

## May 2022 - Stock List

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**We buy & sell Used Bakery Equipment**

**All previous stock lists are hereby cancelled.**

**Stock to change without notice at any time.**

Stock		
Number	Description	
<b>MIXERS / KNEADERS</b>		
A-2264	Italian Spiral Dough Mixer, 60 litre (ideal for 40 kg), safety cover, 3 phase, 380 volt, 1 speed, 1 timer	
A-2263	WP CC80 High Speed, 2 s/s bowls, 130 kg dough, 3 min mixing time, 1 speed	
A-2260	Sigma, Model-SM.50, Capacity: 5 - 50 kg dough, 2 speed, 3 phase	
A-2248	Kemper mixer, Model: SPL, Capacity: 80kg dough, 3 phase (Recon: R120k)	
A-2247	Spiral Dough Mixer, Model: HS100, YoM: 2005, 60 kg dough, safety cover, 2 speed, timer	
A-2246	Baketek Spiral Dough mixer, YoM: 2018, no safety cover, 2 speed, 2 timers, model: 120	
A-2243	Macadams Spiral dough mixer, model: SM 25, 5 - 25 kg dough, 2 speed, reconditioned	
A-2238	WP high speed, double spiral dough mixer, model: DK150, 240 kg dough, 1 speed, 1 mild steel bowl	
A-2237	Diosna Spiral dough mixer, 1 removable bowl, 2 speed, 200 kg dough, hydraulic head lift	
A-2234	WP Industrial high speed mixer, model: UC 80, 2 removable bowls, 130 kg dough, 2 speed, 380 volt	
A-2233	WP High speed mixer, model: UC80, 2 removable bowls, model: UC 80, 2 speed, 380 volt	
A-2222	Chinese Spiral Dough Mixer, no safety cover, chaing / belt driven, HS-50A, 20 kg flour / 32 kg dough	
A-2217	Diosna S-120 Intensive dough mixer, fixed mild steel bowl, Antique	
A-2213	Diosna Intensive Dough mixer, D200 K2G, 200kg dough, tilting bowl, movable mixing device, 2 sp, ++	
A-2212	Diosna Intensive dough mixer, D200 K2G, 200kg dough, tilting bowl, movable mixing device, 2 sp, ++	
A-2207	Sohn Candy Cooking Vessel, with stirrer, ±100 litre, 1 speed, bottom discharge, operated with steam	
A-2206	Local, Paddle blender mixer, s/s vessel, 7 paddles, closed vessel, 1 speed, 120 litre	
A-2203	Manurhin Mixer / Blender, twin shaft industrial, horizontal, manual tilting, 1 speed	
A-2201	Diosna bowl lift / tipper, model: HK240	
A-2189	Boku, model: SK240, 2 s/s bowls	Reconditioned <i>indication</i>
A-2188	Boku, model: SK240, 1 s/s bowl	Reconditioned <i>indication</i>
A-2169	Tweedy High Speed Mixer, 40 kg dough max	
A-2163	Boku HE-52/2 Bowl Lift/Tipper, 2600 mm, 520 kg	
A-2162	WP HKL-1600 Bowl Lift / Tipper	
A-2153	Diosna HK240 Bowl Elevator, spindle type, discharge height: 1500 mm, 4 castors + stoppers	
A-2151	Collette Ultra Hi-Speed, Model: SM50, 32 kg dough, 1 wheel out bowl, auto bowl lift, 1 timer	
A-2150	Collette Hi-Speed, 3-4 minutes, Model: SM100, 80 kg dough, 1 wheel out bowl, hydraulic lift, 1 speed	
A-2138	Sottariva, 300 kg, Spiral dough mixer, 1 bowl	
A-2135	Oasis (Diosna) model SP 200. spiral dough mixer. 2 s/s bowls, 12 Kw.	
A-2127	Esmach Model ISE-200 FR AN with machine lifter 1250mm height. 6.5 kW	
A-2098	Baker Perkins twin continuous mixer	
A-2053	BMM Horizontal Single Z-Blade for all dough, s/s bowl & blade, Capacity: 350 kg, s/s trof, 1 speed	
<b>BUN DIVIDERS AND BUN PLANTS</b>		
B-2088	Tubantia Bun Divider Rounder, semi-auto, 3 plastic paltes, 30 pieces, 12000/h	
B-2084	Marchand / No Name Hydraulic Dough Divider, square model, 20 pieces	
B-2080	Bertrand Hydraulic Dough Divider, round model, 16 pieces	
IB-02F	Bertuette roll plant, 4 lane, 2 moulder, Ciabatta, 6500 / hr	
F-015	Multi Mat Bun divider rounder, model: MU-K, 30 - 75 grams, 6550 / hour, 4 lane	
<b>CAKE / PLANETARY MIXERS</b>		

C-2094	Hunt Cake Mixer, 30 litre, 1 mild steel bowl, 1 flat beater, 1 whisk, single phase, 3 speed
C-2091	J Hunt 60 litre cake mixer, 3 speed, 380 volt, 3 phase, 1 s/s bowl, 1 wire whisk
C-2072	J Hunt 80 Quart, new tools
C-2058	Imperator 30 Litre, 2 bowls, 1 whisk, 2 dough hooks
C-2041	Rego Mod. S/16 Stainless Steel bowl. Whisk and hook. 16 litre
C-2033	Dito Samar BM 60, 1 whisk, 1 bowl, Modern machine
C-2028	No name, 80 Litre, 1 bowl, no tools ?
CA-002	Mincers to fit 20 litre mixer. A 200 etc. new
	<b>DOUGH DIVIDERS</b>
D-2048	Atwood Single dough divider, Capacity: 2000, model: S-500, variable speed, 72mm piston
D-2045	Mendoza single pocket dough divider, 2000 x 650 x 1750 mm as-is
D-2036	Baker Perkins Single Pocket Divider, Model: Accurist
D-2033	Kemper T-25, set: divider, bucket elevator, rounder, moulder
D-2020	Sottariva, SPV1, 1 pocket, vacuum, variable speed, 540-1620 / hr, 200-1700 grams, no hopper
	<b>ROLL / BAGUETTE MOULDERS</b>
E-2028	Bertuette Bread roll moulder, 550 mm width, 3 phase
E-2027	Matfour Baguette Moulder, up to 700 mm long, 3 ph, 380 v, 0.7 kW
E-2025	WP Haton Baguette Moulder, up to 700mm long, Model: F750, on stand
E-2011	W.P / Haton Roll Moulder, 600mm Width.
E-2005	Erka, w/w 500 mm, with pressure board
	<b>PACKAGING</b>
G-077	Ingersol-rand, Belgium, Air Cooling Unit for enrober, 13.0 Bar, max pressure: 1600 PAG ±
G-076	Chocolate cone type melting / holding pot
G-075	Chocolate melting & holding pot, agitator, vessel: 460 x 800 mm, jacketed using hot water
G-073	Manual labeling machine
G-065	Cooking & cooling vessel, capacity-80L, temperature control
G-058	Sugar pulling machine, used for candy pulling, mixing colours, s/s pullers, m/s machine
G-048	AMC Form Fill Seal Machine, 90 mm diam, jaw width: 245 mm, jaw length: 360 mm, continuous
G-034	DynoPack Model: 1111VG, Y.O.M.: 1993, Heat sealer / packer, auto dispenser, gas or vacuum, Siemens 393 PC
	<b>CUTTING / SLICING</b>
H-2051	Kuhn Bread Slicer, 12 mm, free standing, single phase, 220 volt
H-2050	Okto Bread Slicer, 11 mm, model: Vulcan, 220 volt, single phase
H-2048	Kalmeijer bread slicer, floor model, 11mm slices, 1 speed
H-2046	Herlitzius A90 Classi Bread / Rye Cutter, adjustable thickness 3-13mm, blade type
H-2045	Herlitzius A90 Classi Bread / Rye Cutter, adjustable thickness 3-13mm, blade type
	<b>BAGUETTE AND BREAD MAKE-UP PLANT.</b>
I-2012	Status Intermediate prover, 4 pocket, 40 cradles, 160 loaves, 1100 x 2000mm, 1500 mm overhead
	<b>OVENS &amp; COMBI STEAMERS</b>
J-2021	Alpeninos combi steamer, 6 trays, 380 volt, 9.3 kW
J-2018	Ifo Combi 6, combi steamer, 6 trays, 380 volt, 8.3 kW
J-2017	Rubbens 6 Tray combi steamer
J-2012	Foinox 6 Tray Combi Steamer
J-2011	Franke, Model: FG, combi steamer, 6 trays, 380 volt, 9 kW, Re-con
J-2002	Bourgeois Model: S06, combi steamer, 6 trays, 380 volt, 9 kW
	<b>REFINERS</b>
K-050	Spronk Refiner, 2 rollers, 250 mm, granite
	<b>BREAD MOULDERS</b>

L-2048	Bread long moulder, Chinese, single phase, 220 volt
L-2047	MacAdams Mini Status Bread moulder, 380 volt, 3 phae, 1000 / hour
L-2046	Bread moulder, 4 roller type, 3 phase
L-2045	Harjan Bread Moulder, 4 roller, pressure board
L-2044	MacAdams Bread Long Moulder, Mini Status, 4 roller flattening, 1000+/hr, pressure board
L-2038	BMM Bread Moulder, 6 roller, 3000 / hour, as-is
L-2034	Status Mini, no motor, no hopper, no belt, as-is
L-2008	Marchand Pizza Moulder, w/w: 700 mm, or French loaves
L-2002	Kalmeijer Bread Shaper
L-055	Benier Bread Moulder, Model B77, 1500 / hr, Reconditioned
	<b>PASTRY / BISCUIT / CAKE / CHOCOLATE</b>
M-2079	2 Tier Belt System for Laminator, set of rollers, roller width: 685 mm
M-2076	Extruder, 3 rollers strip bar, w/w 650mm, continuous, good for bars & pastry
M-2073	Rijkaart Extruder, Serial: 1492, all stainless steel, 3 grooved rollers, w/w: 625 mm, various dies
M-2067	Tromp Industrial Fat Pump, max w/w: 350 mm, 4 rollers
M-2008	Extruder, roller width: 500 mm
N-095	Rijkaart 3 Roller Extruder, (for P-2043), C-Frame
M-090	Oddy Depositor, no air, model: Senior, 30 / minute, 85 - 650 grams, foot switch, 0.75 kW, 380 volt
N-072	2 piston portion divider / depositor with push down release, C-frame, as-is
N-067	Rijkaart 6 nozzle depositor, with rotary valve, 220 volt, pneumatic
N-065	WE Industrial biscuit and other doughs depositor, with rotating nozzles, 1000mm w/width
N-035	Vicars 3 Roller Dough Extruder, w/w: 800 mm, s/s rollers.
N-034	Bombas Continuous Aerator / Pump, Model: S30S, 180 mm
N-033	Tromp, 2 Piston Depositor, S/S, C-Frame, pneumatic
N-032	WE32, Model: HCM-2, jelly sprayer, incomplete
N-031	Similar as above
N-024	Benier. Seed applicator with wetting device, suitable for bread / rolls / snowballs
N-023	Tromp liquid dough pump depositor
	<b>Ovens, Provers &amp; Fryers</b>
O-259	RCO-30 Rotary Electric Oven, Year: 2013, 38 kW, 380 volt, 3 phase + N, 80 loaves per hour
O-258	Tortilla Press Oven, grid belt, complete set, working, 200 mm diamter, 3 phase
O-257	Tortilla Oven, Bes&Co, grid belt, NO press, 200 mm diameter, 3 phase, belt: 1100 x 250 mm
O-256	Tortilla Oven, Bes&Co, grid belt, NO press, 200 mm diameter, 3 phase, belt: 1100 x 250 mm
O-255	Kettle King Cup / Rosette Maker, 20 litres, 400 x 530 mm,
O-253	Macadams Prover, 2 trolleys, walk through (together with O-252 Oven)
O-252	Macadams Falcon 1A Rotary Oven, 80 loaves, paraffin, Year: 1996
O-251	Mars Double Pizza Oven, 800 x 190 mm grid, Year: 2006 needs repairs
O-250	Casa Herrera Tortilla / Wrap Line info on email
O-242	Anvil Apex pizza oven, 2 phase, 6.3kw, 3 phase, 6.3 kW
O-241	Macadams Electric Rotary Oven, Mini Kestrel, YoM: 1996, 1 trolley, 10 trays 450x750mm, 44 AMP
O-240	Anvil Confection Oven + 2 fans, 4 trays, water connection 0.5 BAR, model: Proton, 5.6 kW
O-234	Oven Prover Combination, 1 deck, 3 pan, 20 loaves, 220 volt, 9 kW
O-232	3 deck electric oven
O-229	Vulcan Prover, 2 trolleys, side by side
O-222	MacAdams Oven, 2 deck, 3 pans, 48 loaves / 6 pans, on stand, Model: 2-3
O-210	MacAdams Prover, 2 door, side-by-side
	<b>PASTRY SHEETERS &amp; LAMINATORS</b>
P-2072	Rademaker Line: 2 sections remaining
P-2071	Tekno Pastry Sheeter, 600 mm ww, hand and foot switch, new belts, 3 phase
P-2070	Rollfix Pastry Sheeter, free standing, belt width: 450 mm, length: 950mm x2
P-2069	Pietro Berto Sheeter, model: SF600
P-2067	Rondo Sheeter, model: Ecomat, s/s cladding, belt length: 1350 mm

P-2056	Rondo Pastry Sheeter + Moulder for rolls/bread, safety grip, scrapers, width: 500 mm, Combi
P-2055	Pastry & sweet sheeter
	<b>ACCESSORIES</b>
Q-2017	Cross Roller for pastry line, width: 600mm
Q-2011	Tromp In-line Pneumatic Sealing/Flattening Device
Q-2008	Extraction fan, Donken, 480 mm diameter
Q-2006	Rondo Flour Duster, 600 mm
	<b>CONICAL &amp; BELT ROUNDERS</b>
R-102	BMM Conical Rounder, large fan, working, 3600 / hour, 380 volt, + 220 volt
R-100	Macadams Conical Rounder, with fan, aluminium scrolls, mild steel cone, East to South, 3600/hr
R-095	Gefra Conical Rounder, north/south, model: Senior, plastic scroll, dyster, fan, heater
R-092	Gefra Conical Rounder, east/north, plastic scroll, alu cone, fan, heater, 3600/hr
R-089	Industrial Conical Rounder
R-088	BMM Rounder
R-077	W.P. Model Globus-U belt rounder + moulder
R-071	Megatherm Belt Rounder, 2500 mm long, 2 drives, 2 available each
R-069	Maegatherm Belt Rounder, 2000+/hr, used with R-071 to creat double rounding, 50-700 grams
	<b>SIFTING &amp; GREASING</b>
S-027	Mill for bread crumbs or similar product, housing mill dia: 275 mm
S-025	Russell, Finex 22, 380 v, variable speed
S-019	Kieken. Dustmaster Flour cleaner. Shell only....drying unit?
	<b>TRAYS, TROLLEYS, TABLES &amp; SCALES</b>
T-2104	Table, s/s working top, home made, mild steel legs, large: 2350 x 1100 x 820 mm LxWxH
T-2103	Tea trolley, x3, mild steel, on wheels, 500 x 900 x 860 mm WxLxH
T-2102	Table, s/s, with cabinet, 1 galvanised shelf, 580 mm width + splashback, length: 2m
T-2101	Various Trolleys for O-253 7x 10 tier, 3x 18 tier
T-2100	Bread trolley for BO-4, s/s, 120 loaves, 10 tier
T-2099	Table, s/s, 1 glavanised shelf, splash back
T-2094	S/S Table with shelf on casters, mild steel legs
T-2093	S/S Trolley, on casters, with s/s shelf
T-2092	S/S Trolley, with rinsing bath 16 mm drain, 100 mm depth, on casters, 800 mm high
T-2091	S/S Storage Cabinets x2, 19 Tier, with inserts of 300 x 520 mm, 2x per shelf, on casters @
T-2090	S/S Trolley, 4 tier, on casters
T-2086	Cooling / Display Trolleys x2, 4 tier double, all s/s, tray size: 600 x 800 mm @
T-2085	Trolley with BO-3 pans + lids Trolley @ R3000, BO-3 + Lids @ R150.
T-2084	Large table with stone / marble top
T-2079	Homemade Trolley, 5 Tier, galvanised, 1650x535 mm, used for BO-4, on casters
T-2078	Homemade Trolley, 15 Tier, mild steel, gap: 95 mm, shelves: 500 x 900 mm
T-2077	Homemade S/S Trolley, 4 lockable casters
T-2076	Homemade Storage Trolley, for trays / pans 450 x 750 mm, 15 Tier, mild steel
T-2071	Cooling table for biscuits with fan, shute to packaging, 380 volt, 3 phase
T-2070	Incline Conveyor, foot print: 1060x950mm, belt width: 100mm, discharge height: 2850mm, conveyor length: 3140mm
T-2069	Incline Conveyor, foot print: 1080x1260mm, belt width: 110mm, discharge height: 3500mm, conveyor length: 4270mm
T-1065	Jeros Baking Tray Cleaning Machine
T-1015	Scale, platform, 300 kg, good
	<b>MEAT MACHINERY / COOKERS</b>
U-123	Vulcan Oil jacketed cooking pot, 135 litres, year: 2005, 380 volt, 18 kW
U-122	Waffle maker, 16x 100 mm round, 220 volt
U-120	Vemag Robot 500
U-113	Anvil flat top griller, 220 volt
U-106	Asser Pie Line, 650 mm width, 20-24 strokes/min, wire cutter, de-nester, blocker, wetting, crimper
U-105	Alexander Werke Sufter for dry & wet, alu unit, screen 4mm holes, continuous

U-091	Van Isrum vacuum tumbler, tilting, ± 200 litre
U-2042	ButcherQuip, Junior Cooker, 3 tray
	<b>MISCELLANEOUS</b>
W-085	S/S Mixing Vessel, closed, mixing RPM: 130, with 30 mm outlet, RPM 1330
W-080	ITV Ice Flaking Machine, Model: 1.100TON, Y.O.M.: ± 2007, 380 volt, 50 hz, 1.1 ton / hr
W-079	BMC Pressurized Cooking Vessel, Serial No.: 4509, Y.O.M.: 02/2000, Electric removed, + 2 more
Z-116	Pedal Sealer, width: 250 mm max
Z-115	Kurt Neubauer Food processor, 1 knife, 2 graters, 300 mm dia
Z-112	Boiling table, free standing, 2 plates: 450x500mm, 380 volt, 3 phase
Z-111	Boiling table, free standing, 2 plates: 500x400mm, 380 volt, 3 phase
Z-110	Compressor, 200 litres, 3 kW, 3 phase
Z-108	Sausage filler former, manual
Z-066	MC Impulse Plastic Bag Sealer, Model: M-450 F1, 450 mm width, Y.O.M.: 2006, 220 volt, Serial No.: 200686
Z-091	Kalmeijer Nut Blancher Winnowing Machine
Z-089	Kalmeijer Nut Blancher Winnowing Machine
	<b><u>PAYMENT TERMS: 100 % Before removal</u></b>
	** Free collection and drop-off at East London Airport. ** Shipping daily to all major centres
	** Sold as-is, where is, unless otherwise quoted















**Compatibility Report for 2014 April - BS Stock List - Price List.xls**

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