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An- und Verkauf von Neu- und Gebrauchtmachines
Laufenburg, 01.05.2016

Stock List Mai 2016

Dear business partner,

In the following you will find our actual machines, which we have on stock. If you have more questions to the performed machines, please don't hesitate to contact us. Willingly we will send you details, pictures and prices.

SMOKING-COOKING-UNITS

- Maurer**, 3-trolley, ASR 3637, friction-smoke, steam heated
- Schröter**, 3-trolley, Goliath II smoke generator for saw dust, steam heated
- Maurer**, 2-trolley, ASR 3627, friction-smoke, different heating types
- Maurer**, 2-trolley, ASR 3621, smoke generator for saw dust, different heating types
- Maurer**, 2-trolley, ASR 3625, smoke generator for wood chips, different heating types
- Maurer**, 2-trolley, IRR 1023, friction-smoke, steam-heated
- Maurer**, 1-trolley, ASR 3617, friction-smoke, different heating types
- Maurer**, 1-trolley, ASR 3611, smoke generator for saw dust Goliath VI, different heating types
- Maurer**, 1-trolley, ASR 3615, smoke generator for wood chips, different heating types
- Maurer**, 1-trolley, ASR 1711, smoke generator for saw dust Goliath IV, electric-heated
- Maurer**, 1-trolley, ASR 1295, smoke generator for wood chips, electric-heated
- Maurer**, 1-trolley, ASR 1797, friction-smoke, with climate package, gas-heated
- Maurer**, 1-trolley, ARQ 3611, baking unit up to 250 degrees, electric-heated
- Maurer**, 1-trolley, ARQ, baking unit up to 250 degrees, electric-heated
- Maurer**, 1-trolley, KSR 1491, climate control unit, with cooling but without cooling compressor, electric
- Vemag**, wood-chips-smoke-generator, Type RE H 508H, 400V
- Maurer**, 1-trolley, IUL 3611, Cooling-unit, sterilizing with steam
- Maurer**, 1-trolley, ASR 2717, friction smoke, electric heated, Titan control unit, smoke trolleys 100 x 80 x 180cm
- Maurer**, 1-trolley, ASR 1715, wood-chips-smoke-generator, electric-heated, MC 3 control unit
- Maurer**, 1-trolley, ASR 1495, wood-chips-smoke-generator, with new ADITEC MIC 1018 computerised control

COOKING-CETTLES

- Varioklav**, Type 400, Steam sterilizer, 80 liter, year of construction 1995
- Maurer**, FKI 5703, 570 Liter, steam-heated, HD, year 1996
- Maurer**, 400 liter, electric-heated, completely stainless steel

Elro, cooking kettle

FILLERS

Handtmann, VF 50, for filling, portioning and linking, Year 1998

Handtmann, VF 80, for filling, portioning and linking

Handtmann, VF 100, for filling, portioning and linking, year 1998

Handtmann, VF 200, for filling, portioning and linking, with mast loading, year of construction 2000

Handtmann, VF 300, for filling, portioning and linking, year 2000

Handtmann, VF 300, for filling, portioning and linking, year 1998

Handtmann, Universal hanging unit, centrally regulated via an operator-controlled monitor

Vemag, Robby 1, for filling, portioning and linking, year 1996

BOWL-CHOPPERS

Karl Schnell, 119 FD 225 D, vertical chopper, 74 kW, 2.975 Rpm, Year 1991

K + G Wetter, SM 120, bowl chopper, completely stainless steel, with unloader

K + G Wetter, SM 120, bowl chopper, bowl cast iron, with unloader

MIXER AND GRINDER

Karl Schnell, 740, spiral-mixer(blender), for 1000kg product

Krämer + Grebe, EW 114, plug-grinder

K + G Wetter, MW 130, angle mixer grinder, 130mm, with separator

ASGO, MVT 1000, Mixer, 1000 Liter, with loading device, Year 2007

INJECTORS AND TUMBLER

Pökomat, 8/270, 8 needles, with pickle-sieve

Günther, PB 80, injector, 21 needles, capacity 500 to 800 kg/ hour, completely stainless steel

PACKAGING-MACHINES

Komet, X 300, chamber machine, 380 V

Cryovac, Cuve automatique 850, Serie COV CF 119, shrinking tank, 33 kW

MEAT-CUTTER

Freund, SRC 34 / 09.T1, spare ribs cutter, 400 V, Year of construction 2007

CFS, Unislicer, slicer, for sausage and cheese, Year 2007

WEBER, Slicer Type CCS 401, motor 4 kW, 50 Hz, 400 V, Year of construction 1998

MAGURIT, Type 348, Frozen meat cutter, 380 kW, 13/17, Year of construction 1990

DIVERSE MACHINES AND EQUIPMENT

Schad, E-85, loop-binding-machine

Emsens, EABS, shashlick machine, fully automatic shashlick skewering machine, year of construction 2001

Can Sealing Machine

Smoke trolleys, used, different sizes and executions
Meat trolleys, used, 200 Liter
Stainless steel tables, used, different sizes
Board cleaning machine, completely stainless steel
Mosca, RO-M-P, band winding machine, year 1994
Technoclipper, TC 1590 E-N, clipper, with moveable underframe
Koppens, VM 400 HSE, multiformer, forming width 400mm, speed up to 55 pulses / minute, year 1994
CFS, Type ESF 400, multiformer, mould plate: 400 mm wide, thickness between 6 and 40 mm, year 2005
Wiesheu, Type M 16 M A101, baking oven
Wiesheu, Type 410 5 LU 2, baking oven
Loma, metal detector
Orgapack, band winding machine
Polyclip, Typ PDC 700, clipper
Bizerba, Typ FK 31, band saw
Tipper Tie, Typ TCN 75, table clipper, single clipper

If you are looking for other machines, please write us a short mail or call us. We have got constantly new machines on stock or on our disposal.

Please offer us your used machines.

More machines you will find on our homepage www.h-berger.de!

Premature sell, mistakes and changes reserved.

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