

**Reduce your labor costs!**



Food Processing Machinery

## Neckblood Removal Device

BAADER 541



*before cleaning*

### Machine Applications and Features:

The Neckblood-Removal-Device for BAADER 541 consists of three parts:

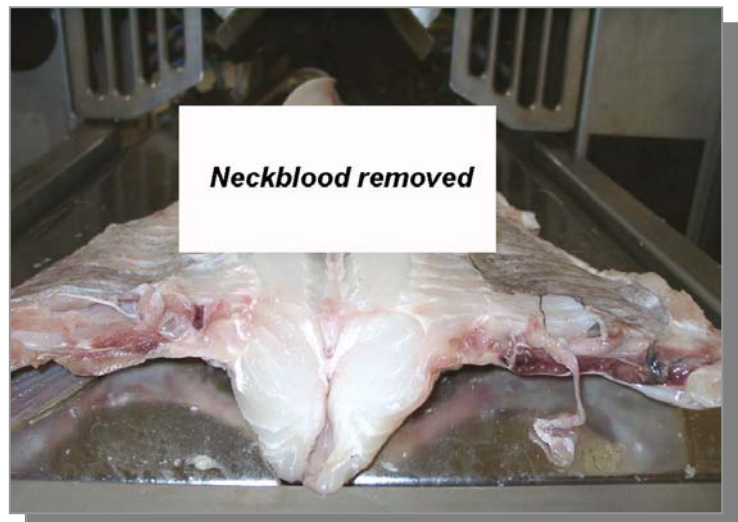
1. pre-cleaning with low-pressure water-jet (20 bar)
2. a brush
3. subsequent cleaning with water



*after low pressure water-jet*

### Customer Benefits:

- Replaces hand cleaning
- Reduction of labour costs
- less stressing of the fish due to less manual handling
- gentle treatment of the fish due to low pressure
- flesh not damaged due to in-time operation of the cleaning tools
- an upgrade-kit will be available
- the brush can be easily dismantled for cleaning



# Neckblood Removal Device

## BAADER 541

### Technical Data

- Fish species : Cod, Ling, Saithe
- Working range (trunk length): 35 – 80 cm (0.4 – 8 kg)
- Throughput: 10-36 fish/min
- additional water consumption: approx. 30 l/min at 3-5 bar
- power low pressure pump: approx. 2.2 kW
- Additional air consumption: approx. 6 l/min at 6 bar



1. step – pre-cleaning with low pressure water-jet

### Function:

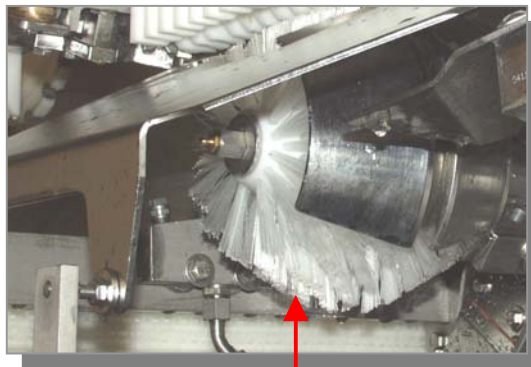
The first step is a pre-cleaning low pressure water-jet which removes the neckblood from the head-cut area.

After that pre-cleaning the mainbone will be removed.

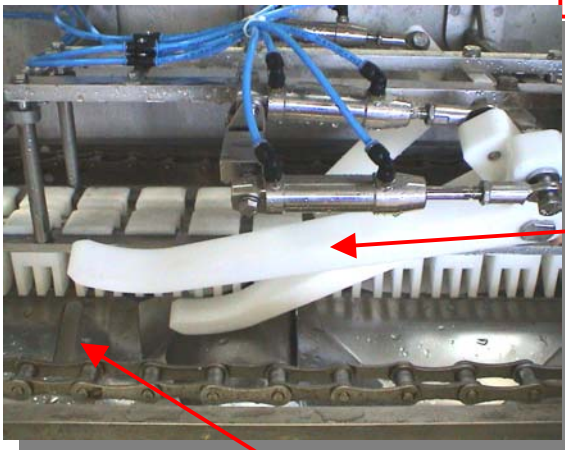
The 2<sup>nd</sup> cleaning step is done by a brush which removes the rest of the neckblood after the mainbone is removed.

The subsequent cleaning removes loose particles which still adhere at the fish by using a soft water-jet.

All three cleaning tools only sets into operation when the fish reaches it, depending on the fish size.



2. step – brush cleaning



3. step subsequent cleaning with water

To ensure a gentle treatment of small and medium sized fish the downholders are each controlled according to the fish size.

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 utilised and/or observed!