

**Meat & Food Processing
Equipment Auction**

Zartic, Inc • Thursday, July 23 at 9:30 am



MEAT & FOOD PROCESSING EQUIPMENT AUCTION
Zartic, Inc – Cedartown, GA – Thursday, July 23 at 9:30 am



(10) Mixer/Grinders



(5) Ross Slicers



Hydraulic Dump Stations



Globus S/S Tumbler



Handtmann Stuffer



(5) Metal Detectors



Cleaver Brooks 700 hp Boiler



(4) Formax Patty Formers (Recent Rebuilds)

Zartic, Inc • Cedartown, GA
**MEAT & FOOD PROCESSING
EQUIPMENT AUCTION**

Thursday, July 23 at 9:30 am



(6) Wolfking S/S Mixer/Grinders



(2) Pardo 500 Gal. Jacketed S/S Kettles



(7) 100 to 600 hp Screw Ammonia Compressors

ZARTIC, INC.
THURSDAY, JULY 23, 2009 AT 9:30 A.M.

Beautiful Meat and Food Processing Equipment, Including:
Meat Grinding and Prep Lines (Offered in Bulk and Piecemeal),
Break Steak Prep and Freezing Line, Ovens, Boilers, Hydraulic
Systems, S/S Kettles and Tanks, Conveyors, Spiral Freezers,
Refrigeration, Mixer/Grinders, Patty Formers, Stuffers and
Polyclips, Saws, Hydraflakers, Slicers, Press, Injectors,
Nitrogen Freeze Tunnels, Metal Detectors, General Plant,
Tanker, Maintenance Shop Equipment and Much More!

Sale Site Address: 808 West Avenue, Cedartown, GA 30125

Directions: Approximately 65 miles (1 hour 20 min) northwest
of Hartsfield-Jackson Atlanta International Airport (ATL).

Inspection: July 22, or by Appointment.

ONLINE BIDDING: Available through BidSpotter.
Visit mdavisgrp.com or gordonbrothersindustrial.com
or call 412.521.5751 or 888.818.4836 for details.

TERMS: A 12.5% BUYER'S PREMIUM APPLIES TO ALL SALES
(15.5% for successful online bids). Full payment day of sale in
guaranteed or certified U.S. FUNDS. Company check accepted
with letter of approval from your bank. Call to complete
direct wire transfers. You are urged to inspect before the
sale. Removal of items by insured riggers only. Although
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Additional terms to be announced at sale. Absentee bidding
also available. Check our web site for updates.
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Prep Line Equipment Offered in Bulk and Piecemeal

MEAT GRINDING & PREP LINE #1

(2) 4' x 4' x 6' H S/S Hydraulic Dump Stations

(2) 15' L Inclined S/S Auger Conveyor Systems with 16" Augers, 5' x 5' Bin, Hydraulic Drive, Mounted on Load Cells

Wolfking S/S Mixer/Grinder, Model SFG 1500/250, S/N 53568, 4' W x 5' W x 52" Deep with Controls

Wolfking S/S Mixer/Grinder, Type TSMG-1250/25U-UNI, S/N 57319, 63" W x 44" W x 39" D, Dual 30" Paddles, with Bone Limiter Attachment & MTC 126" H Tote Lift Station

Hydraufaker, Type HF-110R, (21" W x 9 1/2" H)

(2) MTC 14' & 11' L Portable S/S Inclined Auger Conveyor Systems, (1) Model MTCS-12-7, both with 12" S/S Screw Augers

MEAT GRINDING & PREP LINE #2

(2) Hydraulic S/S Dump Stations – 52" W x 50" W x 29" H

(2) 73" L x 57" W x 29" H S/S Hydraulic Trough Dumpers Mounted on Load Cells

25' L Inclined S/S Conveyor System with 24" W Plastic Mesh Style Belt, (Divider Type), with Drive & S/S Walk Platform

Wolfking S/S Block Grinder, Model C400, 52" W x 43" W x 32" D, Complete with 13" Screw, 125 hp Motor with Controls & 400 mm Grinding Plate

FPE 14' L Inclined S/S Auger Conveyor System, Model SC126, S/N 0413, Complete with 48" W x 42" W Hopper & 24" S/S Screw

Wolfking S/S Mixer/Grinder, 62" W x 59" W x 39" Deep, Complete with 30" Dual Paddle, Bone Limiter Attachment, Tote Dumper & Walk Platform

ADDITIONAL LINE #2 ITEMS

Rietz S/S Mixer/Blender/Grinder, Model RS23-K5406, S/N RS800137, 6' L x 46" W x 32" D, with Dual 24" S/S Augers & Hydraulic Dump Station

Globus 94" L x 52" W S/S Tumbler, Model Inject Star 2600, S/N 2600-154, with 4' H Hydraulic S/S Lift Station



Break Steak Prep Line Overview



Meat Prep Line #1 Overview

BREAK STEAK PREP & FREEZING LINE

Custom Continuous Forming Press/Extruder Complete with 4 3/4" Opening, with 25" W x 24" W x 29" D S/S Hopper

(3) Ross S/S Dual Feed Slicers, Model 950-2, with Hydraulic Drives

BOC Gases 15 ft. L S/S Nitrogen Freeze Tunnel, Model KFT 36 10 CU, S/N 30 008 02, Complete with 37" W Belt & In-Feed & Out-Feed Conveyors

OVENS

Rebuilt in 2004 Stein Self Stacking/Gyro Compact Spiral Oven, Model GCO42,

S/N 114, Drawing # 271-3-1018/114, Complete with 69" H x 7' W Main Spiral Section, Sprayballs, Circ. Fan, 14' L x 138" H x 105" W Modular S/S Constructed Building, Sprayballs, In-Feed & Out-Feed Conveyors with Drain Tank, Filters, Tri-Clover 30 hp Pump with Controls

Recently Rebuilt Cook King Pro Pak Continuous S/S Constructed Cooking Oven, (Convection Oven), Approx. 55' L, Complete with 34" W S/S Mesh Type Belt, Fully Enclosed Lift Type Lids with 1 Ton Hoists, Charmarker Attachment, Natural Gas with Burner & Controls



2002 Baeder/Johnson Soft Separator



Bettcher Dyna Press



Ross Meat Tenderizer

Dorit 12" W Meat Injector Type Inject-Jet, Type PSM10, S/N 12370-26

14" W S/S Injector

Blentech Blancher, 20' L Jacketed S/S Auger Conveyor, Model CS-1820-W, S/N 8502, with 18" S/S Screw

Custom 5' L x 34" W x 35" D Mixer/Grinder

Dohm & Nelke Extruder No. 257, S/N 370, (For Processing of Skinless Sausage Links)

S/S Metal Detector, 14" W x 10" H

2002 Baeder/Johnson Soft Separator, Type 607-505, S/N 120929, with 14" S/S Auger

(2) Formax Patty Formers, Model 26 & 193



Scanvaegt/Marel 30-Station Rotary Scale Filler



UBE/Hartman Slicer



Simon/Johnson 21-Station 8-Pcs. Poultry Processing Line

15' L S/S Constructed Freeze Tunnel with 18" W Belt

Scanvaegt Int. A/S/Marel 30-Station Rotary Scale Filler, Type 7260.30.15, S/N 98444401 with Buckets

Additional Machine by Scanvaegt Including (2) Type Combibatchers Model 7200

Heat & Control Multi Purpose Oven, 57' L S/S Continuous Oven Complete with 40" W x 5" H Opening, Lift Type Lids, 2,500,000 BTU hr with Burner

Add'l Cook King Pro Pak Continuous Oven Components, (Possibly a Complete Unit)



Dorit Meat Injector

Seydelmann Mixer/Grinder, Type CS160, S/N 81299

Anco Slicer

UBE/Hartman Slicer, Model 90-75, S/N 1800-209

Butcher Boy Vertical Meat Saw

Weldotron Wrapper, Model 1662

OMC 2002 Parts Machine

(2) All Pac Wrappers, Model Super 7, S/N 93088

(2) Urschel Dicers

Teco/Townsend Skinner, Model 7500, S/N 1370

Radar Line S/S Oven, Model QMP, S/N 879B, S/N 0040

Poultry Equipment:

Simon/Johnson 21-Station 8-Pcs. Poultry Processing Line

Food Applications Systems 1000 Baggers

(7) Dapec/Systemate 10-Station Poultry Processing Machines, Models RTD & SRTD, S/N 039019, 20 & More

Large Selections of Various Other Machines Not Listed, Please Check Website For Details



ONLINE BIDDING through BidSpotter visit mdavisgrp.com

(12) Vilter & Krack 3 & 5-Fan Low Profile Ammonia Blowers

(4) 2-Fan Ammonia Freezer Blowers

(5) 4-Fan Ammonia Blowers

(8) Kramer 4-Fan Freon Freezer Blowers with Roof Mounted Package Compressor Units

BOILERS

2002 Cleaver Brooks 700 hp Boiler, Model CB1700 800 150, B/N 1513, S/N OL101819, 150 SP PSI, Input 32,659,000, Natural Gas

Kewanee 350 hp Boiler, S/N SN9723

Feed System with Grundfos Pumps with 50 gal S/S Tank with Agitator

U.S. Filter Water Softener System with (2) 5 ft H x 36" W Filters & Salt Tank

HYDRAULIC SYSTEMS

Several Vikers and Other Hydraulic Systems Up To 60 hp, Most with Reservoirs

GENERAL PLANT

(8) Mettler Toledo & GSE Digital Platform Scales; Fiberglass Ladders; Eyewash Stations; S/S Sinks; Large Selection of S/S Tables; 10' W x 12' W Portable Office Building; Wheel Barrels; Large Assortment of S/S Platforms; 40" Round Scissor Lift Platform; Portable Stairs; Large Assortment of Parts Room Shelving; Hydraulic Bailer; Dock Plate; Hydraulic Pallet Jacks; Garbage Cans; Power Pack & Other Rapid Power Doors; Late Model Freezer & Cooler Doors & More

S/S Carts & Racks

(32) 54" x 38" x 77" H: 8-Shelf; 43" x 46" x 64" H: 6-Shelf; 42" W x 32" W x 77" H: 8-Shelf; (5) 43" x 32" x 77" H: 70" H; (18) 70" x 30" x 58" H: 6-Shelf; (22) 31" x 44" x 73" H: 6-Shelf; (10) Pallets of Plastic Storage Racks

Portable Totes:

(13) 39" x 47" x 36" H S/S Portable Totes; (27) Koch & Others 24" W x 19" D Portable S/S Totes

TANKER

36 ft. L x 90" W x 8 ft. H Single Axle Steel Constructed Tanker (For Inedible Products)

ADDITIONAL EQUIPMENT

Teco VFD's; (2) Submersible Pumps; 25 hp Air Compressor with Horizontal Tank;



(8) Kramer 4-Fan Freon Freezer Blowers



(10) Digital Scales



(Over 75) S/S Carts & Racks

Alternate Energy Systems Unit, Model WB-350/HVS-30MM, S/N WB-448; (2) Dock Mounted Thermo King Units; Neptune Meters; Chemtrol Automated Water Treatment Unit; (5) Miller Food Service Warming Tables; (2) Electric Pallet Jacks with Various Chargers; Large Assortment of Motors & Drives – Some Motors New Up To 400 hp & More

MAINTENANCE SHOP EQUIPMENT

Clausing 56" Lathe, Model 691, S/N 603480 with 3-Jaw Chuck; Index Vertical Milling Machine, Model 845, S/N 12907 with Rotating Head & Kurt Vise; Belt Sander;



2002 Cleaver Brooks 700 hp Boiler



Several Hydraulic Systems



(10) Tape Sealers

Metal Brake; Steel Stock with Rack; Double End Grinder; Steel Work Bench; (4) Miller & Hobart Welders; Ridgid 300 Pipe Threader

EQUIPMENT LOCATED IN STORAGE

Bettcher Dyna Press, Factory #105732, S/N 7576A20, (Bacon Press)

28" & 26" W Perforators

Ross Meat Tenderizer, Model TC700M, S/N 4164FAM

Almann AL AL, Model 141-21, S/N 141/215

Vemag Stuffer, Model Robot 1000 S3AEW

Automatic Slicer, Model APC, S/N 60970072



(2) Stein Continuous S/S Cooking Ovens



(4) Formax Patty Formers (Recent Rebuilds)



(3) Wolfking S/S Mixer/Grinders w/Dump Stations

Cook King Pro Pak Continuous S/S Constructed Cooking Oven, (Convection Oven), Approx. 68' L, Complete with 34" W S/S Mesh Type Belt, Upper/Lower Impingement Feature, Fully Enclosed Lift Type Lids with 1 Ton Hoists, Charmarker Attachment, Natural Gas with Burner & Controls

Recently Rebuilt Cook King Pro Pak Continuous S/S Constructed Cooking Oven, (Convection Oven), Model CB-3430, Approx. 50' L, Complete with 34" W S/S Mesh Type Belt, Fully Enclosed Lift Type



Cook King Pro Pak Continuous S/S Cooking Oven



Ross Clam Shell/Uniform Meat Press



(2) Cardox Nitrogen Cryogenic Freeze Tunnels

Lids with 1 Ton Hoists, Charmarker Attachment, Natural Gas with Burner & Controls

(2) Stein Continuous S/S Constructed Cooking Ovens, 15' L, Model VFO-40-30, S/N 112 & 113, Complete with 41" W S/S Mesh Type Belt, Fully Enclosed with On-Board Automatic Lift System, Exhaust Fans, Charmarker Attachment, Steam and/or Natural Gas Burner & Controls

21 ft. L x 13 ft. W x 7 ft. H Modular Steam Oven, All S/S Interior Constructed, with Controls, (Exterior Installed)

MIXER/GRINDERS

(3) Wolfking S/S Mixer/Grinders, Model TSMG1500/250, 62" W x 58" W x 36" D Complete with Dual Paddle, Controls with Dump Stations

PATTY FORMERS

(4) Formax Patty Formers, Model 26, S/N FBL 641 & FBL118, (2) with Tenderform Option, Complete with Touch Controls Tote Lifting Stations & Assorted Forming Plates. **Note: Recently Rebuilt Completely by Tomahawk with a Cost of \$200k Each**

INGREDIENT STUFFERS & POLYCLIPS

Handtmann Stuffer, Type VF200, S/N 14554

(2) Polyclips Mounted on S/S Tables

MEAT SAWS

Hobart S/S Vertical Meat Saw, Model 6801, S/N 27-1167-702

Additional Horizontal and Vertical Meat Saws by Hobart and Others

HYDRAFLAKERS

Hydraflaker, Type HF-110 LH, 82" L x 24" W

SLICERS

Ross S/S Slicer Model 950-2, with 24" Blade Dual Feed

Additional Ross S/S Slicer

MEAT PRESS

Ross Clam Shell/Uniform Meat Press, Model 914, S/N 1230 with Die Set

MEAT INJECTORS

32" W x 57" L S/S Injector with (69) Tubes

MEAT LOAF STUFFER LINE

S/S Meat Loaf Stuffer with 39" L x 25" W x 30" D S/S Feed Hopper & 6" Screw, Amfec 9' H Tote Dump Station & Portable Ketchup Applicator with 29" W x 24" H S/S Tank & Conveyor System

NITROGEN FREEZE TUNNELS

(2) Cardox Nitrogen Ultra Cryogenic Freeze Tunnels, (30 ft. L x 32" W), Complete with 3-Pass, Hydraulic Drives & S/S In-Feed & Out-Feed Conveyors

METAL DETECTORS

(2) EIA S/S Metal Detectors, Models TH/3F, S/N 20200251012 & 11-18" W x 13" H & 7 3/4" W x 9 1/2" H, Mounted on S/S Conveyors

(2) Safeline S/S Metal Detectors, 18" W x 13" H & 7 3/4" W x 9 1/2" H, Mounted on S/S Conveyors

Goring Kerr S/S Metal Detector, Type DSP2 - 14" W x 11" H, Mounted on S/S Conveyor

TAPE SEALERS

(5) Interpack Tape Sealers, Models USA 2024 - SB, CP-322U & Others

Central Tape Sealer, Model 122U, S/N 001-007

(3) Additional Tape Sealers

S/S TANKS

(2) J.C. Pardo & Sons, Approx. 500 Gal. Jacketed S/S Kettles, BD #2535 & 2246, S/N 5976-2 & 4772, 100 psi @ 338 Degrees F, (Inside Dia. 54" W x 42" D), with Hydraulic Agitators & Safety Guards

Crepaco Approx. 8,000 Gal. Horizontal S/S Tank, S/N 4171, with Dual Front & Rear Horizontal Agitators, Valves & Tri-Clover Pump, (195" L x 115" W)

Stein/Frigoscandia Auto Batter Control System, Model ABC-II-HF, S/N 648, with 29" H x 24" W S/S Tank & Controls

38" W x 36" D S/S Tank with Hydraulic Agitator & Pump

Mueller 5' L x 42" W x 44" H S/S Tank with Tri-Clover 7.5 hp Pump

(9) Assorted S/S Tanks Up To 100 Gal.

AUGER & PRODUCTION CONVEYORS

Auger Type

16 ft. L Inclined S/S Auger Conveyor with 70" x 60" Hopper & 18" S/S Auger

12 ft. L Inclined S/S Auger Conveyor with 51" x 34" Hopper & 12" S/S Auger with Dump Station

PRODUCT CONVEYORS

Very Large Selection of Product Conveyors Throughout Facility with Various Sizes and Belt Types, Most Hydraulic Driven - Too Much to List!

Approx. 100 ft. Overhead S/S Product Conveyor System with 15" W Belt Drives

110" L x 30" W Conveyor Drain Table



Handtmann Stuffer, Polyclip and Dump System



Break Steak Line - Continuous Forming Press



S/S Auger Conveyor

18 ft. L S/S Conveyor System, Multiple Section with 30" S/S Belt

MEAT FLATTENERS, TENDERIZER/ PERFORATORS & DICERS

(4) 28" W All S/S Flatteners

Holox Dicer, Model HA121, S/N 220080

(6) 28" W & 41" & 19" W Perforators, All S/S Mounted on S/S Conveyors with Hydraulic Drive

78" L x 28" W S/S Conveyor Flattener with Perforator & Hydraulic Drive



(2) Pardo 500 Gal. Jacketed S/S Kettles



(2) Hydraflakers



Very Large Selection of Product Conveyors

78" L x 10" W S/S Conveyor Flattener with Dual Drums

DUMP STATIONS

(2) All S/S Hydraulic Dump Stations, 56" W x 36" D

Hydraulic Dump Station 52" x 55"

Other Additional Dump Stations!!

SPIRAL FREEZERS

New! 2005 Frigoscandia/Stein Self Stacking Spiral Freezer, Drawing # Gyro Compact, Spiral Size 6' H x 14' W, Complete with 2" Spacing, 28" W Belting, (4) Evapco 27.75 Ton Evaporator 2-Fan



New! 2005 Self-Stacking Spiral Freezer



FES 600 hp Screw Ammonia Compressor



(6) Evaporative Condensers

Blowers, Model TFCA2-4310VF-10M, S/N 5-126580, In-Feed & Out-Feed Conveyors, 22' L x 16' W x 21' H Modular Building with Controls

Frigoscandia/Stein 21' L Shake Down Freezer, Complete with All S/S Constructed, 36" W Belt, Walk Platform, Ammonia Evaporator, 24' L x 8' W x 12' H Modular Building, In-Feed & Out-Feed Conveyors & Controls

Tandem Spiral Freezer, Approx. 11' H x 10' W Frames, 4" Spacing, Welded Constructed, Drives, Chain, Controls with Frigid Coil 2-Fan Ammonia Blowers, **(Note: Belting Uninstalled)**



Frigoscandia/Stein Shake Down Freezer



Vilter 400 hp Screw Ammonia Compressor



(Over 20) Low Profile Ammonia Blowers

Tandem Spiral Freezer, Approx. 20' H x 12' W Frames, 7-1/2" Spacing, Welded Constructed, Drives, Chain, Controls with Evapco & Vilter 2 & 3 Fan Ammonia Blowers, **(Note: Belting Uninstalled)**

REFRIGERATION

(7) Screw Compressors

FES 600 hp Screw Ammonia Compressor, Model 28ME, S/N AB10053 JPN, with Micro II E Display, (Unit-BC#2)

Sullair 500 hp Screw Ammonia Compressor, Model B32LB717-3-400HP, S/N 056-01399

Vilter 400 hp Screw Ammonia Compressor, Model VRS-2700, Order #H71446, Skid Mounted with Ammonia Receiver with Ram Starter, (Unit-BC#5)

Vilter 400 hp Screw Ammonia Compressor, S/N 3836-33-2, BN-41240, with Microprocessor Controller & Updated Motor, (Unit-HSC#3)

Mycom 350 hp Screw Ammonia Compressor (Rebuilt in 2006), Model 250 VDD, S/N 2516144, with GEA/FES Micro II Display, (Unit-HS#2)

1999 Vilter 250 hp Screw Ammonia Compressor, Model A27600M, with Uninstalled Rebuilt Screw & Microprocessor Controls, (Unit-HSC#6)

2000 Vilter 100 hp Screw Ammonia Compressor, Model A27618B & V2A090N00RIVSSCN (On Head), BN #400035, with Vision Micro Controller, (Unit-SWC#1)

Reciprocating

(2) Crepaco 10 Cylinder Ammonia Compressors, (1) with 75 hp Motor, Model KF10 & 4, S/N 50768 & 51178

Additional Crepaco 4 Cylinder Compressor Head Units in Storage

(6) Evaporative Condensers

Evapco, Model PMCB-480, S/N 996261M-3M, (#3)

BAC, Model VXMC 560, S/N 2B136, (#7)

Evapco, Model PMC-620N, S/N 867808, (#5)

Crepaco, Model CPM-600, S/N 813185, (#4)

(2) Imeco, Models AJ6347P, S/N 86921 & 2

Refrigeration Support

2001 RVS Regenerator, BD# 14378; Hansen Auto Purger, Model AP16, S/N 114769; Suction Trap; (2) Intercoolers; (3) Recirculation Systems; Installed Ammonia Gate Valves; (4) Cornell 3 hp Ammonia Pumps; (2) EL Nickel & Other 17 ft. L x 48" W & 13 ft. L x 40" W Horizontal Receivers; Oil Scrubber

Blowers

New! 2005 Krack 4-Fan S/S Clad Ammonia Blowers, Model BTRS-418-DXA-1A-10, and S/N 531844-010-002, **(Still in Shipping Crate!)**