

	COMPLETE CLOSURE OF A BAKERY IN WEISSENFELS, GERMANY
AUCTION DATE: 16th OF MAY 2019	FEATURING:
Directlink to Sale: bit.ly/godovebakery	<ul style="list-style-type: none">• MIXING AND PRODUCTION PLANTS• PACKAGING EQUIPMENT• WORKSHOP & WORKSHOP EQUIPMENT



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- Equipment for baguette, bread/bun and croissant production
 - Spiral and planetary mixers
 - Ice and cooling equipment
 - Gas and electric ovens
 - Stainless steel furniture and oven carts
 - Operating and Production equipment
- and much more for bakery and pastry!**

Contact: Adrian@maynards.com

ONLINE AUCTION

WITH MORE THAN 170 LOTS ON
auctions.maynards.com

We would like to draw your attention to our two current online auctions of bakery machines and pastry equipment. Both auctions are the complete closure of the entire large bakery or bakery shop. It is a unique opportunity to purchase high quality equipment and machinery from its current location.

1. The auction of the **Mack Backwelt** bakery in the Stuttgart area, on **May 28th 2019**, focuses on equipment for the production of baguette, bread/bun and croissants, as well as general operating and office equipment.

2. The auction of the **Lieken** bakery in Weissenfels, on **May 16th 2019**, focuses on mixing, production and packaging systems.

For any questions about equipment, registration or for a viewing appointment, you are welcome to contact us.

We look forward to your participation in the auctions.

Yours sincerely

Maynards Europe GmbH



In conjunction with:



1. EQUIPMENT FOR BREAD/BUN, BAGUETTE & CROISSANT PRODUCTION



FEATURING:

- KÖNIG / LIPPELT Basic Rex II G-6000-R Bread roll machine, 2008
- RONDO DOGE Croissomat SCM - Croissant Machine, 2008
- LIPPELT Mini Rustica Guillotine ST - Dough divider
- LIPPELT Rumo 6 - Straining machine
- UNIVERSE Kasper 50/70 EZ - Croissant molding machine
- STAF L'ARTISANE - Baguette molding machine
- KEMPER Consul-ET - Dough divider, 2007
- MANDL WK5 - Dumpling machine
- OPELKA Magic Baker - Fat Baker
- RONDO Sewer - Dough divider
- ROLLFIX - Ribbon slewing ring
- DRAUTZ RD 100 - Lye Machine, 2009

2. ELECTRIC & GAS OVENS



FEATURING:

- MIWE Condo CO 4 - Electric Oven
- MIWE Condo CO 1.08086.3.0806 - Electric Oven
- THERMO PAN Panador - Gas Oven
- SVEBA-Dahlem DC-2E - Electric Oven
- WSB Brise - Gas Oven

3. DOUGH & CREAM PROCESSING



FEATURING:

- DIOSNA SP 160 AD (2x) - Spiral mixer for exchangeable boilers
- DIOSNA Sp 40 - Spiral mixer with integrated boiler
- HOKUMA S 80 - Spiral mixer
- HOBART H600 - Planetary mixer
- REGO SM3 - Stop mixer

Kettles for
Diosna SP 160 AD
also available!

4. FERMENTATION, FREEZING & STORAGE EQUIPMENT



FEATURING:

- MUNZ TKL / LFS 10 - Hatch system with shock compartment, 2008
- AT HEFELE - Silo system, 2009
- AT HEFELE - Flour conveyor and filler, 2009
- Heavy duty shelving systems
- MUNZ GRD 3-3000 - Fermentation room, 2008

5. PASTRY EQUIPMENT



FEATURING:

- LCM GmbH LCM 180G - Chocolate pouring machine, 2007
- BELDOS Bellift 670 - Filling and Dosing Machine, 2017
- HAGESANA Cream King SE3 - Cream Machine, 2006
- FRIGOMAT T5 S - Ice cream machine, horizontal with feeder
- BRENA ICE FLAKER GB 1555A-Q - Ice Cream Maker, 2009

6. GENERAL BAKERY EQUIPMENT



FEATURING:

- Various Baking Forms
- Oven Carts
- Cleaning Machines & Industrial Vacuum Cleaners
- Coffee makers
- Wooden and stainless steel tables
- Baking trays and tablet
- Slicer
- Refrigerators
- Ladders
- Trolley
- Cabinets and shelves
- Tray and dishwashing machines
- Various boxes for the delivery of baked goods
- and much more!**