



BAADER 600



BAADER 601



BAADER 603



BAADER 605



BAADER 607



Food Processing Machinery

Soft Separators

600 series

Technical Data:

- drum hole diameter:
1.3; 2; 3; 5; 8 mm
other diameters upon request
- Throughput rate: *
Five different types of machines are available according to desired throughput
- Operator: 1 person or
without operator when
machine has automatic
feeding
- Power consumption: depending on
type of machine

Customer Benefits:

- superior product quality
- product free from bones and skin
- highest yield
- economical and profitable process
- revaluation of lower quality meat
- Complete range of machines available according to desired throughput

Options:

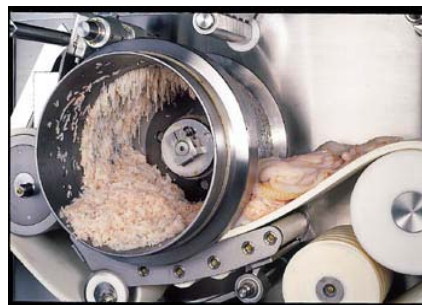
- dry running sensor to control product flow
- top or side feeding
- pre-conditioning unit
- automatic feeding system
- infeed resp. waste conveyors

Machine Applications and Features:

Different raw product can be gently refined, e.g.:

- fillet with or without skin
- pinbone strips and trimmings
- whole main bones and collar bones

A flexible squeezing belt transports the product to a perforated drum and gently squeezes the fish meat through the perforation. The harder particles such as bones, fins and skin remain outside of the drum. The raw product and the hole diameter of the drum determine the texture of the final product.



* The throughput values vary extremely in dependence of the hole size in the perforated drum, the type of feeding, the product and its pre-treatment (e. g. degree of pre-grinding), the feeding temperature, the selected pressure etc. The values for each application have to be determined individually between the purchaser of the machine and the supplier.

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!



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Nordischer Maschinenbau
Rud.Baader GmbH + Co.KG
Postfach 1102 • D-23501 Lübeck
Germany
Tel.: +49/451/5302-0
Fax: +49/451/5302-492
e-mail: fish@baader.com
Internet: www.baader.com

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