Live & Webcast

AUCTION

ProAuction Limited

On the instructions of a major food manufacturer & retained client

Piecemeal

(subject to Conditions of Sale and unless previously sold)

MODERN BAKERY & FOOD PROCESSING MACHINERY

Bidding closes on:

Wednesday 25th February 2009

at 11.00am prompt

Viewing:

Tuesday 24th February 2009

from 10am to 4pm

At:

Unit 2, Meadow Lane, Nottingham, Nottinghamshire, East Midlands NG2 3HD

Photographs and timed online bids via

www.bidspotter.com

www.proauction.ltd.uk

Email: info@proauction.ltd.uk Facsimile: 0845 280 2492

GENERAL CONDITIONS OF SALE

(as approved by The Royal Institution of Chartered Surveyors)

1 Application of these General itions

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)

Modern Bakery & Food Processing Machinery

VIEWING Viewing is by arrangement with the auctioneers.

Viewing at: Unit 2, Meadow Lane, Nottingham, Nottinghamshire, East Midlands NG2 3HD

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 15%. Special rules apply for sales for export – request information from the auctioneer

BUYERS PREMIUM Buyer's Premium of 15% 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 by **Friday 6th March 2009 by 4.00pm.**

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. 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
Unit 5, Midsomer Enterprise Park, Radstock Road, Bath, BA1 6LD United Kingdom
Tel: +44(0)1761 414000 Fax: +44(0)845 280 2492 Email: info@proauction.ltd.uk Website: www.proauction.ltd.uk

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	Rademaker Mohno pump depositor suitable for discontinuous or continuous fillings on 6 rows, on stainless frame with hopper (s/n 5248-714) YOM 1999	
2	WMH Western Mechanical Handling Western Mechanical Handling automatic 36 head custard depositor (s/n 4042-OOCL-002)	
3	Rutland Handling Packaging Systems variable speed neoprene belt conveyor 5000mm x 370mm (s/n 4062) YOM 1993	
4	Seal SHD1050 Excella heated illuminated display case toughened glass front for safety In-built humidifying function extends food holding times 40mm deep GN dishes supplied h 510mm x w 1050mm x d 750mm Power: 2200w	
5	Herbert LA2600 conveyorised single head label applicator (s/n 98050213)	
6	PALS model SE100 model FL05LCLABHR label applicator (s/n LCAR274) YOM 2004	
7	Herma H400 - V16L label applicator reels with an outer diameter of 300 mm and a score diameter of 3”/76 mm. speed 40 m/min (s/n 9907064)	
8	PALS model FL05LCLAVHR (s/n 2895850) YOM 1996	
9	DC Norris model 300 portable elevated neoprene belt conveyor on stainless steel frame 2500mm x 300mm discharges at 2000mm (s/n N1626) YOM 2001	
10	Collette multi-purpose mixer, Cap: 300 L, Model: SM-300, stainless steel bowl, 1 timer, 2 speeds, 380v, 3ph, 50Hz	
11	Collette multi-purpose mixer, Cap: 300 L, Model: SM-300, stainless steel bowl, 1 timer, 2 speeds, 380v, 3ph, 50Hz	
11a	Oddy pinner finger roll moulder	
11b	Tweedy T35X mixer	
12	Pair off neoprene variable speed belt conveyor 2700mm x 460mm	
13	Pair off neoprene variable speed belt conveyor 2700mm x 460mm	
14	Pair off neoprene variable speed belt conveyor 2700mm x 460mm	
15	Pair off neoprene variable speed belt conveyor 2700mm x 460mm	
16	Bartlett E15 gas fired four rack (500mm x 340mm) convection oven (s/n WA1328)	
17	Tom Chandley C530-8 electric five rack (740mm x 460mm) bake off oven YOM 1995	
17a	Double D Revair 3 rack through door steam cooker gas fired dry heat YOM 1999	
17b	Double D Revair 3 rack through door steam cooker gas fired dry heat YOM 1999	
17c	Double D Revair 3 rack through door steam cooker gas fired dry heat YOM 1999	
17d	Double D Revair 3 rack through door steam cooker gas fired dry heat YOM 1999	
17e	Double D six rack multipurpose cooker with MPC (d/n CR-W-8243)	
18	BGL Barrat Gray Krefft KGX 20.21 gastronorm oven electric (E22MA98031014) YOM 2007	
19	BGL Barrat Gray Krefft KGX 20.21 gastronorm oven electric (E22MA98031015) YOM 2007	
20	Mono FG126 conveyor fed bread slicer 20mm cut (s/n 070054566)	
21	Mono TGC380-2 bread slicer table top 10mm cut (91G3305)	
22	Hsianlin HL52001 Harvester bread slicer 13mm cut (s.n 99020266) YOM 1999	
23	Digi model DS470SS 6kg platform scale (s/n 02411744)	
24	Silverline model 3250 5kg platform scale	
25	Salter Brecknell C3265 3kg platform scale (s/n 013843)	
26	Salter Brecknell C3265 3kg platform scale (s/n 014054)	
27	John Hunt Duratax CKS301.4 mixer 60 quart 3 speed planetary mixer with bowl and tools	
28	Dahlen 3-phase 4-deck eight tray oven steel decks 150mm maximum clearance	
29	2E Ellgard Equipment A/S model B48 water mixer (s/n 86050078)	
30	Arcall spray glazer	
31	Flowtronic FPL food pump model HE555TSTSRJT 7 bar on stainless mobile frame with 1000mm diameter hopper	

LOT No.	DESCRIPTION	NOTES
32	Flowtronic FPL food pump model HE555TSTSRJT 7 bar on stainless mobile frame with 1000mm diameter hopper	
33	Stainless steel pastry sheeter 20” roller width	
34	Apple Engineering TP1250 depositor (s/n 21702) YOM 2002	
35	Food Tools CS4-ACC cake portioner speed: 100-150 p/h - product size ranges: 6”-12” diameter products, 6.5” tall portion size ranges:4-24 portions (s/n 2779) YOM 2002	
36	Stainless steel 260mm diameter semi automatic pie press	
36a	Stainless steel 1.5” food pump	
37	Turbo MND825989 stainless steel depositor	
38	Stainless steel portable single shot depositor	
39	Fred Johnson four head piston depositor	
39a	Fred Johnson four head piston depositor	
40	Stainless steel rise and fall depositor twin shot	
41	Loma Superscan Micro ISC metal detector aperture 450mm x 200mm	
42	Hobart H400 3-phase mixer, ML-No. SEF.1.87, Volts 415, 50Hz, 1.1kW, CJ 3.N Ph, 2.6A – it comes with two sizes of mixing bowl, namely a 40 quart capacity and 30 quart. Each size of bowl comes complete with a K-blade, balloon whisk and dough-hook. (s/n 97.082.592)	
43	Gorring Kerr Graesby metal detector 400mm x 100mm with air reject	
44	Loma Superscan Micro ISC metal detector aperture 1050mm x 60mm on plastic slatted belt conveyor (s/n MD33312A)	
45	Loma Superscan Micro ISC metal detector aperture 450mm x 250mm (s/n 3755485)	
46	Graesby Best D30 check weigher, with air reject and drop down conveyor reject (s/n B2467)	
47	Intelligent Systems Control ST1450 friction stream feeder maximum product size: 11 3/4 in. w x 14 in. l (29.85 cm x 35.56 cm) thickness range: .002 in. to 1 in. (.05 mm to 25.4 mm) belt speed: 9,000 in./min. (228.59 m/min.) with IQuipped™ intelligent system controller	
48	Intelligent Systems Control ST1450 friction stream feeder maximum product size: 11 3/4 in. w x 14 in. l (29.85 cm x 35.56 cm) thickness range: .002 in. to 1 in. (.05 mm to 25.4 mm) belt speed: 9,000 in./min. (228.59 m/min.) with IQuipped™ intelligent system controller	
49	Loma check weigher (s/n 353122-200076)	
50	Loma 7000 series combination check weigher metal detector aperture 250mm x 130mm (s/n CR23449)	
51	Walsall Labelling Systems conveyor and applicator series 125	
52	Loma check weigher (s/n 8353122-200077)	
53	Loma 7000 series combination check weigher metal detector aperture 300mm x 130mm (s/n CB31353)	
54	Graesby Best D30 check weigher, with air reject and drop down conveyor reject (s/n B3337)	
55	Graesby Best D30 check weigher, with air reject and drop down conveyor reject (s/n B3556)	
56	Lock Weigh Check CK1500 check weigher (s/n155061)	
57	Lock Weigh Check CK1500 check weigher (s/n154991)	
58	Syspal stainless steel 200ltr total bin hoist fully guarded	
59	Loma IQ2 metal detector aperture number 250mm x 90mm	
60	D C Norris portable stainless steel pressure vessel 23Psi 600ltr capacity (s/n 002) YOM 2001	
61	Syspal Ezylift tote bin hoist 125kg SWL model E130	
62	Raque model 1272-29-1 10 head piston depositor YOM 2005 (s/n 1050281)	
63	Twin lane stainless steel linked indexing conveyor 4000mm x 110mm	
64	Turbo Tools SDT521382 low level depositor and pump	
65	PALS MAC label applicator conveyor	
66	BCH stainless steel jacketed vessels appx 1000ltr capacity 3.33bar 146ºC fully vacuumed (s/n 20900-1)	
67	BCH stainless steel jacketed vessels appx 1000ltr capacity 3.33bar 146ºC fully vacuumed (s/n 20900-2)	
68	Alfa Laval stainless steel 1000ltr appx jacketed vessel (s/n K91124A)	
69	Stainless steel steaming cabinet internal dimensions 1700mm x 1150mm x 1400mm	
70	Stainless steel steaming cabinet internal dimensions 1700mm x 1150mm x 1400mm	
71	Baynflex 6000 inclined neoprene belt adjustable and portable conveyor 3500mm x 340mm	
72	Komen Gernal B 300ltr tilting cooking kettle oil jacketed with twin paddle agitator 3ph power	
73	Introlox swan neck conveyor 2800mm x 460mm	

LOT No.	DESCRIPTION	NOTES
74	WMH Western Mechanical Handling twin lane indexing conveyor stainless steel belt	
75	Syspal SG100 M1015 250kg tote hoist fully guarded YOM 2004	
76	ABR blender all stainless steel forward and reverse action with tipping 10 arm paddle with scrape surface 600ltr appx	
77	Tecnopast B550 spiral 50 quart mixer (s/n 8002085)	
78	Fred Johnson savoury pie line two across 8” tooling comprising of blocker, sheeter and crimper	
79	Lock Met30+ metal detector aperture 1150mm x 100mm	
80	Packaging Automation PA 240 automatic, integral conveyor fed machine for heat sealing reel fed film lids to preformed trays and containers 17 cycles/minute, dimensions 3500-12000 x 1406 x 1771mm (s/n 1674240F14366)	
81	Hollymatic stainless steel meat mixer former (Type 710/45?)	
82	Baynflax pie machine 4 across complete with blocker and billeter - set for 6” quiche bases crimped and plain	
82a	Flighted inclined neoprene bucket conveyor 3500mm x 650mm discharge 2300mm	
82b	Stainless steel tote bin hoist	
82c	Stainless steel drying conveyor wire mesh belt twin heaters 3500mm x 240mm	
83	Endoline carton taper	
84	Tom Chandley two deck electric high crown oven (s/n 4555)	
85	Nuttall Turboserve display case open fronted, base + 3 shelf layout, product temperature 75°C to 80°C	
86	Sewer Rondo ZM5800M pastry brake sheeter 650mm x 2720mm table (s/n A5233025)	
87	Bell Perkins pastry brake on stainless frame 750mm x 500mm table	
88	Harvester HL5200 bread slicer 50 cycles 20mm cut	
89	WMH Western Mechanical Handling 3200mm wide oven loader (s/n 6328807) YOM 2005	
90	Arcall stainless steel spray glazer	
91	Johnson 20” sheeter (s/n B73790)	
92	Johnson 14” sheeter (s/n HPASH06)	
93	Tom Chandley Compacta four deck 24 tray high crown electric deck oven	
94	Baynflex five head piston depositor (s/n 42708)	
95	Loma Micro II metal detector aperture 1090mm x 70mm (s/n 896188)	
96	Rational Climaplus Combi CPCG oven gas fired 20 x 2/1 GN or 40 x 1/1 GN YOM 2001	
97	Steinhart model EN10 MX electric steam combi oven (s/n 06900897)	
98	Tom Chandley Compacta five deck 15 tray 2 x low crown 2x high crown electric deck oven with steam	
99	Syspal stainless steel 200ltr fully guarded tote bin hoist	
100	Icon carton baler	
101	Foster stainless steel single door refrigerator	
102	Adco 15D105-stainless steel semi automatic hand load cartoner - automatically erects horizontal end load cartons that are filled by hand and then automatically closed speed variable to 125cpm (s/n 7174HG)	
103	Rexroth hydraulic power pack (27210)	
104	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
105	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
106	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
107	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
108	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
109	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
110	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
111	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
112	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
113	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
114	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
115	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
116	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
117	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	

LOT No.	DESCRIPTION	NOTES
118	Mono BX FG156 two tray convection oven suitable for 60cm x 40cm trays	
119	Mono BX FG158 four tray convection oven suitable for 60cm x 40cm trays	
120	Mono BX FG158 four tray convection oven suitable for 60cm x 40cm trays	
121	Mono BX FG158 four tray convection oven suitable for 60cm x 40cm trays	
122	Mono BX FG158 four tray convection oven suitable for 60cm x 40cm trays	
123	Mono BX FG158 four tray convection oven suitable for 60cm x 40cm trays	
124	Mono BX FG158 four tray convection oven suitable for 60cm x 40cm trays	
125	Mono BX FG158 four tray convection oven suitable for 60cm x 40cm trays	
126	Mono BX FG158 four tray convection oven suitable for 60cm x 40cm trays	
127	Eurofours electric two tray convection oven suitable for 60cm x 40cm trays	
128	Eurofours electric two tray convection oven suitable for 60cm x 40cm trays	
129	Eurofours electric two tray convection oven suitable for 60cm x 40cm trays	
130	Eurofours electric two tray convection oven suitable for 60cm x 40cm trays	
131	Eurofours electric two tray convection oven suitable for 60cm x 40cm trays	
132	Eurofours electric two tray convection oven suitable for 60cm x 40cm trays	
133	Eurofours electric two tray convection oven suitable for 60cm x 40cm trays	
134	Eurofours electric two tray convection oven suitable for 60cm x 40cm trays	
135	Eurofours electric two tray convection oven suitable for 60cm x 40cm trays	
136	Eurofours electric two tray convection oven suitable for 60cm x 40cm trays	
137	Eurofours electric two tray convection oven suitable for 60cm x 40cm trays	
138	Eurofours electric two tray convection oven suitable for 60cm x 40cm trays	
139	Eurofours electric four tray convection oven suitable for 60cm x 40cm trays	
140	Eurofours electric four tray convection oven suitable for 60cm x 40cm trays	
141	Eurofours electric four tray convection oven suitable for 60cm x 40cm trays	
142	Eurofours electric four tray convection oven suitable for 60cm x 40cm trays	
143	Meinke oven heat exchanger	
144	Bonar Automation Ltd S Automatic sleeving machine PJ6789	
145	Bonar Automation Ltd S Automatic sleeving machine PJ6789	
146	WMH Western Mechanical Handling twin lane indexing conveyor 90 degree stainless steel belt model UM	
147	WMH Western Mechanical Handling twin lane indexing conveyor 90 degree stainless steel belt model UM	
148	AND bench scale FS 6kg capacity	
149	Silverline model 3250 5kg platform scale	
150	Avery 15kg platform scale	
151	Avery PR 4lb balance scale	
152	Salter C3265 3kg platform scale	
153	AND bench scale FS 6kg capacity	
154	Weightron 3kg platform scale	
155	Avery HL275 3kg scale	
156	Avery HL275 3kg scale	
157	Herbert SSP500 checkweight 6kg scale	
158	Oddy 2 pocket roll plant	
159	Oddy 2 pocket roll plant (suitable for repairs/spare)	
160	Oddy 2 pocket roll plant (suitable for repairs/spare)	
161	Wolfking Belam DK20-13 stainless steel meat mixer	
162	Hobart stainless steel utensil washer	
163	Tri Tech Systems stainless steel transfer pump	
164	Mono Optima 36 piece BDM moulder	
165	Industrial Washing Machines Ltd stainless steel rack washer	
166	Williams two door stainless steel chiller	
167	Rollermatic SF600 floor standing pastry brake sheeter 600mm wide x 1400mm long YOM 1999	
168	Hi-Tech digital metal detector non ferrous aperture 270mm x 110mm	
169	Tom Chandley four deck electric low crown oven chamber size 1500mm x 120mm x 160mm high	

LOT No.	DESCRIPTION	NOTES
170	Rutland Mark II spread master buttering machine YOM 1998	
171	Anchor Minimatic III sandwich lidder	
172	Levent model LKS combination oven	
173	Hobart CS10-11E 10 grid combination oven electric	
174	Spare	
175	Eastwood stainless steel L sealer	
176	Neoprene belt conveyor 4000mm long x 400mm wide	
177	Forni Fiorini Maxi Rotor two rack gas rotary oven with four racks	
178	Falcon Covectasteam 6 convection oven	
179	Rondo Rondo-lino make up pastry line with various cutters for Danish pastry cutting table model SPF 610.B s/n C4053301, guillotine model ZGM 635 s/n C4044209 filling depositor model ZFGRA s.n C4044208 YOM 2004	
180	Stainless steel table with shelf under, up stand and adjustable height 1500mm x 600mm	
181	Hobart NCM 10 quart planetary mixer	
182	Steno 20 quart planetary mixer	
183	Rational SCC 61G convection oven gas	
184	Upright 32 tray prover cabinet (as new)	
185	Upright 32 tray prover cabinet (as new)	
186	Upright 16 tray prover cabinet (as new)	
187	Upright 16 tray prover cabinet (as new)	
188	Upright 16 tray prover cabinet	
189	Spiral mixer 75kg flour capacity, fully automatic, double motion and double speed. microcomputer digital display control panel, designed especially for heavy dough & bagel.	
190	Spiral mixer 200kg flour capacity, fully automatic, removeable bowl, double motion and double speed. microcomputer digital display control panel, designed especially for heavy dough & bagel.	
191	Convection electric oven mechanical controls .two time setting with steam facility all stainless steel construction 60cm x 40cm trays (as new)	
192	Convection electric oven mechanical controls .two time setting with steam facility all stainless steel construction 60cm x 40cm trays (as new)	
193	Convection electric oven mechanical controls .two time setting with steam facility all stainless steel construction 60cm x 40cm trays (as new)	
194	Convection electric oven mechanical controls .two time setting with steam facility all stainless steel construction 60cm x 40cm trays	
195	Pizza oven lava stone base temperature to 400 degree	
196	Semi automatic bread slicer 13mm cut all stainless steel contact parts (as new)	
197	Semi automatic bread slicer 13mm cut all stainless steel contact parts (as new)	
198	Semi automatic bread slicer 13mm cut all stainless steel contact parts (as new)	
199	Gilbert fixed bowl spiral mixer	
200	John Hunt pastry brake 18” roller	
201	Tom Chandley four deck electric low crown oven chamber size 1500mm x 120mm x 160mm high	
202	High speed dough mixer 16kg capacity	
203	Mendoza PM3 two piston volumetric divider rounder	
204	Mendoza PROV-308 / imperial intermediate prover 224 pockets of 800gm pieces	
204a	Mendoza Henidora conical rounder, 1500 pcs/h, range 150 - 1200 g. 1,1 kW.	
205	20 x cooling wire racks 760mm x 450mm	
206	20 x oven trays 760mm x 450mm.	
207	Stainless steel preparation table 660mm x 650mm	
208	Stainless steel preparation table 750mm x 750mm	
209	Stainless steel preparation table 1150mm x 750mm	
210	Stainless steel preparation table 1100mm x 700mm	
211	Stainless steel preparation table 1100mm x 700mm	
212	Stainless steel preparation table 1500mm x 600mm	
213	Stainless steel preparation table 1150mm x 730mm	
214	Stainless steel preparation table 1100mm x 600mm	

LOT No.	DESCRIPTION	NOTES
215	Stainless steel preparation table 1100mm x 600mm	
216	Stainless steel preparation table 800mm x 500mm	
217	Stainless steel preparation table 1550mm x 750mm	
218	Stainless steel preparation table 700mm x 400mm	
219	Stainless steel preparation table 1100mm x 900mm	
220	Stainless steel preparation table 1100mm x 900mm	
221	Stainless steel preparation table 1100mm x 750mm	
222	Stainless steel preparation table 1850mm x 750mm	
223	Stainless steel preparation table 1850mm x 750mm	
224	Stainless steel preparation table 1100mm x 600mm	
225	Stainless steel preparation table 1100mm x 600mm	
226	Stainless steel preparation table 1200mm x 850mm	
227	Stainless steel preparation table 540mm x 450mm	
228	Stainless steel preparation table 1100mmx 700mm	
229	Stainless steel preparation table 1150mm x 750mm	
230	Stainless steel preparation table 1150mm x 770mm	
231	Stainless steel preparation table 1250mm x 800mm	
232	Stainless steel preparation table 1150mm x 750mm	
233	Lincat A001 chilled display case (s/n 27010879)	
234	Extendable roller conveyor 300mm wide	
235	Turbovac SB500K vacuum packer 500mm x 800mm chamber	
236	Bizerba single chamber vacuum packer	
237	Pani Record French stick moulder	
238	Sottoriva pastry sheeter roller	
239	Norbake pastry press	
240	Bun divider moulder 30 piece	
241	Flap jack slicer	
242	Kemper SPL 125 fixed bowl spiral mixer	
243	PMR New Print labeler	
244	Benier Model Small R dough moulder	
245	Rose Foregrove Merlin flow wrapper MWS-100 180 wraps per min. maximum height 170mm, maximum width 300mm. (s.n 50565)	
246	Semi automatic bread slicer 13mm cut all stainless steel contact parts	
247	Stainless steel preparation table 800mm x 500mm	
248	Stainless steel preparation table 1150mm x 740mm	
249	Stainless steel preparation table 1900mm x 780 with rack tray storage	
250	Stainless steel preparation table 2100mm x 600mm	
251	Stainless steel preparation table 1250mm x 1180mm	
252	Stainless steel rotary table 900mm diameter	
253	Audionvac single chamber vacuum packer	
254	Hobart A120 20 quart mixer with stand bowl and tools	
255	Hobart A120 20 quart mixer with tools	
256	Herbert VA4000 gravity fed slicer with stack and shingle (s/n2016227)	
257	Falcon 900SX gas salamander	
258	Merry Chef Mealstream CTM3-5 oven (s/n 80030300)	
259	Stainless steel rotary table 900mm diameter	
260	Merry Chef Mealstream CTM3-5 oven (s/n 80030300)	
261	Cygnet 10ltr water stihl (U36A10)	
261a	Dualit 10ltr soup kettle	
262	Lincat B53 hot plate and Baine Marie	
263	Caprigiani ice cream machine on stand	
264	Bartlett Sabre steam convection oven electric six rack	
265	Matfer single top Baine Marie	
266	Choko Therma electric hot plate	

LOT No.	DESCRIPTION	NOTES
267	Sottoriva FC4 mini moulder (s/n 10185)	
268	Mono FG0191 bake off oven (s/n 43439)	
269	Cougar twin hob electric hot plate	
270	Hobart A120 20 quart mixer with bowl and tools	
271	John Hunt manual pie press	
272	John Hunt manual pie press	
273	Morton mini mixer M00EUP	
274	Berief 225ltr tilting tipping brat frying pan oil jacketed all stainless steel	
274a	Berief 225ltr tilting tipping brat frying pan oil jacketed all stainless steel	
275	Stainless steel preparation table 2040mm x 620mm	
276	Stainless steel preparation table 1300mm x 550mm	
277	Stainless steel preparation table 1500mm x 600mm	
278	Stainless steel preparation table 1550mm x 620mm	
279	Stainless steel preparation table 1550mm x 600mm	
280	Stainless steel preparation table 1900mm x 780mm	
281	Stainless steel preparation table 2500mm x 750mm	
282	Stainless steel table with under racking 12 tiers	
283	Stainless steel preparation table 760mm x 450mm	
284	Stainless steel counter with rack storage 15 tray capacity and built in stihl 3000mm x 740mm	
285	Stainless steel sink and drainer	
286	Sission twin sink and drainer	
287	Stainless steel deep utensil sink and drainer	
288	Stainless utensil sink with twin drainer	
289	Stott & Benham electric bulls eye hob	
290	Stainless steel hand wash sink with sensor	
291	Stainless steel hand wash sink with sensor	
292	Stainless steel hand wash sink with sensor	
293	Stainless steel hand wash sink with sensor	
294	Stainless steel hand wash sink with sensor	
295	Stainless steel hand wash sink with sensor	
296	Stainless steel sink with under counter	
297	Stainless steel utensil sink	
298	Stainless steel hand wash basin	
299	Stainless steel hand wash basin	
300	Stainless steel preparation table 1100mm x 900mm	
301	Stainless steel preparation table 1200mm x 600mm	
302	Stainless steel lectern	
303	Stainless steel table with four rack storage 1100mm x 580mm	
304	Stainless hand wash basin	
305	Stainless hand wash basin	
306	Utensil sink and drainer	
307	Unitech hand basin sink	
308	Unitech hand basin sink	
309	Stainless hand wash basin	
310	Stainless steel lectern	
311	Stainless steel lectern	
312	Stainless steel table with ten rack storage 170mm x 450mm	
313	Protech stainless four station knee operated sink	
314	Protech stainless four station knee operated sink	
315	Protech stainless four station knee operated sink	
316	Stainless steel table with can opener and rack storage 1200mm x 800m	
317	Stainless steel preparation table 750mm x 600mm	
318	Stainless steel preparation table 1200mm x 1000mm	
319	Stainless steel preparation table 1200mm x 1000mm	

LOT No.	DESCRIPTION	NOTES
320	Stainless steel preparation table 1100mm x 950mm	
321	Stainless steel preparation table 1200mm x 600mm	
322	Stainless steel gantry step platform	
323	Stainless steel gantry step platform	
324	Stainless steel gantry step platform	
325	Walk through stainless steel boot trough	
326	3 x Apple MR150 depositors (suitable for spare/repair)	
327	Nilfisk CFM Aspirator model 3507-WXX regenerative blower with three-phase TEFC induction motor	
328	Nilfisk TT3455 walk behind floor scrubber dryer	
329	NSS Industrial BP27 ULTRA MAXX 27” powered 1500rpm floor scrubber	
330	NSS Industrial BP27 ULTRA MAXX 27” powered 1500rpm floor scrubber	
331	NSS BP-RANGER 1250 S - 2 HP tip dispose base industrial wet/dry vacuum	
332	Nilfisk HD series industrial vacuum	
333	Numatic industrial vacuum cleaner	
334	NSS BP-RANGER 1250 S - 2 HP tip dispose base industrial wet/dry vacuum	
335	Supervac Evolution 5101 steam cleaner	
336	Eahrle power washer	
337	Karcher HD855 S power washer	
338	Stainless steel 400ltr portable tank	
339	Fabricare commercial dryer	
340	Twin personnel lockers x 4	
340a	Twin personnel lockers x 4	
341	Ecoair air filtration system	
342	Linde E15 electric three wheel forklift 1.5 maximum lift 2.5mtr tall mast YOM 1998 (s/n 324802017415)	
343	Eight tier portable rack 660mm x 430mm x 5	
344	Eight tier portable rack 660mm x 430mm x 5	
345	3 x stainless steel bakers racks	
346	5 x Aluminium stacking pallets	
347	5 x Aluminium stacking pallets	
348	5 x Aluminium stacking pallets	
349	5 x Aluminium stacking pallets	
350	5 x Aluminium stacking pallets	
351	5 x Aluminium stacking pallets	
352	5 x Aluminium stacking pallets	
353	Stainless steel freezer rack 1250x 650 x 1600mm	
354	Twelve tier aluminium rack	
355	Stainless steel 16 tray racking trolley	
356	Stainless steel 14 tray racking trolley	
357	Stainless steel table with shelf under, up-stand and adjustable height 1500mm x 600mm	
358	Stainless steel table with shelf under and adjustable height 900mm x 600mm.	
359	Stainless steel table with shelf under and adjustable height 900mm x 600mm.	
360	Stainless steel table with shelf under and adjustable height 900mm x 600mm.	
361	3-tier stainless steel clearing trolley 830mm x 510mm.	
362	Bettcher Whizard Series II trimmer	
END OF SALE		

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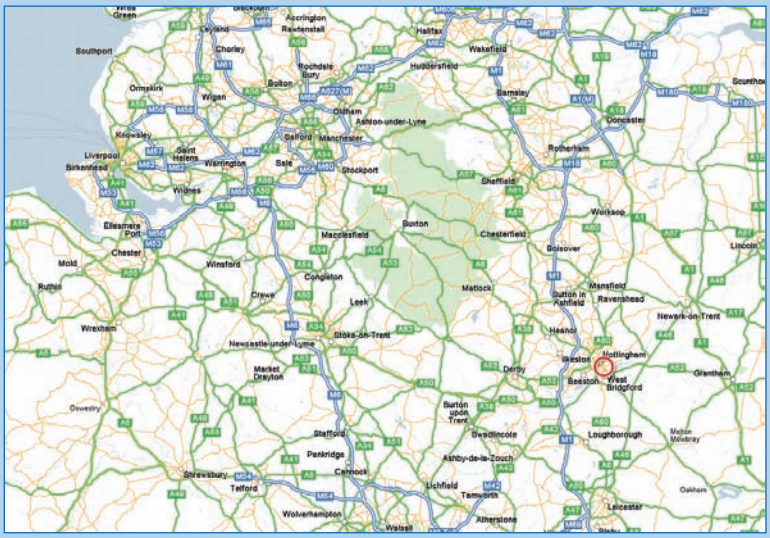

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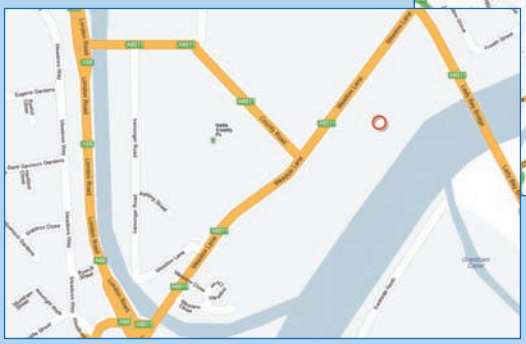

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