




12/08/11 04:02 PM

# Food Machinery

Class code C.00000022

Page 1

Code	Type	Make	Model	Remarks
08554	 Candy/Syrup Vacuum Cooker	TER BRAAK	Vac Cooker	Twin Head ,single bowl Vacuum Cooker, 10bar, steam conections, Vac Pump, agitated bowls.
08345	 Carbonator	MEYER DUNMORE	1700 LPH	Co2 Carbonator, suitable for all liquids, ex mineral water plant. 1500-1700LPH.
07896	 Chocolate Machinery	CARLE AND MONTANARI	Fondant Beater	Fondant Beater, approx 50-70kg/hr, needs some work.
08760	 Chocolate Machinery	UNKNOWN	SS Mixing Kettle	Stainless steel mixing kettle, hot water jacket, bottom discharge with Allweiler pump SEP50.1, internal horizontal mixer (SEW 11kw at 32rpm), air operated lid. Was last used on chocolate products but would be suitable for sauces, soups, pastes and other food products.
08762	 Chocolate Machinery	FRYMA KORUMA	MS-50 CoBall mill	MS-50 Stirrer Bead CoBall-Mill, it will grind product down to nano range. The capacity of the mill is 180-500 Litres/hr, it has a 55kw drive motor and the product bowl has a 25mm inlet and 32mm outlet. It is designed for fine grinding of suspensions and highly viscous products. The CoBall Mill can be used for food-products such as chocolate coatings and fillings, for cosmetic products, pigments, paints and ceramics.
08310	 Chocolate Temper Kettle		750 Litre	Steel Jacketed Tank. 2 Temp Probes. Heavy Duty Drive, 4kw SEW 58/1 Gearbox 25rpm Final Drive
08656	 Cooling Conveyor	STAINLESS TECHNOLOGIES	1800x9500	Food Grade Cooling Tunnel, plastic belt 1.8m wide x 9.5m long. Inside max height is 300mm. Fully insulated with side access doors, air cooled with heat exchanger, it was running chilled water (3degC) through the cooling system. SEW drive motor and electrical cabinet. Ex Cadburys, excellent working condition. Was last used on chocolate "Ice Magic" bottles.
ID55326	 CoolingTunnel		cooling conveyor	3 Tier Cooling conveyor
08479	 Dairy Equipment	CHIYODA KOHAN	Ultra Violet Sterilizer	Ultra Violet Sterilizer, type SP 8NSH-SP, capacity 10t/hr, with spare ultra violet tubes, ex diary.
08694	 Dairy Equipment	F.A.MAKER	AF-17S CREAM FILLER	USED - Scholle Industries bag in box twin head filler. Last used to fill cream in 5kg and 10kg bags. machines is in excellent conditon and runs well. For more information on this machine look up <a href="http://www.scholle.com/applications/dairy/">http://www.scholle.com/applications/dairy/</a>
08714	 Dairy Equipment	SIMON	Butter Reworker	Simon Contimalax 2 ton hr butter conditioner, has the ability to add either salt or some other additive to the reworked butter. This machine also has an arm lifter device to lift butter blocks into the machine. The Machine is in very good running order and has recently had major service work done.
08751	 Dairy Equipment	APV	CHEDDAR MASTER	APV Cheddar master conveyor. Last used on cheddar cheese, all contact parts are stainless steel. Unit is fitted with rotating fingers for air rating of the cheese curd inside the conveyor. Unit can be used for the movement of any food grade product. 4KW/50HZ geared motors fitted with a small auger for discharge of product.10 m long

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12/08/11 04:02 PM

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Page 2

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08819	Dairy Equipment	STEPHAN	MICROCUT MCH-D50	x 900mm wide stainless steel perforated belt with 1 mm holes. Used - Stephan MICROCUT. The Stephan Microcut is a multifunctional fine cutting and dispersing system. Homogenous fine cutting and emulsifying of meat and fish can be done as well as forming emulsions and dispersing solids in liquids. This MICROCUT will process 4500 / 6000 kg/h of product under vacuum to create a sanitary environment whilst cutter/mixing. Applications: Meat, Baby food, Liver pate, Veggies/Fruit, Emulsions, Biscuit reworking, Marinades and sauces, Fish products and Cheese. Process: Cutting, Emulsifying, Dispersing, Homogenizing. The units requires the screw auger and cutting blades.
07397	Dicer	URSCHEL	SL/A	Dicer - 2 hp reeves variable speed drive 960rpm - 3860 rpm
07186	Dissolver	APV	Model 63 JF	Sugar or hard candy dissolver, stainless steel, steam heated with internal pump.
08023	Frozen Block Cutter	UNKNOWN	Frozen Block Cutter	Frozen Fruit Juice block cutter, all stainless steel. Approx 1400 lt tank. 7.5kw 37 rpm geared drive. Frozen blocks are inserted into the side and are reduced down via the stainless steel toothed rings.
08500	Frozen Block Cutter	UNKNOWN	Frozen Block Cutter	Stainless steel frozen block cutter. Blocks are fed into the chute which has a hot water jacket around it, then the spinning cutting disc grinds the frozen blocks down to liquid. Chute is 2m x 650mm and the cutting disc is 700mm dia.
08508	General	ALFA LAVAL	MRPX 418 TGV	3 phase milk separator, Capacity 20,000L Per/Hr (Hot Milk) excellent condition, with all tools. Missing the sliding bowl bottom.
08432	Homogeniser	FRYMA	MAXX D 700	Complete Mayonaise line with a total production capacity of 3,800 kg per hour approximately 20 units per minute based on a 3.2 kg PVC jar. Also available in 1 or 2 kg jar, depends on the way of packaging. The Plant has a filling machine with 2 Nozzle's and capping machine and Label machine. The Inline homogenizing mixing and Dispersing Unit is a Frymakoruma MaxxD 700, Usable volume is 500 L mai drive is 22kw 440V/60HZ. Year 2002 Applications: Mayonnaise, Ketchup, Sauces, Dressings, Emulsion, Lotions Creams, Gels, Shampoo, Inks, Photographic emulsions
08624	Homogeniser	APV	MC 15 3TBS	APV Gaulin MC 15 3 TBS Homogenizer, last used on milk, and in excellent condition, ball type valves, 3000PSI, 37kw drive motor. Spares available.
06900	Kettle	A.C.WILLARD & CO	Stainless Steel	Jacketed kettle, tilting bowl, 316 S/Steel, WP 75psi.

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




12/08/11 04:02 PM

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Page 3

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07069	 Meat Grinder		300	Last used on Fish twin 300dia minces 8 mm drilled plates 2x15hp motors
07286	 Meat Grinder	WEILER	1109SFG	2x openthroat mono 5.5kw Heavy duty meat grinder with self feeding paddle system, 1400Litre hopper, 75kw drive, 9inch dia feedscrew, 11inch dia plate, grinding capacity up to 9500kg/hr, 3 available, very good condition.
07169	 MixingBowl	BCH	175It	Scrapped surface, JKT Tilting Pan(copper) Steam 125 PSI, 7.5hp V/speed drive
08548	 MixingBowl	STEPHAN	UMB40	Stephan mixer 40 LT capacity aluminium tilting bowl, motor is a 5.5kw 415V/50HZ and comes with tools and spare mixing head.
08761	 MixingBowl	HOBART	HCM - 450 Cutter Mixer	Stainless steel bowl, ss cutter mixer with scraper blade. Safety latches to auto cut-off, tilting bowl, 415V 5Hp, on portable stand. Last used on chocolate products.
08818	 Pin Mill	RAJNI	Flour Mill	Flour /Grain Mill, capacity 280kg/h, complete with Pin Mill, auger feed, rotary sieve, dust collector, cyclone with fan, control box, interconnecting pipework, YOM 2009, very little use. The plant would be suitable for milling many types of grains.
IK84207	 Pin Mixer	APV	Stainless Steel	Used On Margarine 250diam x 1.8 Long, 7.5hp @ 104rpm and VS Drive.
07618	 Roaster/Cooker	OTTO HANSEL	HAF 1220	Cooker/Mixer, jacketed copper bowl 10bar, bottom outlet, 280L.
08238	 Roaster/Cooker	FMC	Continious Cooker	St/Steel continuous cooker/blancher, internal screw with steam injectors (40psi), vacuum cover. 4.65m long x .45m dia, C&H 2Hp drive, VSD 9-36rpm.
08825	 Rolls Press		Roll Press - Briquetting	Roll Press (briquetting ) Twin Rolls 65mm x 400 diam (Cooling Jacketed) forming a 25mm diam tablet. Drive 5hp Variable speed 415v. Cooling Pump 1/2hp motor. Originally supplied for R&D for Food company by Eastern Instruments USA.
08835	 Skinner/Flaker	UNKNOWN	Meat Skinner	Meat Skinning machine, last used on chicken, all st/steel.
08553	 SlicingMachine	URSCHEL	TYPE N	The Urschel® Model N is a versatile machine with the ability to granulate various nuts, meats, cookies, and crackers. Controlled particle size reduction is accomplished by cutting the product instead of hammering. Excellent condition. Last used on nuts.