

Saltfish Splitting Machine

BAADER 541

Technical Data

- **Fish species:**
Cod, Pacific Cod, Saithe (Pollock),
Tusk, Ling, Blue Ling, Brosme
- **Working range:**
45 – 110 cm / 0.6 – 10 kg (fish length)
35 – 80 cm / 0.4 – 8 kg (trunk length)
(both depending on specie)
- **big fish kit (trunk length):**
Cod: 35 – 100 cm
Ling: 35 – 110 cm
- **Raw product:** fishtrunk with
collarbone, belly open
- **Throughput:** 10 - 36 fish/min
big fish: up to 30 fish/min
(depending on fish size)
- **Operator:** 1 person
- **Water:** approx. 18 l/min
(with neckblood removal: 48l/min)
- **Compr. air:** approx. 10l/min (7bar)
- **Power:** approx. 6 kW
(with neckblood removal: 8.2 kW)
- **Weight:** approx. 1,525 kg
(incl. storage bin)
- **Dimensions:** see sketch

The indicated limits of the working ranges may vary as a function of the proportion, quality and nutritional condition of the fish. In order to achieve an optimal result, it is recommended to adjust the machine within its working range to the fish sizes mainly to be processed. Live fish and those in the state of rigor mortis cannot be processed.

Illustrations and dimensions are approximate and not binding. Subject to design changes in the interest of technical progress. Actual scope of supply is specified in our quotations and order confirmations and may differ from descriptions and photos of this leaflet.

Attention!

For the illustration of technical details the safety devices and protection mechanisms are partly not shown in operative condition.

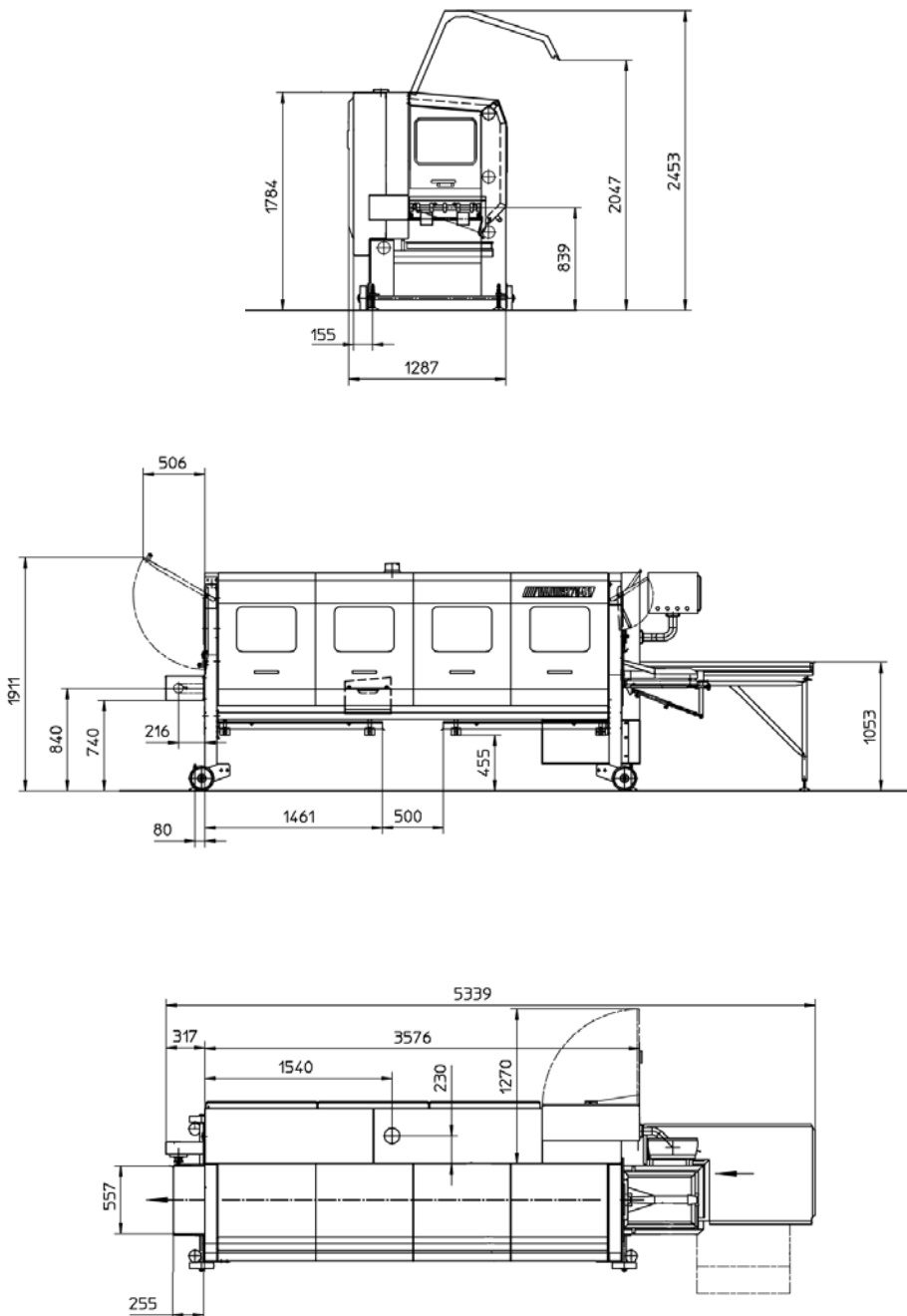
When operating the machine, all corresponding devices and instructions referring to the safety of the machine are to be utilized and/or observed!

Saltfish Splitting Machine

BAADER 541



- /// perfect saltfish cut
- /// whole working range without adjustment
- /// high flexibility regarding the cuts
- /// high capacity - high yield
- /// less downgrades, due to electronic measurement and movement of the tools
- /// automatic neckblood-removal device available
- /// easy to clean



Machine Applications and Features:

The BAADER 541 processes rawmaterial for Saltfish from gutted, bled and headed whitefish with the following tasks:

- leaves the collarbone undamaged
- removes the centerbone completely from the belly area
- machine execution for right or left cut (not optional)

Function:

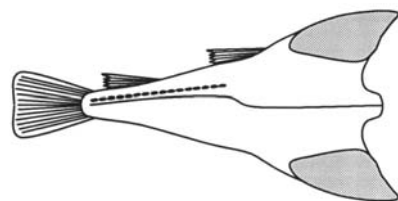
An operator loads the fish trunk tail forward into the machine. The abdominal wall should be opened up to the anus and the abdominal cavity be free from guts.



After positioning in way of the tail root, a tail clip pulls the fish trunk through the machine.

A light barrier determines the overall length of the trunk. As a function of the selected fish species, all cutting parameters will be generated on the basis of this length.

First, a splitting cut is performed. **It starts at the tail root** and runs on the side of the main bone up to the blood sack.



Depending of the country, this cut is performed on the left-hand side (Iceland) or on the right-hand side (Norway) of the main bone.

The length of the cut, the depth in way of the tail root and blood sack **can be adjusted via the display.**

Once the splitting cut has been performed, the fish will be spread and the main bone removed in way of the abdominal cavity. The flank bones and the black belly membrane are retained in the finished product.

To accomplish this, the fish is drawn over two circular knives, which are arranged at an angle of approx. 120°. Lamellas cover the knife-edges of the circular knives and are divided into bone and meat side.

Ratchets first release the bone side, and with an offset, the meat side. At the same time, an abrupt pressure is exerted from top on the fish. The pressure is contingent upon the fish species and their size and can be increased or reduced towards the head.

All values, the size of the opening, the offset between bone and meat side, the pressure from top and its development towards the head can be set on the display.

Three stepping motors control the stops of the lamellas and position them as a function of the fish species and size.

This allows **individual adjustment** of the opening for the passage of the main bone either over two or several bone cartilages (eight in the fillet). As is the case with the pressure exerted from top, the opening of the lamellas can be enlarged or reduced towards the head.

A cutting program is available for each fish species. The parameters can be adapted individually. Beyond this, copies of the programs can be generated in order to take special customer wishes into consideration.

Input of the cutting parameters and the clear display of production data is ensured via a **colour touch screen** (10"). The display is arranged within the operator's field of vision.

Thanks to the individual activation of splitting knife and deboner, **further cuts are possible**, e.g. the Congo split. In this case, the splitting cut will be performed up to the head, the main bone, flank bones and black belly membrane being retained in the finished product.

Beyond this, **a combination is conceivable.** The Congo split is performed up to a specified overall length. If the length is exceeded, the machine will perform the splitting cut.

Moreover, the production data can be displayed on a Windows PC (**Line Monitoring System**).

Modification Kits:

- A device for the automatic removal of the neckblood is available as optional equipment.
- A Big fish-kit (Cod up to 1000 mm and Ling up to 1100 mm trunk length) is also available as optional equipment



HYGIENE:

For better cleaning the whole machine can be opened.



The fillet belt is designed as cassette type. Due to that fact it can be easily removed for cleaning.

