

ONLINE AUCTION ONLY OF COMPLETE PIG SLAUGHTER LINE.

Auction to be held mid February 2012. This is a genuine plant. Still in situ.
Available as individual lots or as a whole. Processing between 500
and 700 units per hour of finished dressed carcasses. Location UK.



Overall photograph showing scalding tank, primary de-hairers and scrapers feeding onto the re-hanging table and inspection table.



Part of the complete offal line, pig splitter and inspection work stations.

VIEWING:
by appointment only
through the
auctioneers.
Telephone:
0044 (0)1225 874677

This auction will be
held **ON-LINE ONLY** at
www.clarke-fussells.co.uk



Shown left is the final de-hairer, singer, washer and polisher, all s/s.

CLARKE
FUSSELLS

Specialist Food Machinery Auctioneers



We do not accept cheque payments. Acceptable methods are cash, debit or credit card (fee applies to credit card payments) and bank transfer (sameday payments only).

- Viewing is by appointment only through the auctioneers. **Tel: 0044 (0)1225 874677**
- Online bidding available directly from our website – **www.clarke-fussells.co.uk**
- This sale is subject to our Terms and Conditions which are available on our website and from the Auctioneer's office. Please read these carefully before bidding.
- Clarke Fussells reserve the right to introduce equipment from third parties to any sale and to sell or withdraw any item prior to the auction.
- Errors and omissions excepted. Details of any amendments to the catalogue, including additions and withdrawals, will be available on request.
- We recommend that up to date information be obtained prior to finalising your travel arrangements.
- This document is presented as a guide only. Some photographs may be library pictures. It is the buyer's responsibility to view the equipment and satisfy themselves as to the description, condition and suitability of any equipment being offered for sale.
- All Lots are subject to a lift out charge which is non negotiable. VAT will be charged at the current rate of 20%. Buyers Premium rate 17.5%
- Full payment for goods must be received within 24 hours.
- Spares and manuals are available for some machines.
- It is the buyer's responsibility to insure their Lots at the fall of the hammer.
- Failure to collect goods by the clearance date will result in charges being applied for removal and storage. Additional time will be allowed for removal of large items of plant (These items will be identified in the catalogue).
- Export purchasers may be required to lodge a deposit prior to bidding.



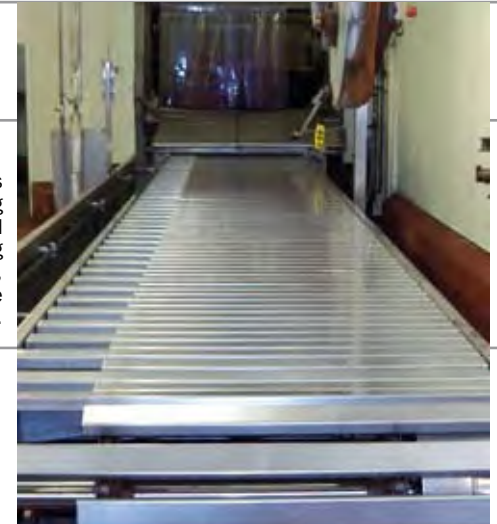
Butina auto drive system with push hoist gates. Fully automatic.



Manual stunner in holding area.



Butina Jumbo anaesthetising CO² auto stunner multi cradle system. Fully automatic.



All s/s shackling and sticking table, variable speed.



40 m s/s scalding tank with return system. Complete with pumps and overhead hanging system.

Visit our website at www.clarke-fussells.co.uk

- Make sure you are fully conversant with the lot you are bidding on - no refunds will be offered whatsoever on your purchase.
- Do not bid unless you or your independent agent has viewed the Lot you wish to purchase - the sale is binding at the end of the auction.



The two de-hairers leading from one to the other and end chute.



Final main de-hairer and scraper feeding out onto inspection and cutting line with bottom screw auger for waste.

Further view of the all s/s unloading table from the primary de-hairers and re-shackling line and inspection table.



Chute feeding onto primary dressing table and shackle load system.



Primary all s/s flayer fed by overhead track system. Fully automatic.



Shown on the right is the approx. 60 burner singer and final flaying and wash system.

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Line feeding through to the dressing stations and inspection stations.



Fully automatic pig splitting system with automatic product sensors and offal removal, totally s/s.



Overall view of the fully automatic pig splitter and offal tray system.



Wash station and inspection station for the final carcasses.



Complete fully automatic 80 pan all s/s contact parts, offal tray system.



Overhead rail system and wash for offal, s/s.

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Simo whole carcass grinder for reject carcasses, offal etc. Virtually all s/s, very little used, as new.



One of the many free standing work stations throughout the plant.



Offal sorting station chutes and work stations.



All s/s table and incline chute system for casing for natural sausages.

- Please see our terms and conditions of sale.
- Catalogue available upon request.



Offal blow system.



Two of the steam boilers. Three in total. Design temp 160 deg, 6 bar working pressure, tested to 9 bar. With heat exchangers for feeding the scalding tank.



Some of the spares. New gas pipe system for singer, shown.



Some of the brand new roller tracking for offal plant.



Knee operated sinks and work stations throughout the plant.

Please note that this brochure and the catalogue, when available, is for your guidance only and any photographs and descriptions should not be relied upon.

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WE DO NOT ACCEPT CHEQUE PAYMENTS.
ACCEPTABLE METHODS ARE CASH, DEBIT OR CREDIT CARD
(FEE APPLIES TO CREDIT CARD PAYMENTS) AND
BANK TRANSFER (SAMEDAY PAYMENTS ONLY).

All photographs will be available to view on our website
www.clarke-fussells.co.uk

ITEMS NOT ILLUSTRATED but available to view online via www.clarke-fussells.co.uk

- Rack washer for the trolleys and gambrels.
- Various spares.
- Complete air handling unit.

Ring for full catalogue
01225 874677 Or email
sales@clarke-fussells.co.uk

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Overhead hanging rail system with gambrels for carcasses and offal. Approx. 600 METRES of carcass hanging rail system with 90 and 180 deg turn systems and diverting systems. Also auto load and unload system.



VIEWING IS BY APPOINTMENT ONLY WITH THE AUCTIONEERS.
TELEPHONE: 0044 (0)1225 874677



Complete lairage and gates.



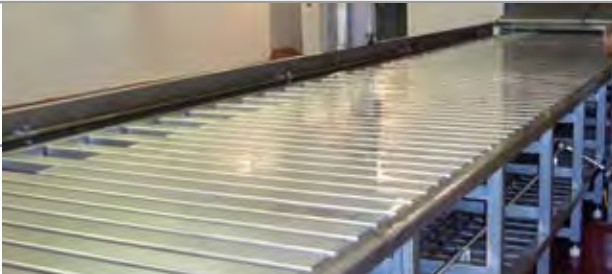
Outfeed conveyor from Butina CO² stunner.



Product being fed from scalding tank and automatically unload into primary scraper and de-hairer.



Complete control console for the whole of the line. If individual items are purchased, appropriate electrics will be separated from the panels. The whole line is variable speed.



Side view of all s/s shackling and sticking table.



Offal tray washer system, inline, all s/s.



Overhead gantry and hoist, electric for lifting manually stunned pigs onto line.



Weigh heads for inline weighing of carcasses.



Part of the overhead scale system with digital readout.



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