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AUCTION SALE

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On the instructions of A Major European Bakery

(subject to Conditions of Sale and unless previously sold)

We offer for sale by tender / online
Werner & Pfleiderer and
Capway Systems bakery equipment.

This fully automatic roll plant can
produce up to 36,000 rolls per hour,
with a dough weight range of 30 to 100gs.
Products include round rolls,
burger rolls and finger rolls,
baps and tin bread.

Comprising principally of

- W.P. Roll plant 1 with intermediate prover,
- W.P. Roll plant x 2,
- Capway linear proofing system,
- 2 x travelling tunnel ovens,
- Capway Systems Automatic De-Panning Systems,
- Capway Form cooler,
- Capway racing track style pan cooler.

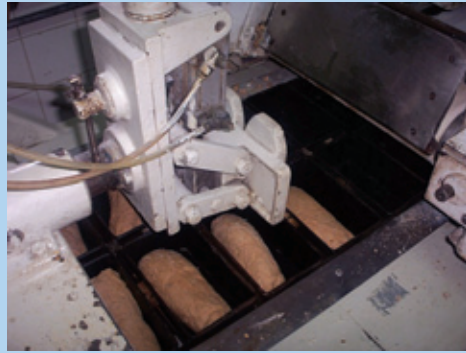
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FOR SALE:

Werner & Pfleiderer Tunnel Oven

Werner & Pfleiderer Universal Duo steel mesh wire band tunnel oven, stainless steel construction 1650mm wide x 15mtrs long type UN1650/15 YOM 1990 works number 213589, complete with 1-Riello - Oil Burners (Kerosen) operating voltage 415/240V 50Hz maximum chamber heating temperature 480°C. with upper and lower chamber cooking, with steam capacity and complete with Capway loader/ unloader UH 2000-300 (s/n 11-19872599) and control panel

GPA Orland Toast Line Oven

Steel conveyor band tunnel oven, stainless steel construction 1650mm wide x 15mtrs long YOM 1982, complete with 2-Riello - Oil Burners (Kerosen) operating voltage 415/240V 50Hz maximum chamber heating temperature 480°C. with upper and lower chamber cooking, complete with control panel.

Capway Prover Cabinets x 2

Capway linear proofing system 7 Layers for 1 hour proofing 50cm gap between layer, overall footprint length is 14.4mtr, comprising of proofing system, cabinet, control panel climate control.

Capacity: 2294 forms / 1600kg per hour by 60 minutes proofing time proofing time adjustable system length 375 meter type chain transport: width of transport conveyor: 520 mm type chain: Capway RE, width 300 mm automatically chain greaser main drive motor 7,5 KW

Capway Systems Automatic De-Panning

Depanner for continual removal of bread and rolls from baking pan. Heavy duty powder coated finish, cantilevered vacuum head for easy belt removal.

Air-jets complete with thumb screw, horizontal and vertical adjustment, filter/regulator and activation sensor, fingertip motorized height adjustment on vacuum chamber. Pivotal vacuum chamber adjustment to adjust the tilt of the chamber. Built-in pan conveyor complete with magnetic pan metering conveyor and pan guides. Built-in product conveyor complete w/height adjustment. Removable air filter. Filters out crumbs from airflow before entering the blower; thus eliminating costly ventilator cleaning. Blower discharge muffler for additional sound dampening.

Capaway Tray Product Elevator

Fully automatic ascending / descending transport of baking forms, complete with supply conveyor fully guarded unit.

Capway Systems Product Cooler

Capway system linear race track product cooler, line introduced – end 1996. Capacity 20 minutes of Cooling about 8000 buns/hr, 500mm belt width.

Capway Form cooler

An in feed fan blows, in the opposite travel direction of the baking forms, open air through the – over the conveyor belt built – covering. A second fan sucks the heated air up at the end of the tunnel to the outside. 500mm wide belt

FOR SALE:

ROLL PLANT X 2:

Werner & Pfeleiderer six lane multi roll, roll plant producing a wide range of products highly flexible high-performance roll system for the processing of roll dough with a dough yield (DY) of approx. 150 to 160%. With an output of up to 6,000 dough pieces per hour within a weight range of 38 - 85 g.

Werner & Pfeleiderer six lane multi roll, roll plant producing a wide range of products highly flexible high-performance roll system for the processing of roll dough with a dough yield (DY) of approx. 150 to 160%. With an output of up to 6,000 dough pieces per hour within a weight range of 38 - 85 g. Complete with pre-proofing cabinet in box form (with integrated head machine) 6-row; with continuous basin racks for dough weights of approx. 30 - 85 g; with 83 commercial racks for an intermediate proofing period of max. 5 min output of 1,000 pieces per row; cycle time adjustable according to output; exhaust fan for adjustment of proofing cabinet climate included adjustable spreading belt output to long roller included.

W&P depositing unit ALN-K 630, wide belt with adjustable belt drive by frequency converter; pull-off drive with pull-off pulse by photocell; freely programmable depositing pattern; dough piece turning function by second pull-off speed depositing function possible without problem for nearly all standard commercial proofing trolleys of the widest range of designs; dough piece height min. 12 mm; driven, height-adjustable retention roller at input; push-in proofing trolley tray.

W&P timing roller, stamp head and intermediate tables.

W&P long roller MRB 600 with driven upper belt as standard fitting (clockwise/anti-clockwise); upper and lower belt speeds controlled separately; separate manual height adjustment of intake and outlet side; upper belt easy to change without tool, replaceable with 9 different pressure boards; pressure boards or driven belt are pneumatic moved automatically into programmable position manual fine adjustment possible by operator .

W&P intermediate belt ZB 630 as space filler or base module; wide belt with adjustable belt drive by frequency converter; mounted on module change trolley; suitable for various function modules (e.g. pressure roller, timing roller etc.); can be exchanged for existing interchange modules or alternate modules.

W&P dough moistening and flour dusting interchange module.

YEAR OF MANUFACTURE TBC – Year 1987
– Year 1990 + Intermidate proofer

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

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