



TAUBER-ARONS, INC.

Industrial Auctioneers & Liquidators since 1892

PUBLIC AUCTION

*NORPAC Foods, Inc. is Selling
Surplus Equipment no Longer
Required for Future Operations*



**THREE
LOCATIONS**

VEGETABLE PROCESSING PLANTS

ONLINE ONLY AUCTION

Bids Start Closing Thur., Feb. 22nd, 9:00am PST



FMC Sterilimatic 300x407 & 300x409 4-Shell Cooker Cooler

LOCATIONS:

PLANT #1: 930 W. Washington St., Stayton, OR
Lots 600-699

PLANT #5: 4755 Brooklake Rd. N.E., Brooks, OR
Lots 700-799

PLANT #6: 2210 Madrona Ave. S.E., Salem, OR
Lots 800-850

INSPECTION: All Plants will be available for inspection Feb. 12th – 15th by appointment only. Please call our onsite auction coordinator Rudy Vera at 323-314-2315 to make an appointment!



For An Auction Calendar Visit Our Website:

www.tauberaronsinc.com

323-851-2008 • 888-648-2249

Register to bid at:



Your portal to LIVE Auction Action

Brochure Designed & Dedicated to the Memory of Craig F. Tucker

ONLINE ONLY AUCTION CLOSING: February 22

Bids Start Closing: Thur., February 22nd at 9:00am PST

PLANT #1: 930 W. Washington St., Stayton, OR 97383 (Lots 600-699) 25 Min. from Plant #7

PLANT #5: 4755 Brooklake Rd. N.E., Brooks, OR 97305 (Lots 700-799) 20 Min. from Plant #7

PLANT #6: 2210 Madrona Ave. S.E., Salem, OR 97302 (Lots 800-850) 5 Min. Walk from Plant #7

PLANT #1 - COOKER COOLERS & CAN LINES

#5 Cooker – FMC 4-Shell Sterilimatic Cooker/Cooler System – Set: 300 x 407/307 x 409. **1st Shell** – Reverse Pressure Cooker – 3024 Can Capacity; **2nd Shell** – Standard Pressure Cooker – 2856 Capacity; **3rd Shell** – Reverse Pressure Cooker – 798 Can Capacity; **4th Shell** – Atmospheric Pressure Cooker – 2226 Can Capacity

#2 Cooker – FMC 3-Shell Sterilimatic Cooker/Cooler System – Set: 300 x 407. **1st Shell** – Pressure Cooker – 2892 Can Capacity; **2nd Shell** – Pressure Cooker – 630 Can Capacity; **3rd Shell** – Atmospheric Cooler – 1218 Can Capacity

#3 Cooker – FMC 3-Shell Sterilimatic Cooker/Cooler System – Set: 603 x 700. **1st Shell** – Pressure Cooker – 1224 Can Capacity; **2nd Shell** – Pressure Cooker – 336 Can Capacity; **3rd Shell** – (2017) **JBT** 603x700 Atmospheric Cooler – 912 Can Capacity

Small #10 Can Cooker

Line #1 – 300 x 407 Can Line: Dual SS 4' Tote Dumpers, 24" x 24' Apron Plastic Belt Offeed Conveyor, (4) Plastic Feed Conveyors, **Key** 2x Air Cleaner, Hughes Type 3' Dia. x 12' Blancher, Offeed Conveyor, **Triple Dynamics** Mod. RLB, 18" x 3' Vib. Shaker, Offeed Conveyor to **Solbern** FTF Tumble Filler, Overflow Briner, **Angelus** 60L, Driven Lifter Seamer – 300 x 407 Set – St. Line Feed, **Thermo** Versa Check Weigher

Line #2 – Cream Corn Line – (3) 2' x 5' SS Ribbon Blenders, **Fitzmill** Hammer Mill, (2) SS Pumps, APV 6x9 Scrap Surface Heat Exchanger, Cream Corn 300 Filler and Piston Filler

Line #3 – 300 x 407 Can Line: **Hughes** Type 3' x 12' Blancher, **Key** 2x Air Cleaner, Offeed Conveyor, **Solbern** FTF Tumble Filler, Overflow Briner, **Canco** 400 Seamer – 300 x 407 Set, w/Topper

Line #4 – 300 x 407 Can Line: Twin 4' SS Tote Dumper, Feed Conveyor, Key 2x Air Cleaner, Hughes Type 3' Dia. x 12' Blancher, Offeed Conveyor, **Triple Dynamics** 18" x 3' Vib. Feeder, Sprayer, **Solbern** FTF Tumble Filler, Overflow Briner, **Angelus** 60L Standard Seamer – 300 x 407 Set – St. Line Feed

Line #5 & #6 – 603 x 700 Can Line: Twin 4' SS Bin Dumper, 18" x 20' Transfer Apron Belt Conveyor, Vertical & Cross Conveyors, **Hughes** Type 3' Dia. x 12' Blancher, Key 2x Air Cleaner, Offeed Conveyor, **Safeline** 18" x 6" Metal Detector & Conveyor, Conveyor to **Solbern**, **Triple Dynamics** Mod. RLB 18" x 3' Vib. Shaker, **Solbern** FTF Tumble Filler, Overflow Briner, Offeed Conveyor to (2) **Canco** 08 Seamers 603 x 700 Set, w/Toppers, **Ramsey** Check Weigher, SS Hot Box, (4) 4' SS Hyd. Bin Dumpers, (4) Apron Feed Conveyors, (2) 250 Gal. Kettles

Angelus 60-L Seamer, 603 x 700, Disk Feed

Busse Mod. W400-2, Dbl. High Empty Can Depalletizer – Set 300 x 406, w/**Arrow** Glide Feed Conveyor and Platform

(3) **Whallon** Can Palletizers, w/Accumulation Tables and Single Fillers; **Orion** Shrink Pallet Wrapper; Low Speed Hold Belt; Overhead Can Conveyor; (2) **Lightnin'** 50 Gal. SS Mixing Tanks; (3) SS Pump Heads



FMC Sterilimatic 300 x 407, 3-Shell Cooker Cooler



FMC Sterilimatic 603 x 700, 3-Shell Cooker Cooler



Busse W400-2 Dbl. High DePalletizer – 300 x 406 Set



JBT 603 x 700 Atmospheric Cooler

2017

ONLINE ONLY AUCTION CLOSING: February 22



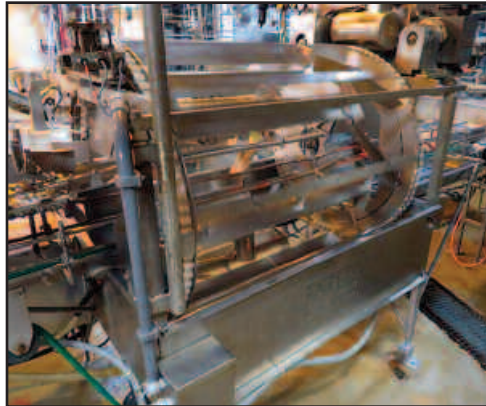
#10 Can Cooker



Thermo Check Weigher



Fitz Mill Hammermill



Solbern FTF Tumble Filler



Key 2X Air Cleaner



2 Available

250 Gal. Kettles



Angelus 60-L 300x407 Seamer



3' Dia. x 12' Blancher



Whallon Palletizer



6' Twin Stage Corn Votator



3 Available

(3) 2' x 5' SS Corn Blender



SS Tote Dumper

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PLANT #5 - COOKER COOLERS & CAN LINES

#2 Cookers – FMC 3-Shell Sterilimatic Cooker/Cooler – Set 603 x 700. **1st Shell** – Pressure Cooker – 1224 Can Capacity; **2nd Shell** – Pressure Cooker – 336 Can Capacity; **3rd Shell** – (2012) JBT 603x700 Atmospheric Cooler – 912 Can Cap.

#3 Cookers – FMC 2-Shell Sterilimatic Cooker/Cooler System – Set 300 x 407. **1st Shell** – Pressure Cooker – Can Capacity Unknown; **2nd Shell** – Atmospheric Cooker – Can Capacity Unknown

Reitz 3' Dia. x 20' SS Steam Blancher

Line #Y – #10 Vacuum Can Line: SS 4' Tote Dumper, Apron Feed Conveyor, **Fortress** 6" x 20" Metal Detector, **Key** 3' x 4' Vib. Shaker, w/Air Cleaner, **Solbern** PTF Tumble Filler, **Canco** 08 Vacuum Seamer – 300 x 407 Set, SS, 8' x 30' SS Hot Box, **Thermo** AC 400 Check Weigher, (2) **Canco** 08 Seamers – 300 x 407 Set, Complete Vacuum Can System, w/(3) **Beach Ross** Mod. 150, 7.5hp Vacuum Pumps

Line #Z – #300 Can Line: SS 4' Tote Dumper, Apron Belt Conveyor, 3' x 4' Vib. Feeder, w/Air Cleaner, **Gorring Kerr** 6" x 24" Metal Detector, w/Conveyor, **Solbern** PTF Tumble Filler, **Thermo** Versa Check Weigher, Briner System, **Canco** 400 Seamer – 300 x 407 Set

Briner System, w/(4) Mixing Tanks

Solbern PTF Tumble Filler

Whallon DePalletizer, w/Accumulation Table & Single Filler

Buss Palletizer

Can Conveyor • Hold Out Belt

Stretch Wrapper • (2) Jet Coders



JBT 603 x 700 3rd Shell Cooler



FMC Sterilimatic 300 x 407 2-Shell Cooker Cooler



Riets 3' x 20' Steam Blancher



8' x 30' Steam Box



Thermo Versa Check Weigher



Canco 400 Seamer



Key Vib. Dewatering Shaker & Air Cleaner



SS Tote Dumpers



Gorring Kerr 20" x 6" Metal Detector



Solbern PTF Tumble Filler

2012

ONLINE ONLY AUCTION CLOSING: February 22

PLANT #6 - PACKAGING

#10 Line – 603 x 700 Labeling Line: **Whallon** Depalletizer, w/Accumulation Table & Single Filer, (2010) Thermo Check Weigher Mod. Versa 8120 (S/N 1009166), **Tap Tone** Can Detector, **Burt** Roll-Thru #10 Labeler, **ARPAC** Mod. PM-1, Bundler & Shrink Tunnel (S/N 418), w/**Nordson** Gluer & **Pak Master** Elevator

Roach Twin Lane Belt Conveyor, w/**Alvey** Palletizer

Packaging Line, w/(2) **Burt** Labelers, Case Erector & Gluer, Case Stackers

ARPAC Mod. 25-TW-28, Bundler & Shrink Tunnel, S/N 6037

(2) **Bel** 250 Case Tapers

(2) **Iso Flo** 18" x 6' Vib. Feeder

SWF Mod. 1T4, Traymatic Case Erector, S/N 3847; **Eagle** Mod. HL054, Tray Erector, S/N 11167; **Do Boy** Tray Former; **Kiwi** 24" Box Printer, S/N 90946; **Kiwi** 36" Box Printer; (3) **Whallon** Depalletizer; Qty. Cardboard Material & Pallet Racking



Thermo Versa 8120 Check Weigher & Tap Tone



FMC Whallon DePalletizer



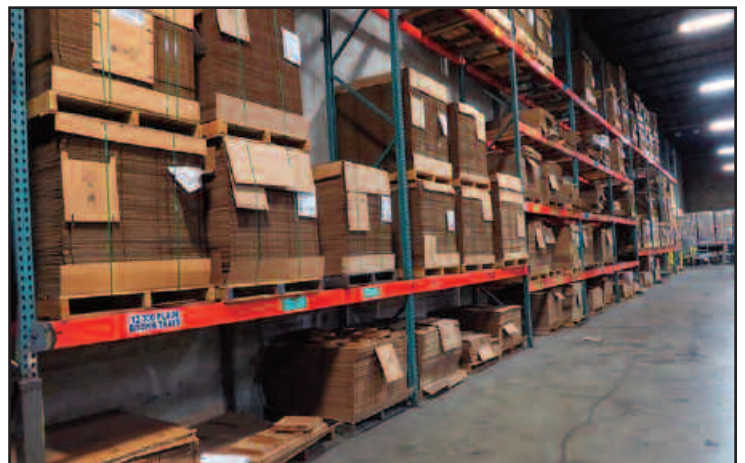
Bear Roll Thru Labeler w/Tap Tone & Coder



Alvey Palletizer



ARPAC PM-1 Shrink Wrap & Bundler



Qty. Cardboard & Pallet Racking

NOTE: Some Items Subject to Prior Sale

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FMC Sterlimatic 603x700 3-Shell Cooker w/(2012) JBT Shell



TAUBER-ARONS, INC.

Industrial Auctioneers & Liquidators since 1892

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Angelus 60-L 300x407 Seamer

DIRECTIONS

From Portland Airport take 205 South to I-5 South to Salem. Take Hwy 22/Mission St. West to 25th Street South to Madrona Avenue West to Sale Site. 1-1/2 hours from Portland Airport, or 5 minutes from Salem Airport.

TERMS OF SALE

18% Buyer's Premium for Online Bidding. A deposit of 25% in cash, cashier's check, or company check is required of each bidder for deposit only. Total to be paid within time specified by auctioneer in cash, cashier's check, or wired funds before removal of purchase. All purchases must be removed within period announced by auctioneer. All descriptions are believed to be correct, but no guarantees or warranties are made by auctioneer as to nomenclature or age. Everything sold on an "as is" basis. ALL SALES WILL BE SUBJECT TO LOCAL & STATE SALES TAX. A BUYERS' PREMIUM WILL BE COLLECTED ON ALL PURCHASES. Some Items Subject to Prior Sale.

BID ONLINE

With BidSpotter.com, you can bid on items in auctions from anywhere in the world! Bid from the convenience of your home or office! Real time internet bidding and audio-No special software needed, use your browser! To register to bid in the Tauber Arons, Inc. auction, please visit us at www.bidspotter.com or call (888) 648-2249. An 18% Buyer's premium for on-line sales. All internet bidders must register for this auction at www.bidspotter.com at least 48 hours prior to the sale date. If you do not, you will not be approved. We highly recommend that potential buyers attend this auction & bid live onsite. This will give you the ability to inspect the items & fully appreciate their condition along with saving you 3% of the buyers' premium. No last minute registrations will be accepted. make sure to register no later than 48 hours prior to the start of the auction.

PAYMENTS

Invoices will be sent to successful bidders immediately after the sale closes. All bills to be paid in full the next day, Friday, February 23rd.

CHECKOUT

Fri., February 22nd thru Fri., March 9th, 8:00am to 4:00pm each day.