

ONLINE SALE ONLY

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AUCTION SALE

ProAuction
Limited
Valuers & Auctioneers

All bids to be placed by:

Wednesday

30th JUNE 2010, 12.00noon GMT

An excellent wide range of meat, poultry and fish processing equipment, to be sold online following instructions of our retained clients

Viewing day:

Tuesday 29th June 2010

by prior arrangement with auctioneers only

Viewing:

c/o ProAuction Limited

Unit 5, Midsomer Enterprise Park,
Radstock Road, Bath, BA3 2BB United Kingdom

For sale by timed auction only



Online bidding only at:

www.bidspotter.com

www.proauction.ltd.uk

Email:

info@proauction.ltd.uk
Telephone: 01761 414000
Facsimile: 0845 280 2492

GENERAL CONDITIONS OF SALE

(as approved by The Royal Institution of Chartered Surveyors)

1 Application of these General Conditions

1.1 In these general conditions the expression "the Auctioneer" includes his employees and agents and any person to whom conduct of the Auction is delegated under clause 5.11 below.

1.2 These General Conditions apply to every Auction of Plant and Machinery, Chattels, Trade Stocks and Vehicles conducted by the Auctioneer and to any Lot offered for sale in the Auction whether that Lot includes property fixed to land or not fixed to land or any other personal property.

1.3 If these General Conditions have not previously been accepted by a person attending or bidding at an Auction, bidding for any Lot in the Auction shall be deemed to be an acceptance by the Bidder of these General Conditions.

1.4 To the extent that these General Conditions are inconsistent with any special conditions set out or referred to in the Auction Catalogue or announced at the Auction, the special conditions shall prevail.

1.5 These General Conditions shall be governed construed and enforced in accordance with the law of England, but:-

- (a) if the Auction is held in Scotland, in accordance with the law of Scotland;
- (b) if the Auction is held in Northern Ireland, in accordance with the law in Northern Ireland.

2. The Seller's Instructions and Warranties

2.1 The Seller warrants that:-

- (a) to any Lot offered for sale he will be able to pass good and unencumbered title free from third party claims;
- (b) any Lot offered for sale may lawfully sold;
- (c) the premises where the Auction is to be held (if not the Auctioneer's premises) will be safe for that purpose and that it will be lawful to hold the Auction there.

2.2 If the Seller's instructions are given by the Seller's agent, the Seller's agent warrants that he has the Seller's authority:-

- (a) to instruct the Auctioneer;
- (b) to give the warranties set out in clause 2.1 above;
- (c) to instruct the Auctioneer to act in accordance with these General Conditions and any special conditions.

3. The Auctioneer's Remuneration

3.1 The Auctioneer's remuneration shall be such as has been agreed between the Seller and the Auctioneer.

3.2 The Auctioneer may deduct his remuneration from monies received from Buyers before accounting to the Seller for the balance.

4. Bidding on behalf of Another

4.1 Unless the Auctioneer has previously acknowledged in writing that the bidder bids as agent on behalf of a named principal, every bidder shall be taken to bid on his own behalf as principal.

4.2 If the Auctioneer has earlier acknowledged in writing that the Bidder bids as agent on behalf of a named principal, the Bidder warrants that he has the authority of his principal to make each bid he makes.

5. Conduct of the Auction

5.1 The Auctioneer offers each Lot as agent of the Seller and not as principal unless otherwise indicated in the Auction Catalogue.

5.2 Any Lot may be subject to a reserve price unless otherwise indicated in the Auction Catalogue.

5.3 The Seller or his representative or the Auctioneer on his behalf may bid for any Lot unless otherwise indicated in the Auction Catalogue.

5.4 The Auctioneer may at any time before the fall of the hammer withdraw or divide any Lot or combine any Lots.

5.5 With the previous consent of the Seller, the Auctioneer may sell any Lot by private sale before or after the Auction.

5.6 The Auctioneer may require any Bidder to give his name and address and proof of identity before accepting a bid.

5.7 The Auctioneer may reject any bid at his sole discretion and without being required to give a reason.

5.8 The Buyer shall be the person who made the highest bid before the fall of the hammer or such other person as the Auctioneer may declare to be Buyer without being required to give a reason.

5.9 The Auctioneer may decide whether there is a dispute between Bidders, may summarily determine the

dispute or immediately again offer the Lot for sale, in each case without being required to give a reason.

5.10 The Auctioneer shall in every other respect decide how the Auction is to be conducted and without being required to give a reason.

5.11 The Auctioneer may in his sole discretion delegate to a person whom he believes to be competent the conduct of the Auction in accordance with these General Conditions

6 After the Sale

6.1 Upon the Auctioneer declaring any Lot sold, the buyer shall immediately:-

- (a) give the Auctioneer his name and address and if requested his proof of identity;
- (b) identify any person on whose behalf he has bought;
- (c) pay to the Auctioneer if requested a deposit of up to 25 per cent of the price.

6.2 Within the time specified in clause 6.3 below, the Buyer shall pay the following sums to the Auctioneer in full:-

- (a) the balance of the price of all Lots purchased together with any VAT due;
- (b) the value as summarily determined by the Auctioneer, whose determination shall be final and binding, of all or part of any Lot or of the premises where the Auction is held which has been damaged or destroyed by the Buyer or his principal or agent.

6.3 The time for complying with clause 6.2 above shall be the time specified in the Auction catalogue or if no time is specified there, 4pm on the next working day, and in every case time shall be of the essence.

6.4 The Auctioneer may at any time in his sole discretion grant the Buyer an extension of time for complying with clause 6.2 above, in which case the Buyer shall pay the Auctioneer in full before moving or removing the Lot interest on any unpaid sums at a rate of 4 per cent above Barclays Bank Plc base rate in force from time to time.

6.5 Until the Buyer has complied with clause 6.2 above:-

- (a) title to any Lot bought shall not pass to the Buyer;
- (b) the Lot shall be at the Buyer's risk;
- (c) the Auctioneer shall have a lien over any Lot bought by the Buyer in the Auction;
- (d) if the Buyer effects or purports to effect a resale or any other disposition of all or part of the Lot, the Buyer shall hold the proceeds of resale or other disposition on trust for the Auctioneer and Seller.

6.6 On written request by the Buyer the Auctioneer shall provide a VAT invoice in proper form, if appropriate.

7. Removal of the Lot bought

7.1 The Buyer may not remove any Lot he has bought until after the end of the Auction.

7.2 The Buyer may not remove any Lot until the Buyer has paid the sums specified in clause 6.2 above in full for every Lot he has bought.

7.3 After paying the sums specified in clause 6.2 above, the Buyer must remove the Lot bought by the time specified in the Auction Catalogue or if no time is specified there, 5pm on the next working day, and in every case time shall be of the essence.

7.4 The Auctioneer may at any time at his sole discretion and on terms specified by him grant the Buyer an extension of the time specified in clause 7.3 above.

7.5 If the Lot bought is or includes a motor vehicle, no warranty is given that the vehicle may safely or lawfully be driven on the road.

7.6 When removing any Lot the Buyer:-

- (a) is responsible for detaching any Lot fixed to land and must do so safely and lawfully and must not use flame cutters, explosives or any other dangerous equipment or process without previous written permission signed by or on behalf of the Auctioneer;
- (b) must use safe and lawful means of removing the Lot;
- (c) shall indemnify the Auctioneer and Seller against any loss damage legal or other expenses and any claim arising from the detaching of the Lot or its removal.
- (d) shall have insurance in respect of such indemnity and shall on request produce to the Auctioneer a receipt for the last premium due or other sufficient evidence that such insurance has been effected and remains in force.

8. Default by the Buyer

8.1 If at any time the Buyer has failed either to pay the

sums specified in clause 6.2 above in full by the expiry of the time specified in clause 6.3 above (or any extension granted under clause 6.4 above), or to remove any Lot by the time specified in clause 7.3 above (or any extension granted under clause 7.4 above) the Auctioneer may rescind the Sale of that Lot, in which case any deposit shall be forfeit, and that Lot may be resold by auction or privately.

8.2 If the Auctioneer has rescinded the sale but the Buyer has removed the Lot bought, the Auctioneer shall be entitled without previous notice to enter upon any premises where he believes the Lot to be and remove it.

8.3 If the Auctioneer has rescinded the sale and the Lot has been resold, the Buyer shall make good any deficiency, namely:-

- (a) the sale price less the resale price;
- (b) the costs of and incidental to resale.

8.4 If because the Buyer has failed to remove any Lot by the time specified in clause 7.3 above (or any extension granted under clause 7.4 above), the Seller is unable to give vacant possession on disposing of or relinquishing any interest in the premises from which the Lot should have been removed, the Buyer shall compensate the Seller for any loss resulting.

9. Liabilities and Indemnities

9.1 The Auctioneer warrants that he believes that the Seller of each Lot is able to pass good title, and if the Seller is not able to do so, the Auctioneer shall use his reasonable endeavours to assist the Buyer in obtaining good title and in pursuing any remedies the Buyer might have against the Seller, but the Auctioneer shall not be bound to initiate litigation and shall not be under any other obligation to the Buyer.

9.2 Every Lot is sold as seen and where lying.

9.3 No Lot is sold as compromising or including any new goods.

9.4 The Auctioneer neither has nor professes any expert or other knowledge of any Lot sold and is hereby excluded any liability the Auctioneer might otherwise incur and any right or immunity the Buyer might otherwise possess in respect of any conditions warranties or representations relating to the condition of any Lot sold or the merchantable quality of the Lot or its fitness for the particular or any purpose for which it is or may be required whether such conditions warranties or representations are expressed or implied in the Auction Catalogue or are the subject of oral or written statements made by or on behalf of the Auctioneer or any other person before or in the course of the Auction.

9.5 No liability shall attach to the Auctioneer either in contract or in tort for loss, injury or damage legal or other expenses sustained by the Seller, any Bidder, the Buyer or any other person by reason of:-

- (a) any defect in any Lot sold, whether or not such defect be latent or apparent on examination;
- (b) any defect or danger of the premises where the Auction is held;
- (c) any alleged failure of the Auctioneer to properly advertise the Auction or to seek or obtain expert legal advice with regard to any Lot offered for sale or its reserve price;
- (d) any act or omission of the Auctioneer in the conduct of the Auction or after the Auction;
- (e) any act or omission of any person other than the Auctioneer.

9.6 The Seller shall indemnify the Auctioneer in respect of any claims made by another or third party for any loss injury damage or legal or other expenses referred to in clause 9.5 above.

9.7 The Auctioneer shall not be liable to indemnify the Seller or any Bidder or the Buyer in respect of any claims made by another or third party for any loss injury damage or legal or other expenses referred to in clause 9.5 above.

9.8 Clauses 9.3 to 9.7 shall not be valid insofar as prohibited by statute.

9.9 In no circumstances shall the Auctioneers be liable for any consequential damage.

10. Waiver

10.1 No indulgence shown by the Auctioneer shall prevent the Auctioneer or the Seller from subsequently insisting upon their respective rights and remedies.



SPECIAL NOTES & CONDITIONS

(to be read in conjunction with the General Conditions of Sale as approved by The Royal Institution of Chartered Surveyors)

ADDRESS OF AUCTION:

c/o ProAuction Limited,
Unit 5, Midsomer Enterprise Park,
Radstock Road, Bath, BA3 2BB UK

VIEWING Viewing is by arrangement with the auctioneers, Tuesday 29th June 2010, strictly by prior arrangement with auctioneers only.

REGISTRATION Prospective purchasers must register and obtain a buyer's number when entering the site on Sale Day in order to be a successful bidder. **A REQUIREMENT OF SUCH REGISTRATION WILL BE PHOTOGRAPHIC AND PROOF OF ABILITY TO PAY FOR POTENTIAL PURCHASES, (PASSPORT, DRIVING LICENCE).** The Auctioneers reserve the right to refuse admission.

Persons under the age of 16 will not be allowed on site.

PAYMENT All lots must be paid and cleared for before prior to removal by Cash, Banker's Draft, credit or debit card or Cheque supported by an appropriate **Banker's Letter stating that the Bank will HONOUR your cheque and the limit up to which they are willing to do so, unless otherwise agreed.**

V.A.T. V.A.T. will be added to sale bills at 17.5%. Special rules apply for sales for export – request information from the auctioneer

BUYERS PREMIUM Buyer's Premium of 15.5% plus V.A.T. will be added to purchasers bills. The Buyers Premium will relate to any sales which might take place prior to the auction, during the auction and after the auction and indeed to any Private Treaty Sales of items not included in the auction.

DEPOSITS The Auctioneer reserves the right to take a 25% deposit at Point of Sale. **Purchasers are reminded to leave a 25% deposit before leaving site on sale day. Payment in full must be made within 24 hours of the sale.**

ABSENT BUYING INSTRUCTIONS If you cannot attend the sale we will execute bids confidentially on your behalf.

For absent bids indicate your limit for each lot, Your bids will be executed at the lowest prices allowed by reserves and other bids.

A buyers premium plus applicable charges & taxes, is payable on successful bids.

Absentee and telephone bids are accepted at your risk, and are subject to the Terms & Conditions of sale and any Special Conditions relating to the auction.

Please submit your bids not later than 4 hours prior to the sale commencing, you will receive confirmation of receipt. 25% deposit required on composite total of bids.

REMOVAL All lots which are subject to a lift-out charge are detailed on an information sheet available from the Sale's pay office, where applicable the **charges are mandatory.** Goods to be removed from site not later than **Friday 16th July 2010 by 4.00pm**, direct from the vendors premises.

All sales are binding, no refunds will be permitted under any circumstances – ensure you have viewed the lot before bidding.

SITE PROCEDURE The Vendor or Pro Auctions Limited are not liable for, nor accept any responsibility for any injury, loss or damage to persons or property sustained whilst on site.

HEALTH & SAFETY LEGISLATION AND CONSTRUCTION, DESIGN AND MANAGEMENT REGULATIONS 1994.

Purchasers should be aware of the above and comply as appropriate, they should attend at the beginning of the auction to hear the Auctioneers opening announcements regarding formal requirements it is also important that all purchasers/contractors comply with site rules, site procedures and Health & Safety Regulations.

Purchasers are deemed to have listened to the Auctioneers opening announcements which may include amendments and/or additions to the Conditions of Sale.

Unless specifically excluded purchasers of lots will be required to make good holes or voids exposed by the removal of lots.

HAZARDOUS MATERIALS & SUBSTANCES If any hazardous materials or substances are to be removed or disposed of then such disposal will be the responsibility of the purchaser, but in accordance with all current Environmental Legislation and the Vendors procedures and audit requirements. Cladding taken off buildings for removal of plant & equipment will have to be replaced, unless otherwise specified by the Auctioneer.

COMPLIANCE WITH LAWS, REGULATIONS AND PLANNING Purchasers or their Removal Contractors are responsible for applying for relevant planning permissions (if appropriate) with reference to the removal of building structures and plant housings.

Purchasers or their Contractors shall at all times comply with all orders, regulations, requirements and rules of any authority whether Parliamentary, statutory, parochial or local and in particular shall comply with all requirements applicable to the employment by them of labour or otherwise affecting the work.

The Purchasers or their Contractors shall in addition and without prejudice to the generality of the foregoing conform to the regulations and byelaws of local authorities and shall pay all fees and charges arising under the said regulations and byelaws in respect of the Work.

ELECTRIC CABLE/PALLETS Electric cable and pallets are not included with the sale of any lots unless otherwise indicated.

ORDER OF REMOVAL Buyers should co-operate regarding order of removal in order to comply with the clearance date. If it transpires that a purchaser makes no effort to commence dismantling and the particular item of plant is preventing other buyers from removing equipment, then the Auctioneer reserves the right to insist that removal take place immediately notwithstanding the final clearance date.

If in the event the purchaser does not comply, then the Auctioneer reserves the right to arrange for the removal of the lot or lots and charge any attendant costs to the purchaser.

INSURANCE The Auctioneers remind prospective bidders of Condition 7 of the Conditions of Sale.

SERVO

Any buyers of fixed plant or their duly appointed contractors **MUST** consult with the Auctioneers duly appointed representative, prior to commencing removal. Written consent to commence dismantling will be required. It should also be noted that all dismantling contractors working on site must be insured for at least two million pounds (£2,000,000) public liability cover and proof of cover must be produced before work commences.

Lots must be insured by the purchaser from the fall of the hammer, no responsibility whatsoever will rest with the Auctioneer or Vendor in the event of any loss suffered.

The Purchaser or his Contractor will also ensure that employers liability cover in the sum of **TEN MILLION POUNDS (£10,000,000)** is in place.

CONTENTS All items in, under, over and around any lot in this catalogue are not included with such lot unless stated in the catalogue description or by the Auctioneer

DOCUMENTS The Vendors/Agents/Auctioneers reserve the right to remove any documents they may require from the lot prior to the sale or at any later date.

SOFTWARE Title to computer Software is not transferred and use is subject to any licence or copyright restrictions and user conditions.

The Vendors/Agents/Auctioneers reserve the right to erase any private or sensitive information prior to delivery or at any later date

INSPECTION & CONDITION: The articles may be inspected at the times and place set out in the Catalogue. Each buyer (whether or not he inspects those articles which he purchases) shall be deemed to buy with notice of all defects in them. No buyer shall have the right to reject for any reason any articles which he may purchase. Every express or implied warranty or condition as to merchantability, condition or fitness for purpose of any of the articles is excluded.

UNSOLD LOTS If any lot or item is unsold and has to be dismantled & lowered to allow the removal of any other lot, then such dismantling & lowering shall be the responsibility of the purchaser of the relevant Lot(s) or Item(s).

CONDITIONAL SALES Please note the Auctioneer reserves the right to effect conditional sales on certain lots.

The Auctioneer reserves the right to rescind the sale of lot(s) if purchasers or their contractors fail to provide a satisfactory Method Statement in accordance with current Health & Safety Regulations (or if their transport arrangements are considered unsuitable).

RESERVES Where applicable, Lots will be offered subject to reserve prices.

LOTS with a quantity greater than 1 shall be offered on an individual basis – the highest bidder shall have the option, at the auctioneers discretion, to bid for 1 or all of the quantity available.

WARNING

It is a criminal offence to form a ring at auction or to induce another to abstain from bidding.

Pro Auction Limited

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Company Registration no: 5059610

CATALOGUE LISTING



Please note all capacities, dimensions and dates of manufacture are approximate and potential purchasers should make their own inspection for verification.

MANNER OF OFFERING In order to assist prospective purchasers the plant has been broken down into individual lots for identification purposes. The auctioneer has absolute discretion regarding the offering of the lots and may offer lots as a group or consolidated lots, but where possible prospective purchasers wishing to bid for individual lots will be accommodated.

LOT No.	DESCRIPTION	NOTES
1	Alco 600ltr twin paddle mixer all stainless steel discharge areas are separated in product and mechanical areas shafts sealings have high performance sealing lips (sealing in product direction is gap free) lid and discharge doors provided with gap free sealings	
2	VC999 07DK vacuum packer type 3PNE with automatic discharging size of chamber: approx. 950 x 450 x 180 mm (internal) sealing length 1 x 950 mm (front), 2 x 450 mm (LH + RH) execution: seam sealing neck trimming built-in vacuum pump, Rietschle, 220 cbm/h, 0,5 mbar electric: 380 Volt, 50 Cycles, 9 kW machine dimensions approx. 1.250 x 850 x 1.000 mm (s/n 0782294)	
3	Scotsman MF61 Superflaker fully automatic ice flaker F304 grade stainless steel exterior Ice flake production 1150 kg / 24 hrs storage bin Nowicki PL750P	
4	Scotsman MF50 Superflaker fully automatic ice flaker F304 grade stainless steel exterior Ice flake production 200 kg / 24 hrs storage bin	
5	Loma IQ metal detector aperture 400mm x 200mm with push arm reject	
6	Servo whole block flake capacity 3000kg/ph power 11 Kw speed 335 p/m material size 700mm x 520mm x 200mm channel width 520mm cylinder stroke 700mm - 4 to -18 temperature range external dimensions 2360mm x 1060mm x 1135mm	
7	Handtmann VF18 vacuum filler capacity kg/h: 6000 hopper capacity L: 250 2000mm x 1350mm x 1900mm	
8	Risco Breveti 3000 Baby vacuum filler (s/n 383094)	
9	VC999 04D double chamber vacuum packer each internal chamber 1000mm x 450mm (s/n 0476027)	
10	Rhule Dagema P8-E 8 brine needle injector	
11	Meissner 160mm cross grinder 130mm holding throat two speed all stainless steel	
12	Karl Schnell KS type F -150 power 14Kw 150mm holding phase capacity 1000kg per hour capacity	
13	Pokomat 10 brine needle injector	
14	Rewi Pok 14 brine needle injector	
15	Rewi Pok 20 brine needle injector	
16	Rewi Pok 14 brine needle injector	
17	Stainless steel 14 brine needle injector	
18	Pokomat REVI P14SI 14 brine needle injector YOM 2007 (s/n 64668)	
19	Biro band saw table size 750mm x 800mm	
20	Rewi Pok 15 brine needle injector	
21	Pokomat P10 10 brine needle injector (s/n 421-1)	
22	Maja SA1155 ice maker (s/n 23422)	
23	Linco 60686 portion cutter YOM 1998 (s/n 16712020)	
24	Kronen GS14 power 2.8Kw dimension 830mm x 1750mm x 1425mm belt width 145mm knife diameter 530mm capacity 1200 p/h variable speed knife 117 - 870 rpm	
25	Servo 80ltr bowl cutter six knife 3 speed knife 200, 1500, 3000 rpm 2 speed bowl 1100, 1700 rpm automatic unloading dimension 1900mm x 1170mm x 1240mm	
26	Nagama industrial ice maker 10 ton p/h capacity (not with plant)	
27	Treif 0855 dicer 300 kg/ph including grid 12x12mm (s/n 085501663410694-1)	
28	Treif 74/2 dicer knife & 1 set of grids (set for 22 mm); capacity 605 kg (1331 lb) per hour (s/n 1700823-1)	
29	FWB type 68501 60ltr paddle mixer	

LOT No.	DESCRIPTION	NOTES
30	Risco RS3000 MID mixer grinder 160mm throat diameter hopper capacity 350ltr twin paddle power 26Kw dimensions 1650mm x 1200mm x 1600mm (s/n 3M85057)	
31	Stork Titan meat ball former	
32	Vemag Robot 1000 DC vacuum filler with twist and link portioner	
33	Belam 128 brine needle injector complete with brine tank	
34	Handtmann HVF95 vacuum filler filling capacity 15,000kg p/h 7 bar max filling pressure pump chamber capacity 18kg 360ltr hopper capacity dimensions 2007mm x 1219mm x 2400mm YOM 2000 (s/n 419) complete with clipper and tank type CPX255C	
35	Mado Ultra 3 MEW mixer grinder capacity 3000kg per hour hopper volume 250ltr processes meat as low as -10 degree 23Kw / 16hz power YOM 2006 (s/n 30208)	
36	Weiler Beehive RSDD-04AU V28 separator through-put of up to 3,000 pounds per hour (s/n 516)	
37	Risco TR160M mixer grinder 350ltr hopper capacity 24.5Kw (s/n 107)	
38	Elro type DGN2 ESH 10 100ltr electric pressure cooker capacity (litres) 100 ltrs internal dimensions 680mm x 550mm x 531mm external dimensions 1050mm x 800mm x 700mm electric heating system voltage 400 V 3LPE 50/60 Hz (s/n 21683)	
39	Elro type JUL-ES 200ltr pressure cooking vessel (s/n 19966)	
40	Maass salmon slicer type CM276 fully automatic slicer temperature range -8 to -13 width slices 1.5mm to 5mm	
41	Formaco brine mixing tank mixing capacity 500ltr hopper capacity 40 ltr power 4.5Kw dimensions 1910mm x 1692mm x 2370mm	
42	Biro whole block flaker 430mm 3000kg capacity per hour	
43	Hobart RF15 flaker (s/n 27015902)	
44	Kramer Grebe bowl cutter black bowl 120ltr bowl 2 speed knives and bowl 27Kw dimensions 1500mm x 1300mm x 1300mm	
45	Stork steam autoclave 600 ltr capacity removable basket	
46	Frey Jobber 50 vacuum filler hopper capacity 50ltr filling at 3000 kg/ph filling pressure 35 bar portioning speed up to 500 portions per minute up to 440 rpm linking speed	
47	Frey Jobber 50 vacuum filler hopper capacity 50ltr filling at 3000 kg/ph filling pressure 35 bar portioning speed up to 500 portions per minute up to 440 rpm linking speed	
48	Frey Jobber 50 vacuum filler hopper capacity 50ltr filling at 3000 kg/ph filling pressure 35 bar portioning speed up to 500 portions per minute up to 440 rpm linking speed	
49	Alpina KF450 vacuum filler	
50	Frey Heinrich hydraulic 20ltr piston filler	
51	Alpina EWF 30-1150 hydraulic 30ltr piston filler	
52	Alpina EWF 30-1150 hydraulic 30ltr piston filler	
53	Biro mixer grinder 200lb hopper capacity 10hp 3Ph	
54	Margurit Starcutter flaker working temperature: down to -30°C volume: up to 4000 kg/ph power 9,2 kW, 400 V, 50 Hz	
55	Handtmann VF200 vacuum filler with loader filling capacity 5000 kg/ph filling pressure 35 bar portion speed 380 per min hopper capacity 240ltr	
56	Dorit Variotronic tipping horizontal tumbler	
57	Servo 500ltr vacuum tumbler with Busch vacuum pump fluent pressure vacuum power 4Kw dimensions 1390mm x 1020mm x 1550mm	
58	Nowicki KN125 125ltr bowl cutter fluent knife and bowl regulator with automatic unloader 2900mm x 2000mm x 2000mm	
59	Talsa Mix60 35lb high speed mixer 670mm x 420mm x 1180mm (s/n M0180160)	
60	Talsa Mix 90 planetary mixer 40ltr capacity	
61	Biro mixer grinder	
62	Unikon tray washer zone UNW-2000 capacity 400 crates per hour max passage width 800 mm passage height 450mm pump 4 kW (3 Bar or 43.5psi - 500L/Min.) water tank 200 Litre	
63	Servo 750 ltr twin paddle vacuum mixer capacity 500ltr per cycle power 8Kw pneumatic cover and unload independent paddle control dimensions 1980mm x 1065mm x 1870mm	

LOT No.	DESCRIPTION	NOTES
64	Hobart UXT type utensil washer with double width chamber and usable height of 865mm 12Kw power	
65	Newsmith Craftsman model KM502 stainless steel cabinet industrial tray washer, height 2000mm width 1450mm depth 800mm	
66	Multivac T570CD Darfresh packer shell size 228mm x 158mm depth 120mm width 562mm approx YOM 2002 (s/n 73)	
67	Wolfking mincer line mincer type SFG150-100 with Wolfking PD200 portioner and flighted belt conveyor 2400mm x 350mm discharge at 1750mm all on portable stainless skid (s/n 56103)	
68	HB Technik 5 ton stainless steel silo complete with internal weigh cell and pump	
69	Rex Pol single cabinet smoke kiln all stainless steel	
70	Rex Pol single cabinet smoke kiln all stainless steel	
71	Nothum NMB1500 1000ltr twin paddle vacuum mixer pneumatic top cover and front discharge capacity 800 kg per cycle power 11Kw dimensions 2400mm x 2050mm x 2000mm	
72	Wolfking 650ltr twin paddle mixer capacity 500kg per cycle pneumatic top cover and front discharge power 11Kw dimensions 2400mm x 1640mm x 2200mm	
73	Urschel J9A slicer. stainless steel construction. In feed conveyor. features (1) feed roll. 4-1/2" diameter circular knives spaced 1/8" apart and feed drum. capable of 3/16" to 3" strip cut dimensions and 1/4" to 3" dice dimensions with cross cut. 5hp 220 volt motor	
74	Seydlemann ME130 grinder capacity up to 4 ton two speed worm temperature range to -4 complete with loader power 16Kw dimensions 2110mm x 1860mm x 1950mm (s/n 80252-1)	
75	Koch Equipment combination pig / hog scalding – de hairer hot galvanized dehairing rools portable, on casters, for easy relocation when not in use all electric operation built-in thermostat twin scraper paddles capacity 24 units per hour	
76	Koch Equipment combination pig / hog scalding – de hairer hot galvanized dehairing rools portable, on casters, for easy relocation when not in use all electric operation built-in thermostat twin scraper paddles capacity 24 units per hour	
77	Neoprene transfer belt conveyor 3000mm x 400mm	
78	Neoprene transfer belt conveyor 1800mm x 250mm	
79	Sama Slicer 24 blade 5mm cut	
80	Sama Slicer STO 20 blade 5mm cut	
81	Fessmann R2325114 single door kiln (s/n 94-271)	
82	Fessmann two trolley steam cabinet	
83	Handtmann VF200 – B vacuum filler with loader filling capacity 5000kg/ph filling pressure 35 bar portion speed 380 per min hopper capacity 240ltr (s/n P63551516)	
84	Vemag DC3000 vacuum filler complete with loader portioner and twister 600lb hopper capacity PC875 portioner	
85	Sorgo 6000 through door two trolley steamer cabinet rack dimension 1000mm x 1000mm x 2000mm steam supply 0.5 bar 80kg/h 2.6Kw power dimensions 1450mm x 2480mm x 3200mm	
86	Sorgo 3000 single door two trolley steamer kiln 1000mm x 1000mm x 2000mm steam supply 0.5 bar 80kg/h 2.6Kw power dimensions 1450mm x 2480mm x 2700mm	
87	Luteitia 1500ltr 1 ton capacity vacuum tumbler with Busch pump micro processor fluent speed and vacuum regulation	
88	Luteitia 1500ltr 1 ton capacity vacuum tumbler with Busch pump micro processor fluent speed and vacuum regulation	
89	Lima meat separator used on poultry	
90	Dorit PSM30 S-K 30 brine needle injector (s/n 15083-112)	
91	Stork Poultry Systems VOC-twin is a vent cutting and opening machine that is targeted to meet market demands such as higher line speeds, a wider range of bird weights and ever stricter demands on hygiene. The two processes are accommodated in separate modules, thereby making more time available for venting and opening the birds with improved accuracy as a consequence, suitable for handling birds of a live weight between 900 and 4,000 g, high yield suitable for high capacities VOC-20R type 4M 3702234 (s/n C12245)	

LOT No.	DESCRIPTION	NOTES
92	Elro type JUL-ES 200ltr pressure cooking vessel	
93	Simon Johnson semi automatic poultry portioner 8 part line	
94	Stock Rotomatics RSE4 water auto clave steriliser four basket capacity 200 degree dimensions (new panel control Rotomatronic N) pressure 6 bar = 87.24 PSI panel controls Rotomatronic N dimensions: (W): 1330 mm x (L): 4700 mm x (H) 2470 mm basket dimensions: L 710 mm x W 820mm x H 700 mm	
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98	Polar Systems stainless steel pasta blanching tunnel (s/n 544911)	
99	Franke & Co cooker system 2 x 500ltr & 1 x 350ltr vessel 3 baskets power 48Kw and 34Kw	
100	Dixie Union Novo SL495 capacity 600 slices per minute slice thickness from 0.5mm to 50mm complete with off feed conveyor	
101	Laska type KU 500ltr bowl cutter stainless steel bowl and top cover with automatic unload 3 speed knives and heated bowl power 173Kw dimensions 4000mm x 3350mm x 3500mm	
102	Alpina PB200 bowl cutter two speed knives and bowl automatic unloader stainless bowl and top cover power 73Kw (s/n 810044)	
103	Polar Systems steam pasta blancher 4510mm x 700mm	
104	Nitrogen spin chiller 2800mm x 500mm complete with control panel	
105	Holac V4120M automatic dicer complete with loader (s/n 2302002)	
106	Bobet 500ltr electric cooking soup sauces and gelatine vessel jacketed with agitator and scraper power 13kw	
107	Sebastian Mayer stainless steel automated tray pad placer	
108	Travaglini dry cure maturing cabinet cold smoke capacity 20 racks	
109	Travaglini dry cure maturing cabinet capacity 40 racks	
110	Stainless steel twin lane disc shredder	
111	Velatti dicer dimensions 1700mm x 1000mm x 1900mm	
112	Cryovac ST77. ERH shrink tunnel 800mm belt (s.n 01066)	
113	VC999 85.47E 900mm x 460mm x 240mm 8 cycles per minute capacity 210ltr dip tank (s/n 95T83070)	
114	VC999 85.47E 900mm x 460mm x 240mm 8 cycles per minute capacity 210ltr dip tank	
115	Cryovac C106E dip tank immersion surface: 450x860mm, electric heating: 25kw, pneumatic working, blur extraction (s/n 04307)	
116	Auto clave SMS type 1-S-2 dimensions 400mm x 600mm power 8.5Kw maximum pressure 0.25 Mpa	
117	Elro 600ltr electric pressure cooking kettle	
118	DC Norris Anchor cooling system model ACB (s/n 013) full system with single Dalek	
119	Alpina 300ltr bowl cutter galvanised bowl complete with automatic load and unload 2 speed knives and bowl	
120	Seydlemann type K 504 U-K 84 160-1 500ltr bowl cutter stainless steel bowl and lid with steam & water connection 2 speed knives and bowl automatic load and unload 3100mm x 2900mm x 2200mm	
121	Stainless steel 500ltr jacketed kettle 2-4 bar/60kg/h	
122	Stainless steel 500ltr jacketed kettle 2-4 bar/60kg/h	

LOT No.	DESCRIPTION	NOTES
123	Stainless steel 500ltr jacketed kettle 2-4 bar/60kg/h	
124	Stainless steel 500ltr jacketed kettle 2-4 bar/60kg/h	
125	Stainless steel 500ltr jacketed kettle 2-4 bar/60kg/h	
126	Spamosz 400ltr ribbon blender	
127	Carnitech CT1051 grader is designed for grading round shaped fish and provides quick and gentle grading of whitefish such as pollack and cod	
128	Stainless steel dolav BIN TIPPER	
129	Stork MVT90 poultry water spin chiller (s/n 90-01-233)	
130	Linco poultry water spin chiller	
131	Stainless steel offal hooks x 40	
132	Spamosz 400ltr ribbon blender with loader 2100mm x 1300mm x 1500mm	
133	Spamosz 400ltr ribbon blender 1400mm x 900mm x 1150mm	
134	Servo 250mm throat grinder for frozen block	
135	AFFEC 510 4000ltr cooling coil ribbon blender 3800mm x 2100mm x 2700mm (s/n 940349)	
136	Holac HA121 dicer complete with loader 2000mm x 1800mm x 3100mm (s/n 0224105)	
137	Provatech 745 burger former belt width 400mm capacity 2500kg per hour (s/n 74593336)	
138	Ilpra FS305 Fill Seal 2000 pot filler capacity 40 per minute with lidder 100g - 250g weight fill (s/n F5305)	
139	Waldner Dosmat type 10 pot filler & lidder capacity 1200kg p/h weight range 55g to 115g	
140	Alpina KS650 vacuum filler with loader hopper volume 270ltrs with twisting and portion linker dimensions 1300mm x 2200mm x 2020mm (s/n 831035-1)	
141	Sashlick table with automated stick inserter	
142	Baader 485 (s/n T120940485)	
143	Trigon Intact 700mm x 500mm skin packer (s/n 889)	
144	Reini Type 800 tray baking-tray-cleaning-machine dry cleaning with integrated brush greasing for 2, 3 and 4 -edge-trays high performance with up to 650 trays/hour (s/n 038479)	
145	Kilicklock Genesis static inclined carton hopper with weighted, locking stack pushers 42" head mounting centres 2-button job control integrated vacuum strip-off for positive carton delivery to out feed conveyor fully automatic operation integrated flighted out feed conveyor 5 hp brake drive motor with a.c. variable frequency control no-tool quick-release plunger mounting lightweight feed bar assembly clustered lubrication points separate vacuum supplies for feeder and carton strip-off sourced from two (2) piab units front-mounted operator panel with digital speed readout electrical overload protection for main drive motor fully enclosed barrier guarding with interlocked doors hopper capacity: approx. 24" or 1,500 blanks on .016" board stock CE mark IP 54 construction	
146	Ilapak Targa 60A over wrapper (s/n 0930560-1)	
147	Waldyssa WSS over wrapper (s/n 61)	
148	Ilapak Jaguar flow wrapper fixed jaw	
149	Sigmnor flow wrapper fixed jaw 115mm gap type SL (s/n 513216036)	
150	Gorring Kerr metal detector aperture 400mm x 200mm no belt	
151	Cryovac VC14 vacuum packer (s/n 0314)	
152	Biro ban saw stainless steel table size 1060mm x 950mm (s/n 6320)	
153	Biro ban saw stainless steel table size 1060mm x 950mm (s/n 1856)	
154	Handtmann HVF90 vacuum filler filling capacity 15,000kg p/h 7 bar max filling pressure pump chamber capacity 18kg 360ltr hopper capacity dimensions 2007mm x 1219mm x 2400mm	
155	Schinkomat Type 100 vacuum tumbler	
156	ORICS VGF-100 vacuum gas flush packaging machine rectangle tray 180mm x 100mm	

LOT No.	DESCRIPTION	NOTES
157	Polyclip Systems Type FCAS 3451 automatic double clipper permanent silent operation, compact and versatile for chubs up to 75 mm in diameter up to 130 cycles per minute clipper (s/n 15248)	
158	Velatti grinder	
159	Gorring Kerr Graesby, metal detector 400mm x 55mm aperture	
160	Portion multi slicer	
161	Nothum Type NBA 24 & Veracoater 24 enrobe and coating line (s/n 44400130004)	
162	Alexanderwerk grinder	
163	Stainless steel poultry washer 1300mm diameter	
164	Dalmec Type PCC box placing robot machine (s/n 9715206)	
165	Cryovac CJ51 heat shrink tunnel type CJ51 TRH all stainless steel electric heating 15 kilowatts dimensions 2200mm x 900mm x 1500 mm max dimensions product (W x H): 270 x 150 mm 50 Hz 400 V	
166	Cryovac CJ51 heat shrink tunnel type CJ51 TRH all stainless steel electric heating 15 kilowatts dimensions 2200mm x 900mm x 1500 mm max dimensions product (W x H): 270 x 150 mm 50 Hz 400 V	
167	Cryovac CJ51 heat shrink tunnel type CJ51 TRH all stainless steel electric heating 15 kilowatts dimensions 2200mm x 900mm x 1500 mm max dimensions product (W x H): 270 x 150 mm 50 Hz 400 V	
168	M Tanner AG tenderiser (s/n 844-052)	
169	Atlas Copco GA30 10bar air compressor 30Kw (s/n ABP727488)	
170	Ferroli Vaporex LP230 low pressure steam generator heat output 230Kw design pressure 0,98 bar (s/n 8D1731)	
171	KMA stainless steel cabinet air Filter	
172	Erofa continuous fryer belt dimensions 1000mm x 7000mm overall dimensions 8000mm x 1200mm x 1500mm thermal oil fryer with top hold down belt, fire suppression system	
173	Sandvik Jahn continuous fryer 1400mm x 8800mm long belt width 900mm stainless steel thermal oil complete with boiler, oil separator & 2 store oil tank and 1 exchange oil tank pre heated wall on fryer (s/n B4-3620)	
174	Pugnale freezing tunnel C/2 CO2 and nitrogen stainless funnel entry gap It 1200mm te 8610mm x 2200mm x 1880mm	
175	Townsend RT-4 Supermatic sausage case linking machine up to 250 casings/hr	
176	CRM TG200 Brev slicer 200mm cutting gap complete with out feed conveyer	
177	CRM TG200 dicer complete with out feed conveyer	
178	Ygnis Boilers model NDN640-500 steam generator (s/n 54387317)	
179		
180	Linco large volume poultry water spin chiller	
181	Urschel model GK-A dicer produces crinkle dices or crinkle strip cuts in feed product of up to 5.5" (140 mm) in any dimension power 1.5Kw	
182	Scheid Vacuum Tumbler volume 300ltr cooling coat vacuum change 2 mixing speed 8 and 16 rpm	
183	Jost silo 20 ton capacity	
184	Stainless steel stomach washer	
185	Multivac R5200 thermoforemer film width 420mm 23Kw YOM 1990 (s/n 2033)	
186	Rotary packing table all stainless construction poly top 2120mm diameter	
187	Hobart weigh price labeller model 16380 WPL max weight 2.5kg	
188	Formit root vegetable slicer capacity 1000 p/h	
189	Maja SA100 ice maker 175Kg / 24Hour (s/n 10336)	
190	Maja SA100 ice maker 175Kg / 24Hour (s/n 8973)	
191	Maja SA100 ice maker 175Kg / 24Hour (s/n 455603)	
192	Biro mixer grinder all stainless	
193	Beer type BGT8-2 rotisserie (s/n 200515)	

LOT No.	DESCRIPTION	NOTES
194	Spamosz 400ltr ribbon blender	
195	Spamosz 400ltr ribbon blender	
196	Trio FTC Sweden One ALL ML-2A-360 slicer capable product size 360W x 350L x 135H minimum slice size 2.0 mm 10 strokes/min (Up to 2 ton/hour for fresh meat) (s/n ML2A350)	
197	Spamosz 400ltr ribbon blender	
198	Stainless steel blending tumbler	
199	Sposmasz Komora Mk D stainless steel through door kiln (s/n 4708)	
200	Spin chiller stainless steel 500mm x 2600mm	
201	Treif 120 dicer (s/n 19429-2007-1) no grids	
202	Stainless steel tote loader with weigh cell	
203	Stainless steel autoclave steriliser 150ltr capacity	
204	Stork D Series picker type broiler defeathering system	
205	Wagner EK16-50 fork lift truck 2000kg lift YOM 1991	
206	Wagner reach 1600kg max lift capacity (s/n 3609007)	
207	Pebock 1HP front load tray washer	
208	Winterhalter WKT1000 in line tray washer 155 rack per hour 2 wash programs 10Kw wash heater tank	
209	Hobart CA tunnel tray washer (s/n 94-0059)	
210	Bizerba table top band saw - Cutting width 7" between post & blade 7" cutting height. 16" wide x 18" deep cutting table. 3 phase electric	
211	Voran Riniker pig De hairer	
212	Franke oven 21 shelves 500mm x 650mm power 50Kw	
213	Maja membrane skinner type ESM 435 cutting width 435mm	
214	Weber fully automatic derinder cutting width 300mm	
215	Townsend derinder cutting width 550mm	
216	Grasselli fully automatic derinding machine	
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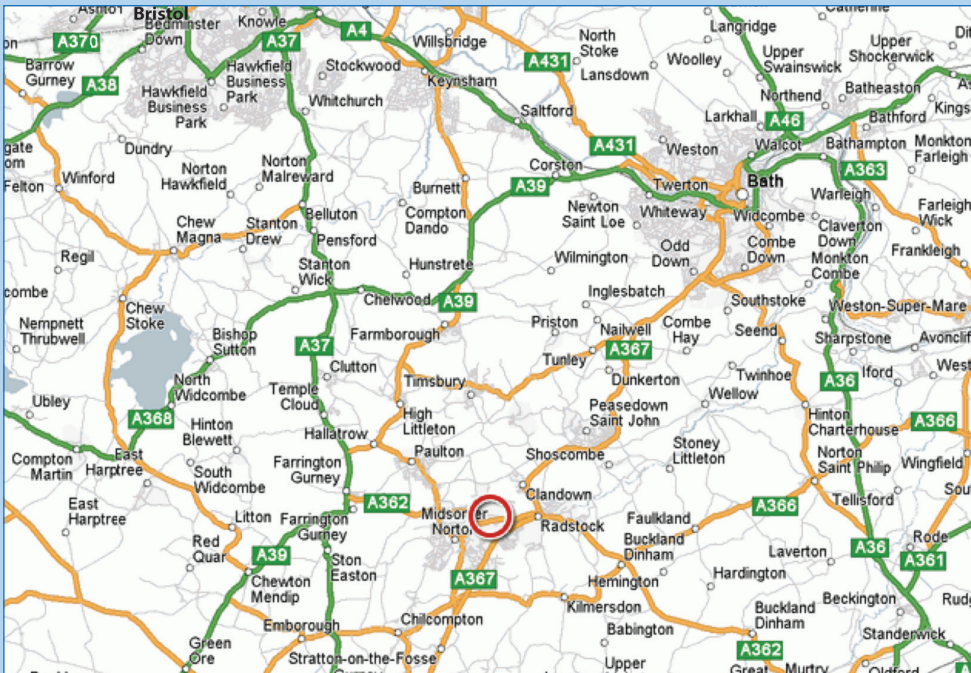
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