



Food Processing Machinery

Filleting Machine

BAADER 200

Technical Data:

- Fish species: Salmon, Sea Trout, Trout, Pink Salmon, Alaska Pollack, Cod, Saithe, Haddock, Perch, Pike perch, Sea Bream, Tuna, Skipjack, Albacore, Yellow Fin Tuna

- Working range: up to 5.5 kg (h+g) (depending on species)

- Throughput rate: up to 30 fish/min (depending on species)

- Operator: 1 person

- Water consumption: abt. 16 l/min.

- Power consumption: 4.5 kW

- Dimensions: see sketch

packaging: 5000 x 1900 x 1800 mm

- Weight
net abt. 1,700 kg
gross abt. 1,800 kg

The BAADER 200 is combinable with BAADER 52, 142, 427 and 434S

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!

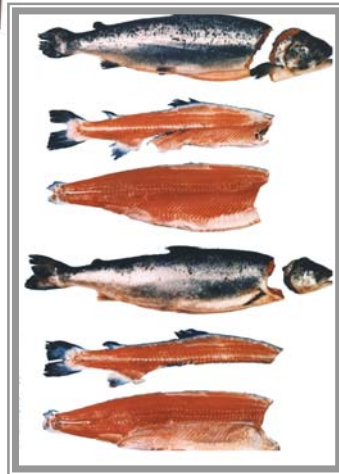


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Customer Benefits:

- Highest yield, smooth clean cut and careful handling of the raw material
- Processes gutted fish with or without collar bone
- The cutting tools adapt themselves automatically to the respective thickness of the fish
- The BAADER 200 can be equipped with a special fillet turning device allowing direct transfer into a skinning machine
- Improved hygiene and safety performance



The headed and gutted fish (the belly must be slit over the total length, i.e. collar bone parted) are placed tail first onto transport saddles. When fed through the cutting tools, the fish are the main bone so that the fillets are not exposed to any external strain – the prerequisite for a smooth cut. The cutting tools are resilient and adapt themselves automatically to the respective

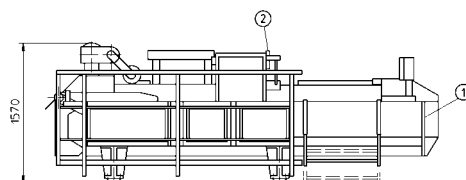
thickness of the main bones. The cuts are performed in several steps from the back and belly side and, by a separate cut, the fillet is severed from the thicker spinal column. A scraping knife removes the flank bones and membrane from the fillets in a most economic manner. This method ensures best possible yield which is unsurpassable even by skilled manual filleters. (for salmon)

When producing fillets, it is preferable to remove the collar bones during the head cut already, however, precise filleting of fish with the collar bone left on is also possible.

By means of two conveyor belts, the fillets and sides respectively are discharged from the machine. For a continuous production, we recommend to supplement the machine by trimming table to cut of ventral fins.

Machine Applications and Features:

The BAADER 200 processes gutted and headed fish, collar bone on or off, depending on specie. The machine produces fillets, flank bones removed, or, with an optional device, sides with flank bones left on.



- ① Power connection
- ② Water connection

