

May 2021 - Stock List

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*** We buy & sell Used Bakery Equipment. * Complete lines also available.**
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All previous stock lists are hereby cancelled.

<u>Stock</u>		
<u>Number</u>	<u>Description</u>	
	MIXERS / KNEADERS	
A-2047	Spiral Dough Mixer, Model: HS100, YoM: 2005, 60 kg dough, safety cover, 2 speed, timer	
A-2046	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-2240	Macadams SP120 Spiral dough mixer, safety cover, 2 speeds, 380 volt, 3 phase, 7 kW	
A-2237	Diosna Spiral dough mixer, 1 removable bowl, 2 speed, 200 kg dough, hydraulic head lift	
A-2236	Livanos Spiral dough mixer, 40 kg dough, S-40, 2 speed, 380 volt, 3 phase	
A-2235	WP Industrial high speed mixer, 2 removable bowls, 80 kg dough, 2 speed, 380 volt	
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-2228	MacAdams Sinmag Spiral Dough Mixer, 2 speed, model SM80	
A-2222	Chinese Spiral Dough Mixer, no safety cover, chaing / belt driven, HS-50A, 20 kg flour / 32 kg dough	
A-2219	Intensive dough mixer, 380 volt, 3 phase	
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-2200	Diosna W120 bowls only, 120 kg dough x2	each
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-2125	Krenn Spiral Dough Mixer, SP 160, 1 removable bowl, Hi-tip, 1500 mm. 5.5 kW	
A-2117	Morton Model: FM600, Dough Mixer, 1 speed, various inlets, bottom discharge, 22 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	
	BUN DIVIDERS AND BUN PLANTS	
B-2098	Record no. 2 Bun divider rounder, 25 - 85 grams, no plates, 30 pieces	
B-2095	MacAdams SM430 Bun Divider, 40-120 grams, 380v, 50 Hz, 0.75 kW	
B-2092	Erika Record Bun divider rounder, semi-auto, model. 2, 30 pieces, 12000/h, 3 plastic plates, 25-85gr	
F-010	Konig MiniRex 3000, YoM: 2002, 3000 / hour, 380v + neutral	
IB-02F	Bertuette roll plant, 4 lane, 2 moulder, Ciabatta, 6500 / hr	
F-015	Multi Mat K Bun divider rounder, model: MU-K, 30 - 75 grams, 6550 / hour	
	CAKE / PLANETARY MIXERS	
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	
	DOUGH DIVIDERS	
D-2045	Mendoza single pocket dough divider, 2000 x 650 x 1750 mm	
D-2041	WP 3 Pocket, model: TM97/2, chamber recon, cap. 3600 / hr, variable speeds,	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	
	ROLL / BAGUETTE MOULDERS	
E-2028	Bertuette Bread roll moulder, 550 mm width, 3 phase	
E-2026	WP Haton Baguette Moulder, up to 700mm long, Model: F750	
E-2019	Rondo Croissant Cutter, M2000	
E-2011	W.P / Haton Roll Moulder, 600mm Width.	
E-2005	Erka, w/w 500 mm, with pressure board	
	PACKAGING	
G-073	Manual labeling machine	
G-058	Sugar pulling machine, used for candy pulling, mixing colours, s/s pullers, m/s machine	
G-050	Condux hammer mill, present screen: 8mm, 3 kW drive, 945 RPM	
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	
	CUTTING / SLICING	
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	
	BAGUETTE AND BREAD MAKE-UP PLANT.	
I-2015	Kemper all-in-one Bread Plant, T25-BE	
I-2012	Status Intermediate prover, 4 pocket, 40 cradles, 160 loaves, 1100 x 2000mm, 1500 mm overhead	
	OVENS & COMBI STEAMERS	
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	
	REFINERS	
K-050	Spronk Refiner, 2 rollers, 250 mm, granite	
	BREAD MOULDERS	
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	
	PASTRY / BISCUIT / CAKE / CHOCOLATE	
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-2067	Tromp Industrial Fat Pump, max w/w: 350 mm, 4 rollers	
M-2008	Extruder, roller width: 500 mm	
N-098	Biscuit wire cutter, 3 roller, 60 strokes / minute, w/w 450 mm x 750 mm, 1 die for square or round	

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-073	Single piston depositor with foot switch, pneumatic, hopper	
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-066	Anko frozen cookie cutter, variable speed	
N-065	WE Industrial biscuit and other doughs depositor, with rotating nozzles, 1000mm w/width	
N-052	Jelly sprayer made unknown	
N-045	Turbo depositor, complete on platform	
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	
	OVENS, PROVERS & FRYERS	
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-229	Vulcan Prover, double door, 2 trolleys, side-by-side, 6kW, 220 volt, 1ph + neutral	
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	
	PASTRY SHEETERS & LAMINATORS	
P-2069	Pietro Berto Sheeter, model: SF600	
P-2067	Rondo Sheeter, model: Ecomat, s/s cladding, belt length: 1350 mm	
P-2062	Rondo Retractor - Panner, transfer to other device, variable speed, 380 volt + N, full manual	
P-2057	Rondo Pastry Sheeter + Moulder for rolls/bread, safety covers, scrapers, width: 600 mm, CombiStar	
P-2056	Rondo Pastry Sheeter + Moulder for rolls/bread, safety grip, scrapers, width: 500 mm, Combi	
P-2055	Pastry & sweet sheeter	
P-2043	Fritsch Block Processor, Total Length: 5 m, Belt width: 600 mm	
	ACCESSORIES	
Q-2017	Cross Roller for pastry line, width: 600mm	
Q-2014	Conveyor step / pushing, w/w: 700 mm, gap: 250 mm max	
Q-2013	Step Conveyor, w/w: 700 mm, gap: 250 mm max, 380 volt, motor gearbox	
Q-2011	Tromp In-line Pneumatic Sealing/Flattening Device	
Q-2006	Rondo Flour Duster, 600 mm	
	CONICAL & BELT ROUNDERS	
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	
	SIFTING & GREASING	
S-025	Russell, Finex 22, 380 v, variable speed	
S-021	Russell sieve, 3 screens, no seal, Model: Finex36	
S-019	Kieken. Dustmaster Flour cleaner. Shell only....drying unit?	
	TRAYS, TROLLEYS, TABLES & SCALES	
T-2094	S/S Table with shelf on casters, mild steel legs	
T-2093	S/S Trolley, on casters, with s/s shelf	
T-2093	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-2081	Bread trolleys x8, 120 loaves / trolley, 3x BO-4 per tier, no lids	
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	
	MEAT MACHINERY / COOKERS	
U-111	Vulcan Garland Fyrer, no basket, gas	
U-110	Vulcan Marinator, 220 volt, 78 litre, single phase, s/s	
U-109	Vulcan Cooking vessel, TS-40, 50-240 degrees, 40 litres, 7.5 kW	
U-108	Vulcan boiling pot, oil jacketed, BP-135, electric	
U-107	Vulcan Oil jacketed biling pot, s/s new oil, new electric	
U-106	Asserr 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-104	Fortschrit bread crumbs / grinder / universal blender-mixer, 25 litre, alu vessel, 300x250mm	
U-103	Fortschrit bread crumbs / grinder / universal blender-mixer, 25 litre, alu vessel, 300x250mm	
U-101	Karl Postmeyer Universal cutter/blender for dry & wet, alu bowl, tilting, s/s cutting blades, 1450 RPM	
U-093	Ruhle frozen meat dicer, 380 volt	
U-091	Van Isrum vacuum tumbler, tilting, ± 200 litre	
U-2042	ButcherQuip, Junior Cooker, 3 tray	
	MISCELLANEOUS	
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	Spice grinder, table top, 220 volt, 2 speed	
Z-115	Kurt Neubauer Food processor, 1 knife, 2 graters, 300 mm dia	
Z-114	Puma industrial compressor, TE200/500, YoM: 2009, 20 HP	
Z-112	Griller, free standing, 2 plates: 450x500 mm, 380 volt, 3 phase	
Z-111	Griller, 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	
	BS-265/12 Rademaker U-Shape Pastry Line	

PAYMENT TERMS: 100 % Before removal

** Free collection and drop-off at East London Airport. ** Shipping daily to all major centres

