

**Machine safety general**

In the framework of safety, in addition to guard plates (everywhere), safety panes (in way of the bone guidance and fillet belt) and safety barriers (at the accesses to the catwalks) were installed in the course of time as well. The measures mentioned first often impede cleaning and are even places for bacteria growth.

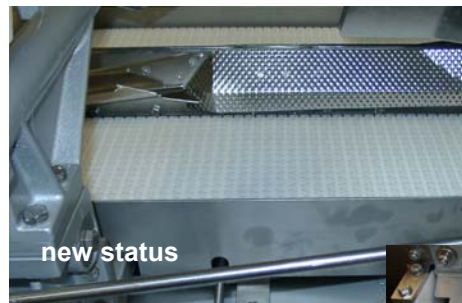
For this reason, these measures were removed to the greatest extent. This is possible if the machines are equipped with the catwalks and safety barriers.

Not all of the machines are fitted with safety barriers.

In case of retrofits in the hygienic area, we should draw the customer's attention to the fact that retrofits exist also in the safety area.



It is also possible to lift up the operator platform for better cleaning



**Operator Platform**

The operator platform is also re-designed.

It is possible to order this new operator platform as optional equipment.

It is now possible to lift it up for ergonomic work via water hydraulic instead of lifting it up manually by hand.

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.

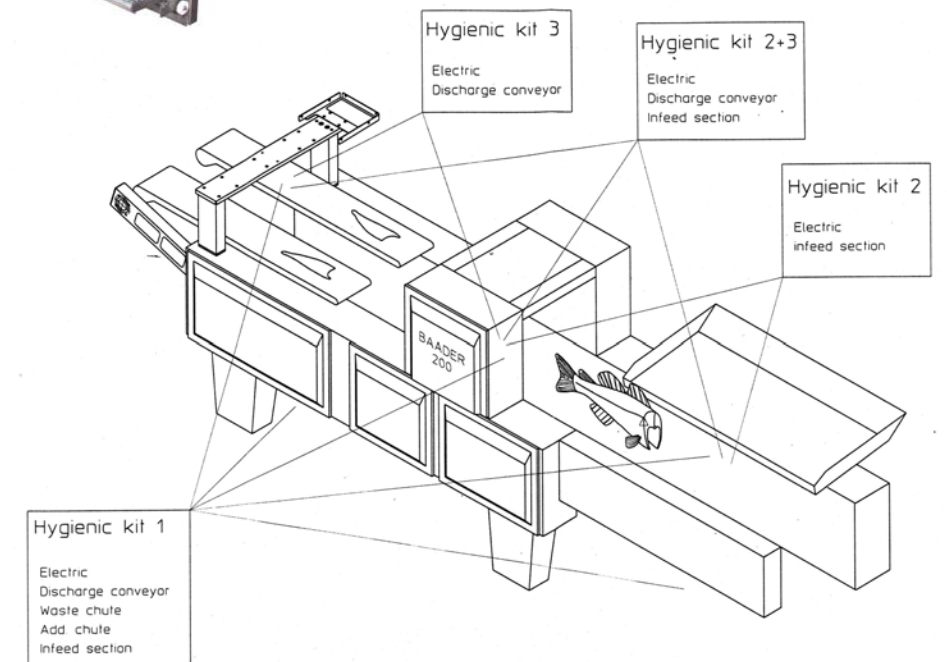
**Attention!**

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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**BAADER 200**

**with special hygiene and safety performance**



- Areas where there is heavier contamination are easier to access
  - Cleaning can be done with machine standing still
    - The surfaces of new parts are smooth
    - Nearly all areas are accessible to clean
- Electrical cables are so laid that they are concealed
  - Fastening screws are preferably not visible

**12 interrelated subjects in total have been dealt with:**

- Feeding area
- Return rails, guard plates at the saddle return
- Water piping
- Fillet turnover device
- Scraping device
- Severing knife
- Fillet belt
- Bone chute
- Safety
- Lubricating lines
- Cable routing
- Closure of bores that are no longer used

**The following retrofit-kits are available:**

**1. Kit 1:** complete kit incl. for waste chutes, infeed section, discharge conveyor and electric kit.

**2. Kit 2:** Infeed Section + Electric

**3. Kit 3:** Discharge Conveyor + Electric

**4. Kit 2+3:** Infeed Section + Discharge Conveyor + Electric

**Retrofit kit waste chutes**

This retrofit kit includes the subjects return rails and guard plates at the saddle return as well as a central channel, hence the area **under** the machine.

The machine can be closed from the bottom in the central and rear part when equipped with the additional waste chute.

The process water will then be collected together with the skeleton in the rear part of the machine. The forward part of the machine is always closed from the bottom. Flume water will be discharged by the customer into this part of the flume.

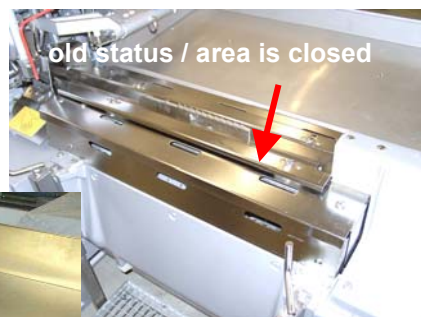
**Retrofit kit infeed area**

This retrofit kit includes the subject infeed area, hence the **forward** part of the machine.

The fish tray can be hinged up after having loosened the star handle.

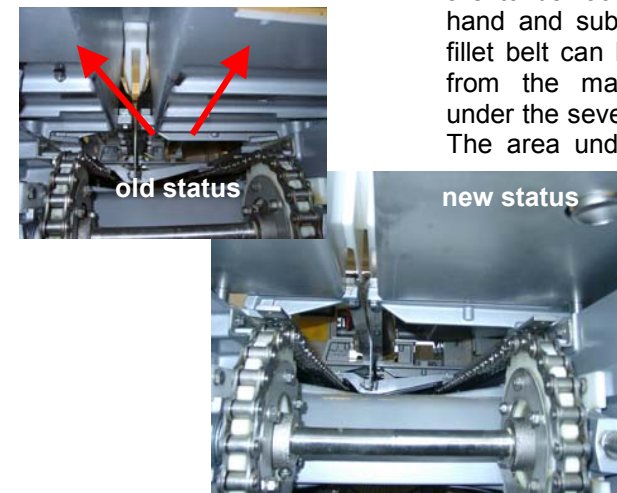


After having loosened four further star handles, the tabletops can be removed. Thus, the forward saddle guidance assembly, the saddle return, parts of the saddle chain and the area between the forward machine housing are accessible. Better access is also possible to the area below the back and belly cutting section.



A door is arranged on the front of the saddle return. From here, access to the forward flume is also good.

The ribbed cast aluminium covering above the saddle return was replaced by a plate construction with smooth surfaces.



**Retrofit kit discharge conveyor**

This retrofit kit includes the subjects fillet belt, fillet turnover device, bone chute and severing knife, hence the rear part of the machine.

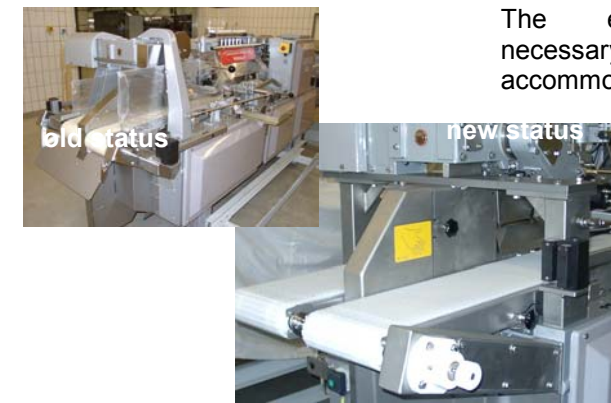
The fillet belts are designed as cassette type. (In case of repair, the Intralox belt can be replaced very quickly.)



As this fillet belt is approximately 80 mm wider than the previous endless conveyor belt and arranged horizontally up to the scraping knife, salmons within the upper working range of the machine will be turned by the fillet turnover device as well.

Once the driving mechanism has been disengaged, two star handles are to be loosened. Then, the right-hand and subsequently the left-hand fillet belt can be completely removed from the machine. Now the area under the severing knife is accessible. The area under the scraping device can be reached from here as well.

The belt cassettes are approx. **170mm longer** in comparison with the previous belt design. Thus, the fillets can be transferred directly without the need of using chutes.



The severing knife supports of rough cast aluminium on the rear side, which in addition is not easily accessible, have been replaced by a construction with smooth surfaces in order to realize the wide fillet belt.

**Retrofit kit electric**

The retrofit electric is part of all other kits.

The retrofit kit includes the subject safety and the electrical operating elements of the machine.

The ON/OFF button is located on a mast arranged on the right-hand side of the operator. The mast is now fixed laterally to the machine housing. In case of repair, the cover above the saddle return can be removed very quickly. In the future, the ON/OFF button does no longer need to be disconnected.



The tabletops, safety barriers as well as the fillet belts are monitored by magnetic switches. The electrical equipment necessary to this effect is accommodated in the machine housing next to the standard electric equipment.

A clearly arranged remote panel with red light-emitting diodes on the left-hand side of the operator indicates why the machine does not start.



The operating pushbutton and the pushbutton for releasing the motor brake do no longer use any protective hoods that are difficult to clean.