

ONLINE SALE ONLY

at:

www.bidspotter.co.uk

AUCTION SALE

ProAuction
Limited
Valuers & Auctioneers

Sale Ends:

**Friday 19th August 2011
at 4.00pm**

Auction of equipment
suited to
**Bakeries, Meat Processing
and Catering.**
Located in Bath,
to be sold by online auction.

Viewing:

Strictly is by arrangement
with auctioneers only
at Bath BA3 2BB

Online bidding only at:
www.bidspotter.co.uk



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.



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

SPECIAL NOTES & CONDITIONS

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

AUGUST SALE

VIEWING Viewing is strictly by arrangement with the 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 20%. 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 26th August 2011 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.

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

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, BA3 2BB 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.

Please visit the website to view images of equipment before placing bids.

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	3 x mobile ingredient tubs 600mm dia	
2	Sealey VEN300 Ø300mm portable ventilator with ducting power: 520w fan diameter: 300mm fan speed: 2800rpm airflow: 60mtr ³ /min static pressure: 3.4mbar	
3	2 x stainless steel commercial butcher meat netting tubes	
4	Bizerba SE8 gravity fed stainless steel deli slicer 12" blade	
5	Various bakery utensils	
6	Newlec water heater over/undersink, 7ltr 3kw and newlec 3kW hand wash unit including spout	
7	2 x traditional bakery scales	
8	2 x traditional bakery scales	
9	Knight KP1H chemical proportioning system model 7114123EF wall mounted	
10	120qrt Hobart mixing bowl and hook	
11	Handee cheese cutter	
12	Camwheat single station pie stamper	
13	Castello Srl Penta commercial power washer 200/15 bar	
15	Techfood Pastaland Avant two basket pasta cooker unit for cooking different kinds of pasta at the same time menu control continuous production per hour with pre-cooked pasta up to 240 portions per hour (s/n J00102)	
16	RW1 25 Flavaurmix Marinader MKIII 25 litre tumbler stainless steel (s/n 125)	
17	Stainless steel carcass hook with Micro 4000 M4S weigh indicator (s/n 4242)	
18	Set of dies for Ross tray sealer	
19	Southstar NSJ 75 fixed bowl two speed spiral mixer 75Kg capacity spiral speed 210rpm/102rpm all stainless bowl with cover and guard 10kW power (s/n 0112)	
20	140Qt stainless steel Hobart bowl, whisk & paddle	
21	Webomatic single chamber vacuum packer chamber size 650mm x 450mm x 100mm	
22	Biro 4436 breaking band saw (s/n 4024D9)	
23	Kramer Grebe SM45 bowl cutter stainless steel body-cast iron bowl dimensions: 1150mm x 900mm (s/n 25818)	
24	6 x 30 piece BDM plates	
25	Treif 74/2 dicer knife & 1 set of grids (set for 22 mm) maximum effective output 605 kg (1331 lbs) per hour cutting chamber 4 1/4" x 4 1/4" x 19 1/2" 380 V / 50 Hz / 3 Ø; O/A dims 64" x 40" x 46"	
26	Grote 613-90 Multi Slicer from from 37 up to 90 strokes per minute, per lane bulk slice, stack, and shingle modes. 6" x 13" (152 x 330mm) slicing zone 26" (660mm) tall product holder up to 2" (51mm) stack height variable slice thickness of .02" to .50" (.5mm to 12.7mm) shuttle conveyor for product stacking or shingling (s/n 116646)	
27	Grote 522 pendulum slicer has a 22" cutting width. thickness is 3/8" to 0"	
28	Easiweigh 30TT bulk hopper feed head automatic linear batch complete with gantry system inline metal detector model Prism MD211 (s/n 0481001)	
29	Thunderbird ASP 200 spiral Mixer, with removable bowl w/plastic cover, 440 lb. dough capacity, 13.5 HP, two speed spiral arm motor with timer and separate bowl drive motor, bowl jog control, safety switch, stainless steel bowl	

LOT No.	DESCRIPTION	NOTES
30	Vemag Robot 500 flexible vacuum filler with double screw for all filling applications filling rate up to 2,500 kg/h with a portion weight of 5 - 30,000 g, adjustable in increments of 0.1 g or 1 g portioning speed of up to 450 portions/minute, depending on product and portion size and a 230ltr hopper with linker unit and PC878 control panel (s/n 128.2076)	
30a	Burger knock out attachment for 1/4lb burgers x 3 fits Vemag vacuum fillers	
31	Tom Chandley electric 5 deck 15 tray low crown deck oven with steam	
32	Sumann AG model K4 floor standing stainless steel steam oven four grid with water elements The Sumann steamer is 1500mm long x 880mm wide x 2100mm high Internally it has 4 shelves which are 1000mm x 600mm	
33	VC999 rotary drying table 1m2 for shrnk bags	
34	Laska KE45-160M-412G bowl cutter (s/n K3891)	
35	Prym Fashion bag riveter model 121LD foot operated single phase	
36	Prym Fashion bag riveter model 121LD foot operated single phase	
37	Stainless steel table with 15 pack pressure pads	
38	3 x ingredient bins with lids	
39	Hulme Martin HM 305 -721 CTE twin element laminate crimp sealer on stand foot operate pedal maximum sealing length 300mm (12ins) seal width 14mm crimp 450mm x 180mm x 215mm	
40	Hulme Martin HM 305 -721 CTE twin element laminate crimp sealer on stand foot operate pedal maximum sealing length 300mm (12ins) seal width 14mm crimp 450mm x 180mm x 215mm	
41	Feuma HU10-10M universal commercial food processor for strips, cut & dice processing fruits, vegetables and meat Speed: 160/320 rpm Power: 1300/1900W Voltage: 400V	
42	Symphony SUMO-JR evaporative air cooler cools & humidifies the air 3 speed motor automatic swing vertical louvers water tank capacity: 40 litres water consumption per hour 4 litres rpm: 1400 air flow: 1800m3/hr air throw: 12m power : 150w voltage: 230v ~ 50hz dimensions 540mm x 590mm x 660mm	
43	Stainless steel frozen product braker	
44	Electric 8 grid bake off oven with steam on stainless steel portable frame variable bake temperture to 300°C	
45	Horizon International fume extraction fan model HW11 system air volume 2800-3800 m³/hr with twin smog rambler arms	
46	Jadever NWT 3K 3kg/6Lb x 1g/0.05oz bench scale (s/n NW10932T0025)	
47	10 x Fletcher mobile container dollies suit containers up to 645mm x 395mm food safe	
48	10 x Fletcher mobile container dollies suit containers up to 645mm x 395mm food safe	
49	7 x Fletcher mobile container dollies suit containers up to 645mm x 395mm food safe	
50	6 x operators chairs	
51	Excalibur 2900EC turbo charged 9-tray food dehydrator parallexxtm drying system (s/n 090368)	
52	Jadever model T5831 3kg scales	
53	Soehnle model 2755 10kg platform scales	
55	Adams model TFW 6660lb / 300kg digital platform scales	
56	Seewer Rondo sheeter model SFA 66 SH pastry sheeter automatic flour duster table width 660mm table length overall 3300mm roller length 660 mm programmable menu option	
57	Seewer Rondo sheeter model SFA 66 SH pastry sheeter automatic flour duster table width 660mm table length overall 3300mm roller length 660 mm programmable menu option	
58	Wishaw Scotch pie press four station 95mm x 40mm pies	
59	Mini Pack ELLE mobile manual L-sealer 500mm x 400mm sealing bars	

LOT No.	DESCRIPTION	NOTES
60	Herbert type VA4000 model VA2000 fully automatic food slicer operation with variable speed, approximately 25 to 55 strokes per minute, for shingling and stacking maximum stacking height 80 mm slice thickness infinitely variable from 0 –10 mm blade 300 mm, hollow-ground, hard chromed, stay sharp quality 620mm x 853mm x 490mm 900w slicer (s/n 2616283)	
61	Berkel stainless steel floor standing chop cutter suitable for fresh or chilled, bone in or boneless meat including lamb loins, pork chops and bacon maximum product length 700 mm	
62	Floor standing modern vacuum packer all stainless steel 2 x 600mm seal bars 3 phase	
63	Butcher Boy TM 32 mincer floor standing mincer has 3HP SINGLE PHASE Motor. 3ft x 20" feed tray	
64	CVP A300 Fresh Vac gas flushing machine stainless steel 1041mm x 864mm x 1778mm 32" effective seal length 32" (813 mm) (s/n 901369)	
65	Gordian Strapping RQ-8 automatic strapping machine high speed, extremely reliable automatic polypropylene strapping machine offering narrow-strap options strapping speed - 1.5 seconds per strapping cycle (s/n 8771)	
66	Loma 6000 check weigher weight range up to 13.2 lbs or 6000 grams with accuracies of .02 oz or .6 grams	
67	Seydlemann 100ltr bowl cutter stainless steel body black bowl	
68	Hobart VCM25 heavy duty vertical slicer / prep machine (s/n 13336)	
69	Stainless steel 30qrt mixing bowl paddle, whisk and hook	
70	Stainless steel 30qrt mixing bowl paddle, whisk and hook	
71	Stainless steel 30qrt mixing bowl paddle, whisk and hook	
72	Stainless steel 30qrt mixing bowl paddle, whisk and hook	
73	Stainless steel 30qrt mixing bowl paddle, whisk and hook	
74	Stainless steel 30qrt mixing bowl paddle, whisk and hook	
75	Stainless steel 30qrt mixing bowl paddle, whisk and hook	
76	Bizerba GV fully automatic weigh-price labelling machine for weight variable weigh-price labelling of up to 50 packs per minute. alphanumeric tactile keypad backlit lcd screen display direct thermal or thermal transfer printing (s/n 1659231)	
77	Bizerba GD semi-automatic labelling machine thermal direct printing speed = max. 100 mm/s resolution = 7.5 dots/mm, 6 dots/mm (optional) printing width = 85.12 mm (s/n 141777)	
78	Rondo cutting table model SFT362.V width of table 715mm conveyor belt width 640mm table length overall 3550mm speed 0.8 – 7 m/min complete with realer model Z5A601A all stainless steel	
79	Stainless steel electric four deck 12 tray oven with steam model T4016 40kW power YOM 2009 (s/n 2009052503)	
80	Miller Vanguard Model Type FG150 10 grids (shelves) fits 18" x 30" baking trays features steam humidifying facility LCD display, programmable baking options (customer to input) power supply, three phase, 415v, 32amp, 19 kw stainless steel stand on lockable castors with 4 tray storage capacity 1450mm x 850mm x 2070mm (s/n 070673022FA025571)	
81	Baker Perkins Master baker four deck 12 tray high crown oven electric oven	
82	2 x personnel fully welded lockers	
83	Stainless steel 20 tier bakers rack	
84	Mil Tek manual lifting hoist	
85	Biro heavy duty meat grinder all stainless steel model 5 type 42/48/52 floor standing 3 phase motor	
86	Linde 2000kg pallet truck	
87	Linde model E20-02 electric fork lift 2000kg max lift 4500mm max lift	
88	Talsa MERA 500 electric 500ltr cooker thermal oil heated 125ltr chamber Adltec line temperature chamber dimensions 1320mm x 700mm x 550mm (s/n 273096) YOM 2007	
89	Ziegra ZBE150 flake ice machine with storage bin 150kg ice/24hr (s/n 961867)	

LOT No.	DESCRIPTION	NOTES
91	Kramer Grebe SM120 litre open bowl chopper two speed stainless bowl 264lbs capacity 16/19hp	
92	Butcher Boy 200/52 mixer grinder 15hp 200lb hopper	
93	Robot Coupe CL60 cutter all stainless steel requires cutting or grating head set	
94	Ramon EH20 (20 Litres) stainless steel piston sausage filler Power: 1 HP/0,73 Kw 1300mm x 575mm x 400mm complete with chip and hog nozzles	
95	Handtmann FA30-TOP piston filler linker	
96	Sheerline piston sausage filler with meatball attachment all stainless steel	
97	Cuppone Silea 30kg dough mixer single speed stainless steel body with fixed mixer bowl 38 litre capacity 30kg dough 470mm x 810mm x 760mm	
98	Henklmen 300 table top stainless steel single phase vacuum packer	
99	Stork Townsend 96 needle injector all stainless steel walking bed with remote filter and some spares	
100	Bizerba A400/404FB automatic slicer with stainless steel chain conveyor to feed a receiving tray carriage with integral motorized product infeed product holder programmable, continuously variable stroke adjustment from 30 to 55 strokes/minute blade diameter 330 mm automatic slice thickness adjustment according to program (slice thickness 0.5 - 12 mm) 200 user programs can be stored and called by numeric code	
101	Trief double blade chop cutter - slicer all stainless steel	
102	Holac 26/66 wide bed chop cutter - slicer all stainless steel	
103	Holac 16/74 wide bed chop cutter - slicer all stainless steel	
104	Pacific HY320 stainless steel bandsaw motor 2hp/3ph size 716mm x 690mm x 1700mm table size 716mm x 698mm sawing length 2485mm braked motor portion fence	
105	Pacific HY350 stainless steel bands aw CE approved machine size 1028mm x 778mm x 1718mm table size 1028mm x 778mm max size out (mm) 340 x 330 motor 2hp/3phase sawing length 2578mm 32m per second fixed bed braked motor & portion fence	
106	Pacific HY420 stainless steel band saw CE approved machine size 1055mm x 934mm x 1897mm table size 1055mm x 934mm max size out (mm) 406 x 405 motor 4hp/3phase sawing length 3150mm 37m per second fixed bed braked motor & portion fence	
107	Siat S2 carton sealer is a semi-automatic, manual adjustment carton sealer double trawling with roller conveyor	
108	Hobart Ecomax EG1001-10 all stainless steel gas kettle 100ltr capacity	
109	Dansensor PBI TGG 121 gas mixer CE 1999 all stainless steel (cost new £13500)	
110	Treif dicer 25mm & 20mm stainless steel dicing sets	
111	Cryovac ST12-ERH dip tank electrically heated (37kw) all removable guards have safety interlocks	
112	AFOS T500 dryer controlled drying process through temperature controlled air flow dehumidification system controls moisture removal fully automatic heating process microprocessor control capacity 500kg 1710mm x 1975mm x 2150mm	
113	MKS Euro model NHV30 30 kg table top precision scale increments 1g plate size 260mm x 200mm	
114	Sharpset Whetstone water-cooled horizontal knife sharpener (s/n 021251)	
115	23 x trays by Rako 2 stacking tray 30 litre capacity 600mm x 400mm x 170mm and Alibert type 21036 stacking trays 590mm x 360mm	
116	Mitrefinch spares for bio metric door entry system includes finger entry, key code entry and spare turn style head	
117	Ariston 2kw under sink water heater 10 litres model EPIOUR2- KW	
118	Stainless steel four tier rack 2000mm x 700mm x 1800mm	
119	Abru Handy Step 2 tread step stool	
120	Seaglobal 2 tread step stool	
121	Various tape guns and date stamps	

LOT No.	DESCRIPTION	NOTES
122	Stainless steel preparation table 1400mm x 650mm	
123	1 x Dolav box pallet type 1000 solid standard 1200mm x 1000mm x 740mm	
124	Foster Pro PS1350HT 1350 litre /48 Cu.ft stainless steel twin door refrigerator temperature range +1°C /+4°C 1440mm x 800mm x 2080mm (s/n ES035707)	
125	Miller Vanguard Bread Slicer, manual load top loading slicer. 10mm between blades stainless steel upper body 13amp 230/240v overall size 560mm x 700mm x 460mm on stand (s/n MNB1221)	
126	Two deck electric pizza oven	
127	Prismafood Solutions model Basic 66 2 deck pizza oven 3 phase YOM 2009	
128	Bakers Pride E541 commercial pizza 3 tray inle deck oven 8" crown fine-tune heat control temperature range: up to 650f. volts: 208 watts: 12000 phase 3 (s/n 4953)	
129	Williams model O3U three Door 510 litres (18 cu.ft) stainless door low level chillier temperature range +1/+4 C with salad top counter 1885mm x 659mm x 860mm (s/n 07091502519)	
130	Hobart 304T tower unit six grid combi oven model CSUD-C0812LAG with high pressure steamer 9kw YOM 2007 (s/n 81849023) as new	
131	Mobema two door pizza/saladette counter preparation unit model - mf/ba 1760 operating temperature +1 to +5 degrees c pan capacity; 9 x 1/3 gn pans 1770mm x 880mm x 900mm, 1320mm with lid open (s/n 98MF)	
132	Clayburn pizza oven LPG gas 1240mm x 1500mm x 1710mm (s/n 10258A)	
133	Autonumis single door back bar cooler 900mm x 500mm x 525mm	
134	Autonumis single door back bar cooler 900mm x 500mm x 525mm	
135	Autonumis single door back bar cooler 900mm x 500mm x 525mm	
136	Crypto Peerless Hamatic pie press with single die	
137	De Danieli 20Qt counter top spiral mixer model IS20 MON OFASE	
138	Eurofours Type 8-10W2 stainless steel convection oven stainless steel 3phase (s/n 878366)	
139	Marble Cake refrigerated display counter model G810F 810 litre capacity temperature range 2-8°C (s/n 27122255)	
140	Mono 24 x 24 doughnut fryer electric (s/n HC30779)	
141	Commercial Grandi Cucine single door stainless steel upright fridge capacity (litres/cu.ft): 600/21 temperature range +1/+4 °C 810mm x 2050mm x 700mm (s/n 77111880)	
142	Foster GH601 - R1T roll in stainless steel refrigerator 600 litre capacity temperature ranges from +2`C/+10`C (s/n EH6C640)	
143	Foster GH601 - R1T roll in stainless steel refrigerator 600litre capacity temperature ranges from +2`C/+10`C (s/n E46C639)	
144	Victor Banquet line BL100 - H2Z stainless steel mobile hot holding banqueting cart two door capacity 28 gn/1/1 x 65mm deep gastronorm containers, 108 1" plated meals 1070mm x 760mm x 1810mm	
145	Victor Banquet line BL100 - H2Z stainless steel mobile hot holding banqueting cart two door capacity 28 gn/1/1 x 65mm deep gastronorm containers, 108 1" plated meals 1070mm x 760mm x 1810mm	
146	Stainless steel preparation table with rack storage 1300mm x 600mm	
147	Fagor MG gas direct heating boiling pan 700mm deep 80 litre capacity stainless steel burner, with safety valve and thermocouple Piezoelectric ignition cold and hot water filling cock 700mm x 750mm x 850mm	
148	2 x Hygienox stainless steel flip wast bins	
149	Stainless steel Belfast style deep utensil sink (no taps incl)	
150	2 x lockable wire mesh personnel lockers four compartments each locker	
151	2 x white flip waste bins	
152	Excalibur insectocutor	
153	Stainless steel 10 x tier mobile rack 460mm x 350mm x 1400mm (HU20)	
154	Stainless steel mobile trolley with 6 rack storage 1100mm x 550mm (HU25)	

LOT No.	DESCRIPTION	NOTES
155	Felsons chilled cake display cabinet curved glass 1600mm long	
156	Stainless steel table with under shelf 900mm x 800mm (HU41)	
157	Stainless steel 18 tier mobile rack 340mm x 640mm x 1800mm (HU46)	
158	Stainless steel table with up stand mobile unit with inbuilt sink basin 1400mm long (HU81)	
159	Stainless steel 6 tier trolley 500mm x 470mm x 1500mm (HU120)	
160	Stainless steel L shape table with under shelf and up shelf 1900mm x 1200mm (HU161)	
161	Stainless steel preparation table 1800mm x 650mm (HU196)	
162	Stainless steel preparation table 1450mm x 800mm (HU197)	
163	Stainless steel preparation table 1800mm x 580mm (HU198)	
164	Stainless steel preparation table with drawer and under shelf 1500mm x 600mm (HU200)	
165	Stainless steel preparation table with under shelf 2300mm x 600mm (HU205)	
166	Stainless steel preparation table with under shelf 1500mm x 800mm (HU221)	
167	Mobile ten tier rack 320mm x 500mm x 1500mm (HU227)	
168	Stainless steel preparation unit with sink unit and under shelf 2200mm x 650mm (HU230)	
169	Stainless steel preparation table with under shelf 1350mm x 600mm (HU235)	
170	Stainless steel mobile preparation table with under shelf 1800mm x 700mm (HU244)	
171	Sammic SP350 commercial dish washer 500 x 500mm basket wash cycle 4 min wash wash temp 0-55 °c rinse temp 0-90 °C chamber height 330mm 600mm x 614mm x 830mm 3.3 kw (s/n 13004990300011)	
172	Scharfen VA2000 fully automatic food slicer blade diameter 300 mm slice thickness: 0 – 10 mm (infinitely variable) cutting length: 255 mm x height 195 mm	
173	Modular walk in cold room approximately 2080mm x 1480mm temperature range -5~ +10'C	
174	Dyson DC04 1200w vacuum cleaner and Hitchaci CVS70D 1300w upright vacuum cleaners	
175	Victor D9A wet and dry commercial cleaner, Phoenix WS95 wet & dry cleaner and Henry Vacuum Cleaner HVR200 cylinder vacuum cleaner	
176	Nilco 1207 commercial upright 1200w vacuum cleaner	
177	Karcher FP222 floor polisher for polishing and buffing all hard floor surfaces 700 RPM 350W motor 4 litre dust bag capacity large 290mm polishing/buffing width	
178	Advance Mobilmatic A17 floor scrubber polisher (requires pads) and Numatic TTB3450-100 scrubber dryer (requires cover cowling)	
179	Prochem Super Extraction commercial carpet cleaning machine (requires hose and nozzle wands)	
End of Sale		

Pro Auction Limited

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

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

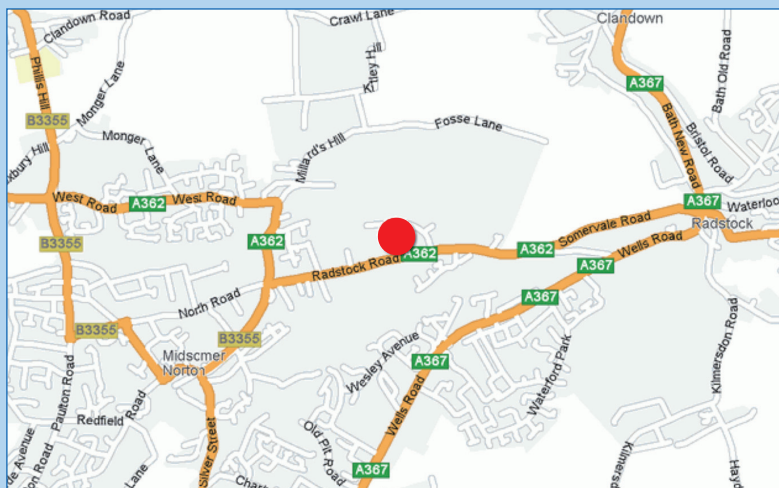
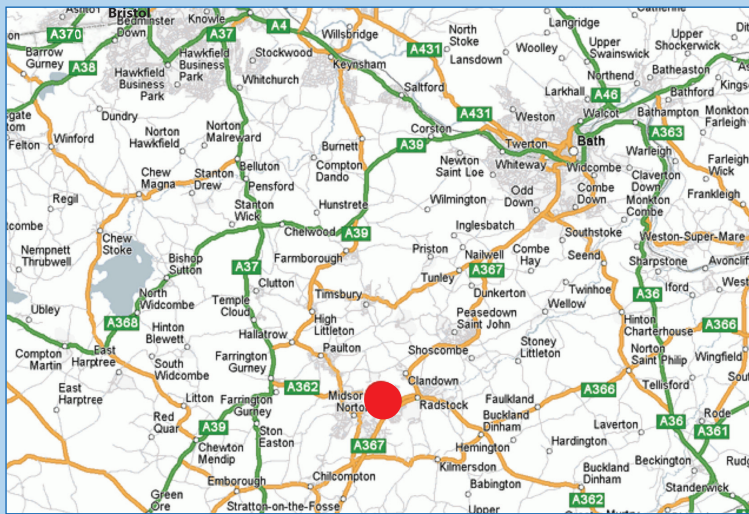
Viewing:

Viewing is by appointment with auctioneers only.

Unit 5, Midsomer Enterprise Park, Bath BA3 2BB

Nearest Rail Station: Oldfield Park: 7.2 miles; Bath Spa: 7.7 miles

Nearest Airport: Bristol International Airport: 12.4 miles



Contact the auctioneers for further information and to request a catalogue:

Pro Auction Limited

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

Surplus asset?
Call us for a free valuation and to organise your next sale

SALIENT INFORMATION:

- Identification is required to enable allocation of a bidding card.
- All capacities, dimensions and dates of manufacture are approximate and potential purchasers should make their own inspection & enquiries for verification.
- All bids are subject to applicable VAT 20% and a buyers premium of 15.5% + VAT.
- Payment is required on day of the sale unless prior arrangements have been agreed. Funds must be cleared before collection of goods.

An effective way to maximise realisation on redundant assets, call the experts today
Guaranteed Results!!



PLEASE NOTE:
Commission and telephone bids by arrangement only.