - 25mm selectable, with bread halving function, capacity: 80 slices per minute, without oil, for breads approx. 38 x 32 cm h: 12cm
080.06360	Bizerba	VS 12	2010	meat slicer, semi-automatic, cutting thickness 0 - 24mm, ideal for meat or sausage/cheese, blade diameter 330mm, manual control, material to be cut: max. 250×120 mm, 266 rpm
080.06352	Bizerba	VS 12	2010	slicer, suitable for sausages and cold or fresh meats, cheese, blade diameter 330 mm, manua control
080.06332	Krumbein	BBS VE	1993	Horizontal slicer, for baguette, rolls, croissants, pretzels, etc. Capacity approx. 5.500/h with 2 knives, cutting height 5-60mm, cutting depth 100mm adjustable, channel width approx. 15cm, channel height approx. 9cm, completely stainless steel.



080.06322	Treif	Diskus 400	2011	Bread slicer with circular knife, for approx. 35cm loaves, with 25cm width 15cm height, slice thickness 4-24mm, + half bread tray for bagging, with safety cover, cutting without oil possible, capacity approx. 130 slices per minute,.
080.06294	MHS	GM 450 LG	2012	Bread slicer, with 11mm creel, bread length max 45cm fully automatic, with oiling, with bread tray for bagging
080.06293	MHS	GM 450 L	2010	Bread slicer, with 11mm creel, bread length max 45cm fully automatic, with oiling, with bread tray for bagging
080.06258	Schickart	TS 30 Plus		Bread slicer with circular knife, completely in stainless steel, slice thickness 5 - 25 mm selectable, with bread halving function, capacity: 80 slices per minute, without oil, for breads approx. 30×32 cm h: 12 cm
080 .06257	Schickart	TS 38 Plus		Bread slicer with circular knife, completely in stainless steel, slice thickness 5 - 25 mm selectable, with bread halving function, capacity: 80 slices per minute, without oil, for breads approx. 38×32 cm h: 12 cm
080.06233	Schickart	TS 30 Plus		Bread slicer with circular knife, completely in stainless steel, slice thickness 5 - 25 mm selectable, with bread halving function, capacity: 80 slices per minute, without oil, for breads approx. 30×32 cm h: 12
080 .06232	Schickart	TS 38 Plus		Bread slicer with circular knife, completely in stainless steel, slice thickness 5 - 25mm selectable, with bread halving function, capacity: 80 slices per minute, without oil, for breads approx. 38 x 32 cm h: 12cm
080.06225	DMS	DMV 400	2008	Vacuuming machine, with sealing bar, VAC BOX, table-top unit, chamber size 430 x 400 x 100mm, vacuum pump 16 m3/h, without protective gas device
080.06224	Graef	MASTER 3020	2018	Slicer, semi-automatic, cutting thickness 0 - 24mm, ideal for meat or sausage/cheese, knife diameter 300mm, manual control, cutting material: max. 260 x 195 mm



080.06219	DIGI	AW 4600eAT POP		fully automatic stretch film packaging machine for food tainer trays with scales and labeler, with additional advertising label printer output 36 p / min, package size width: $130-380$ mm, height: $10-150$ mm, depth: $80-26$ mm, film roll size $260-400$ mm possible
080.06214	Bizerba	VS 12 F C	2019	Slicer, semi-automatic, cutting thickness 0 - 24mm, ideal for meat or sausage/cheese, blade diameter 330mm, manual control, cutting material: max. 250×120 mm, 266 rpm
080.06205	Jäger	835501/12mm	2017	Semi-automatic PP strap strapping machine, packaging line, minimum package dimensions L=80 \times W=80 \times H=20mm, Max. Package weight 100kg, Strap tension:15 - 45kg, Strapping band width 12-15,5mm, Strapping band thickness 0,55-0,75mm
080.06198		SILBER HERTHEL ROMPA B		Bread roll slicer, completely stainless steel clad, cutting height and depth adjustable, average possible
080.06178	Glottermetall	GM 100		De-stoner and slicer, fully automatic de-stoning, stainless steel clad, for plums or damsons, capacity approx. 70kg per hour
080.06165	Jäger	JU 100/12mm	2019	Automatic PP strap strapping machine, packaging line, max. package size: W: 650 x H: 500, W 600mm Max. Package weight 100kg, capacity up to 27 / minute, strap tension:10 - 70kg, strapping strap width 12-15,5mm, strapping strap thickness 0,55-0,75mm
080.06160	SAM Kuchler	300	2012	Slicer, semi-automatic, cutting thickness 0 - 8mm, ideal for sausage/cheese, knife diameter 300mm, manual control, cutting material: max. 20 x 27cm
080.06157	Bizerba	VS 8		Slicer, semi-automatic, cutting thickness 0,5 - 24mm, ideal for meat or sausage/cheese, knife diameter 330mm, manual cutting thickness control
080.06156	Bizerba	VS 12 F C	2019	Slicer, semi-automatic, cutting thickness 0 - 24mm, ideal for meat or sausage/cheese, blade diameter 330mm, manual control, cutting material: max. 250 x 120 mm, 266 rpm



080.06152	Bizerba	VS 12 C F	2019	Slicer, semi-automatic, cutting thickness 0 - 24mm, ideal for meat or sausage/cheese, blade diameter 330mm, manual control, cutting material: max. 250 x 120 mm, 266 rpm
080.06151	DIGI	AW-5600 FX	2017	Fully automatic stretch film packaging machine for food tainer trays with scale and labeler, capacity 17 p/min, package size width: 80 - 350mm, height: 10 -130 mm, depth: 80-230mm, film roll size 350-500mm possible, weighing range: 20g-6kg
080.06143	DMS	DMK 80 C2	2017	Cutter, with 6 knives, bowl capacity 80l approx. 65kg fine sausage meat, with digi. Thermometer, completely stainless steel, 2 bowl and knife speeds
080.06136	Jäger	835501	2016	Semi-automatic PP strap strapping machine, packaging line, minimum package dimensions L= $80 \times W=80 \times H=20$ mm, Max. Package weight 100kg, Strap tension:15 - 45kg, Strapping band width 12-15,5mm, Strapping band thickness 0,55-0,75mm
080.06124	DMS	DMK 80 V2	2018	Cutter, with 6 knives, bowl capacity 80l approx. 65kg fine sausage meat, with digi. Thermometer, completely stainless steel, bowl and knife speeds adjustable 1000 to 3000 rpm
080.06117	Graef	MASTER 3370	2018	slicer, semi-automatic, cutting thickness 0 - 24mm, ideal for meat or sausage/cheese, blade diameter 330mm, manual control, cutting material: max. $260 \times 200 \times 200$ mm
080.06096	DIGI	AW-4600e	2013	fully automatic stretch film packaging machine for food tainer trays with scales and labeler, with additional advertising label printer output 36 p / min, package size width: 130-380mm, height: 10-150 mm, depth: 80-26mm, film roll size 260-400mm possible
080.06085	DMS	DMV 400	2008	Vacuuming machine, with sealing bar, VAC BOX, table-top unit, chamber size 430 \times 400 \times 100mm, vacuum pump 16 m3/h, without protective gas device
080.06037	DIGI	AW 4600eAT POP		Fully automatic stretch film packaging machine for food tainer trays with scale and labeler, with additional advertising label printer output 36 p/min, package size width: 130 - 380mm, height: 10 -150 mm, depth: 80-26mm, film roll size 260-400mm possible



080.06018	DIGI	AW 4600eAT POP		fully automatic stretch film packaging machine for food tainer trays with scales and labeler, with additional advertising label printer output 36 p / min, package size width: $130-380$ mm, height: $10-150$ mm, depth: $80-26$ mm, film roll size $260-400$ mm possible
080.05982	DMS	DMK 80 C2	2017	Cutter, with 6 knives, bowl capacity 80l approx. 65kg fine sausage meat, with dial thermometer, completely stainless steel, 2 bowls and knife speed 1500 and 3000 rpm,
080.05972	DIGI	AW-5600 FX	2018	Fully automatic stretch film packaging machine for food tainer trays with scale and labeler, capacity 17 p/min, package size width: 80 - 350mm, height: 10 -130 mm, depth: 80-230mm, film roll size 350-500mm possible, weighing range: 20g-6kg
080.05870		SPF 50		tretch film wrapper, with heating plate, film width max. approx. 45cm, uelle packaging of sausage, cheese, fresh meat, fruit and vegetables on plastic or wooden trays, 230V, heating plate 52×20 cm
080.05836	DIGI	AW 4600eAT POP	2014	fully automatic stretch film packaging machine for food tainer trays with scales and labeler, with additional advertising label printer output 36 p / min, package size width: $130-380$ mm, height: $10-150$ mm, depth: $80-26$ mm, film roll size $260-400$ mm possible
080.05835	DIGI	AW-5600FX	2018	Fully automatic stretch film packaging machine for food tainer trays with scale and labeler, capacity 17 p/min, package size width: 80 - 350mm, height: 10 -130 mm, depth: 80-230mm, film roll size 350-500mm possible, weighing range: 20g-6kg
080 .05832	Jäger	835		Semi-automatic PP strap strapping machine, Packaging machine, Minimum package dimensions L= $80 \times W=80 \times H=20$ mm, Max. 100kg, Strap tension:15 - 45 kg, Strap width 12-15,5mm, Strap thickness 0,55-0,75mm
080.05819	Jäger	835		
080.05802	DIGI	AW 4600eAT POP	2010	fully automatic stretch film packaging machine for food tainer trays with scales and labeler, with additional advertising label printer output 36 p / min, package size width: $130-380$ mm, height: $10-150$ mm, depth: $80-26$ mm, film roll size $260-400$ mm possible



080.05765		Pefra PFG 100		Vegetable slicer with 1 cutting disc 6mm, pins approx. 10x6mm
080.05738	DOMA	Käseteilmaschine KT 2		dividing machine for dividing cheese wheels up to 40cm in diameter of all kinds into pieces suitable for consumption, with cutting scribe 32 division
080.05732	DIGI	AW-5600FX	2018	Fully automatic stretch film packaging machine for food tainer trays with scale and labeler, capacity 17 p/min, package size width: 80 - 350mm, height: 10 -130 mm, depth: 80-230mm, film roll size 350-500mm possible, weighing range: 20g-6kg
080.05693	DIGI	AW 4600eAT POP	2013	fully automatic stretch film packaging machine for food tainer trays with scales and labeler, with additional advertising label printer output 36 p / min, package size width: $130-380$ mm, height: $10-150$ mm, depth: $80-26$ mm, film roll size $260-400$ mm possible
080.05572	PS Mako	PSBD 4	2016	Horizontal cross-section cutting machine, of roll-shaped baked goods, channel width approx. 35cm, channel height adjustable over material presser 15cm max. completely stainless steel
080.05539	Bakon	INLINE	2011	Cake cutting machine with ultrasonic knife, for baking trays in sizes from $100\ x\ 600\ up$ to $800\ x\ 600\ mm$, with TOUCH control, with a knife, with conveyor belt
080.05301	Graef	MASTER 3370	2018	meat slicing machine





washing and cleaning

Device-No.	Manufacturer	Туре	Year	Description
090.06475	Hobart	FXLS-10A		Dishwasher, front loader, rack up to approx. 425mm high, digital control, 3 programmes $90/120/180$ sec, rack size approx. 50×50 cm, capacity approx. 40 racks/h , with automatic rinse and rinse aid pump
090.06474	Hobart	FXLS-10A	2015	Dishwasher, front loader, rack up to approx. 425mm high, digital control, 3 programmes $90/120/180$ sec, rack size approx. 50×50 cm, capacity approx. 40×10^{-1} racks/h, with automatic rinse and rinse aid pump
090.06400	Hobart	FXLS - 10B	2021	dishwasher, front loader, rack height up to approx. 425mm, digital control, 3 programmes $90/120/180$ sec, rack size approx. 50×50 cm, capacity approx. 40×10^{-2} racks/h, with automatic rinse and rinse aid pump, with base frame
090.06399	Meiko	M - iClean UL	2017	dishwasher, frontloader, rack up to approx. 435mm height, digital control, 3 programs 90/120/180sec, basket size approx. 50 x 60cm, capacity approx. 60 baskets/h, with autm. rinse and detergent pump, with reverse osmosis module, with base frame
090.06381	Jeros	8130	2012	Dishwasher, basket washer, tray washer, digital control, with sensor-controlled soap dosing, chamber size: $645 \times 1290 \times 635$ mm HxWxD, connection 400 V, 32A-CEE plug, 16.5 kW with cold water connection, water consumption 12 litres per wash, mobile
090.06334	Frisch	SRK	2002	rack cleaning chamber, cleaning system, dishwasher, for rack trolley 1000x600mm, with 5 programmes, completely stainless steel, with ramp
090.06268		Spülbecken		Sink unit, washbasin, WHT: $120\text{cm} \times 85\text{cm} \times 70\text{cm}$, stainless steel, 1 basin 50/50 H: 25cm , with shelf on the right side $60 \times 70\text{cm}$
090.06267		Spülbecken		Sink unit, washbasin, WHT: $120\text{cm} \times 85\text{cm} \times 60\text{cm}$, stainless steel, 1 basin $50/50$ H: 25cm , with shelf on the left side $60 \times 70\text{cm}$



090.05984	Hobart	UX 60 E	1999	utensil washer, digital control, with temperature indication, basket dimension (w,d): 110 x 70 cm H max 86cm
090.05918	Hobart	AUXXLS-11 N		Dishwasher, front loader, rack up to approx. 550mm height, digital control, 3 programmes $90/180/240$ sec, basket size approx. 50×50 cm, capacity approx. 70×50 baskets/h, with autm. rinse and rinse aid pump
090.05917	Winterhalter	UC-L	2012	Dishwasher, front loader, rack up to approx. 400mm height, digital control, 3 programmes 90/120/180sec, basket size approx. 50 x 50cm, capacity approx. 40 baskets/h, with autm. rinse and rinse aid pump
090.05677		Spülbecken		Sink table, washbasin, WHD: $120 \text{cm} \times 85 \text{cm} \times 70 \text{cm}$, stainless steel, basins $50/50 \text{ H}$: 25cm , with storage space on the right side $60 \times 70 \text{cm}$





special machines

Device-No.	Manufacturer	Туре	Year	Description
100.06251	KOLBE	MWE 52	2018	Automatic mixer grinder, meat grinder, mixing meat grinder capacity approx. 2000kg/h, hopper volume: 120l, incl. mixing device incl. perforated disc and four-blade knife
100.06216	KOLBE	MWE 52	2018	Automatic mixer grinder, meat grinder, mixing meat grinder capacity approx. 2000kg/h, hopper volume: 120l, incl. mixing device incl. perforated disc and four-blade knife
100.06207	Bizerba	IS 30	2020	Box scale industrial scale, weighing plate 60x80cm, mobile weighing range 4 to 600kg, with terminal type IS 30
100.06206	Citrocasa	8000 SB ATS Advance	2018	Orange juice press, fully automatic, with autom. Fruit feed, basket for approx 20kg fruit, for citrus fruits 65-78mm, with bottle dispenser for bottles with 250/500/700ml, with additional stainless steel trolley for waste
100.06146	KOLBE	MWE 52	2017	Automatic mixer grinder, meat grinder, mixing meat grinder capacity approx. 2000kg/h, hopper volume: 120l, incl. mixing device incl. perforated disc and four-blade knife
100.06125	Rex	RKF 130	2018	hydraulic piston filler, sausage filler, volume 30I, incl. 3 filling tubes, portioning range 5 - 10.000 g, portioning speed up to 350 portions/min. completely stainless steel
100.05970	Citrocasa	8000 SB ATS Advance	2019	Orange juice press, fully automatic, with autom. Fruit feed, basket for approx 20kg fruit, for citrus fruits 65-78mm, with bottle dispenser for bottles with 250/500/700ml, with additional stainless steel trolley for waste
100.05826	Citrocasa	8000 SB ATS Advance	2019	Orange juice press, fully automatic, with autom. Fruit feed, basket for approx 20kg fruit, for citrus fruits 65-78mm, with bottle dispenser for bottles with 250/500/700ml, with additional stainless steel trolley for waste





manufacturing equipment

Device-No.	Manufacturer	Туре	Year	Description
110 .06487		Edelstahlarbeitstisch		Stainless steel worktable 202 x 70 H: 80cm, with stainless steel top, with shelf
110.06486		Edelstahlarbeitstisch		Stainless steel worktop 65×65 cm H: 95 cm, with stainless steel top, with shelf, with Bartscher 2-position gas hob, for 2 25 cm pans, mobile
110.06485		Edelstahlarbeitstisch		Stainless steel worktable 140 x 70 cm H: 90 cm, with stainless steel top, with 3 drawers, with shelf, with rear upstand
110 .06484		Edelstahlarbeitstisch		$140 \times 70 \text{ cm}$ H: 90 cm, with stainless steel top, with 3 drawers, with shelf, mobile
110.06483		Edelstahlarbeitstisch		Stainless steel table 250 x 70 H: 95cm, with stainless steel top, with shelf, mobile
110 .06482		Edelstahlarbeitstisch		Stainless steel table 180 x 80 cm H: 95 cm, with stainless steel top, with upstand at the back with 3 drawers, with shelf, mobile
110 .06481		Edelstahlarbeitstisch		Stainless steel table 180 x 80 cm H: 95 cm, with stainless steel top, with upstand at the back with 3 drawers, with shelf, mobile
110.06480		Edelstahlarbeitstisch		Stainless steel table 200 x 80 H: 80cm, with beech wood top



110.06479		Edelstahlarbeitstisch		Stainless steel table 150 x 80 H: 90cm, with stainless steel top, with drain hole, defrosting table
110.06478		Sackwagen		
110.06477		Edelstahlarbeitstisch		Stainless steel table 150 x 70 H: 85cm, with stainless steel top, with base cabinet, with sliding doors $$
110.06476		Edelstahlarbeitstisch		Stainless steel table 150 x 80 H: 100/90cm, with stainless steel top, electrically height-adjustable legs, with shelf
110.06463		Edelstahlarbeitstisch		Stainless steel working table 140 x 70 cm H: 85 cm, with stainless steel top, with upstand at the back with base cabinet with 4 drawers, with shelf 1 m wide
110.06427	KOLBE	LW 82-78	2020	Meat mincer/charger, capacity approx. 350kg/h, hopper volume: 6l, incl., perforated disc, completely stainless steel, with base frame.
110.06420		Steigband		Conveyor belt, outfeed belt, ascending belt, 240 long x 55cm wide, infeed height adjustable 20-30cm, outfeed height adjustable 110 - 130, speed adjustable
110.06387		Edelstahlarbeitstisch		200 x 80cm H: 85 cm, with beech wood top, with 8 plastic boxes 55 x 35 H30cm with 4 lids, mobile, with rear upstand
110.06386		Edelstahlarbeitstisch		$160 \times 80 \ \text{cm}$ H: 85 cm, with stainless steel top, with backsplash incl. 4 stainless steel flour trolleys



110.06354		Edelstahlarbeitstisch	m wide, with 1 drawer on the right, a folding compartment on the left and a central shelf, $$
110.06271		Edelstahlarbeitstisch	stainless working table 200 x 60 H: 90cm, with stainless steel top, right side with 3 drawers 30x50 H 14cm, left side 2 sliding doors
110.06250	ROKA	CB 250	Sales stand/snack bar incl. various equipmentexternal dimensions length 3500mm, width 2400mm, height 2600mm
110.06245	Bartscher	GDP 320 E-G/GRI	griddle plate, grill, griddle plate, tabletop, heating plate W 32 x D 48cm, griddle plate made of coated steel smooth, temperature 50 - 300°C, with manual control, external dimensions 33 x 55 H 32cm
110.06102		Klarstein 10013323	Ice cube maker, ice maker, hollow cone daily capacity approx. 25kg, incl. approx. 5kg storage container, stainless steel clad, with underrack
110.06016		Hendi 263600	griddle plate, grill, panini grill, surface W 22 x D 23cm, grill plate made of enameled cast iron, temperature 50 - 300°C, with manual control
110.05969	DMS	DKR 110	Cheese grater, grating capacity up to 50 kg/h, incl. collecting container, 3mm grating disc, 650 Watt drive, 230V ready to plug in
110.05914		STAWERT VT6 S	Coffee grinder, Mahlkönig design, power: 2100 watt, with different grinding levels, storage container: 1000 g, revolutions: 1480 rpm at 50 Hz or 1740 rpm at 60 Hz Diameter grinding mechanism: Ø 120 mm each
110.05913		STAWERT VT6 S1	Coffee grinder, Mahlkönig design, power: 2100 watt, with different grinding levels, storage container: 1000 g, revolutions: 1480 rpm at 50 Hz or 1740 rpm at 60 Hz Diameter grinding mechanism: Ø 120 mm each



110.05912		MISTRAL 352	2020
110.05910		Santos S 52G	orange, citrus, juice squeezer, juice tray and pulp grid made of stainless steel, polycarbonate splash guard, spout height 200 mm, asynchronous motor with 1500 rpm
110.05818	DMS	DSS 15 K	Knife disinfection cabinet, stainless steel, irradiation time up to 20 minutes infinitely variable, for 15 knives, outer dimensions 58 x 15 H65cm
110.05809		SPF 50	Frisch Pack foil table unit, 40cm foil width, foil sealer for cheese, sausage, fruit, heating element with 230V connection
110.05762	DMS	DSS 15 K	Knife disinfection cabinet, compltt made of stainless steel, irradiation time up to 20 minutes infinitely variable, for 15 knives, outer dimensions 58 \times 15 H65cm
110.05674		Zutaten Aufsatzregal	stainless steel, 65 x 48 H 65cm, with 3 plastic trays approx. 60x40 H: 15
110.05641		Soßenspender	package offer 6 x sauce dispensers including GN 1/6 containers 4 x stations Consists of 8 sauce dispensers including 8 GN 1/6 containers
110.05597		Schnittkuchenblech 60/40	cake trays 580 x 400mm made of aluminum, material thickness 1.5 mm, edge height 50mm Quantity: 400 pieces available
110.05530		Edelstahlarbeitstisch	stainless steel work table 300 x 100 H: 110cm, with wood plate



110.05497		Hendi 263600	2017	Kontaktgrill, Paninigrill, Grillfläche B 22 x T 23cm, Grillplatte aus emaillertem Gusseisen, Temperatur 50 - 300°C, mit manueller Steuerung
110.05174		Heidebrenner		gas stove, 2 flames, with propane-gas connection
110.05065	Neumäker	05-80660 Duplex 6		contactgrill, sandwichgrill, grill size 37 x 25cm, temperature range 50 - 280°C, with digital timer
110.05025	BM-TEC	Teigzuführband für Twin Di		dough feeding conveyor, belt 60cm wide, 260cm ling, outfeed 195cm high, for 250kg dough, outher height 230cm, with belt scraper, speed adjustable
110.04804	Heidebrenner	Heidebrenner		gas cooker, 2 flames, 85x40 H 70cm,
110 .04723	WMF	Presto 03.1400	2011	fully automated coffee machine, with TOUCH control and 6 product option keys (double assignment), fixed water connection, for apprx. 100 cups/day, with automatic milk frother, height-adjustable outlet, for espresso, capuccino, coffee, latte macchiato etc.
110.04688	Scholl	C0100		heating plate 60x40cm, 230V poser, temperature range 0-100°C
110.04672	Neumäker	05-80660 Duplex 6		contactgrill, sandwichgrill, grill size 37 x 25cm, temperature range 50 - 280°C, with digital timer
110.00788		Backblech mit Loch 60/40		used baking trays 60/40, coated with rims (at the long)



110.00787		Backblech mit Loch 60/40	used baking sheets/trays, 60/40, with 4 rims
110.00784		Backblech mit Loch 60/80	used baking sheets/trays, perforated, 3-sided, coated
110.00782		Backblech mit Loch 60/80	used baking sheets/trays, 4-sided, coated
110.00491	Wachtel	Stikkenwagen 60/80	rotory wagon for WACHTEL rack oven, quantity 3
110.00487		Stikkenwagen 60/100	oven wagon