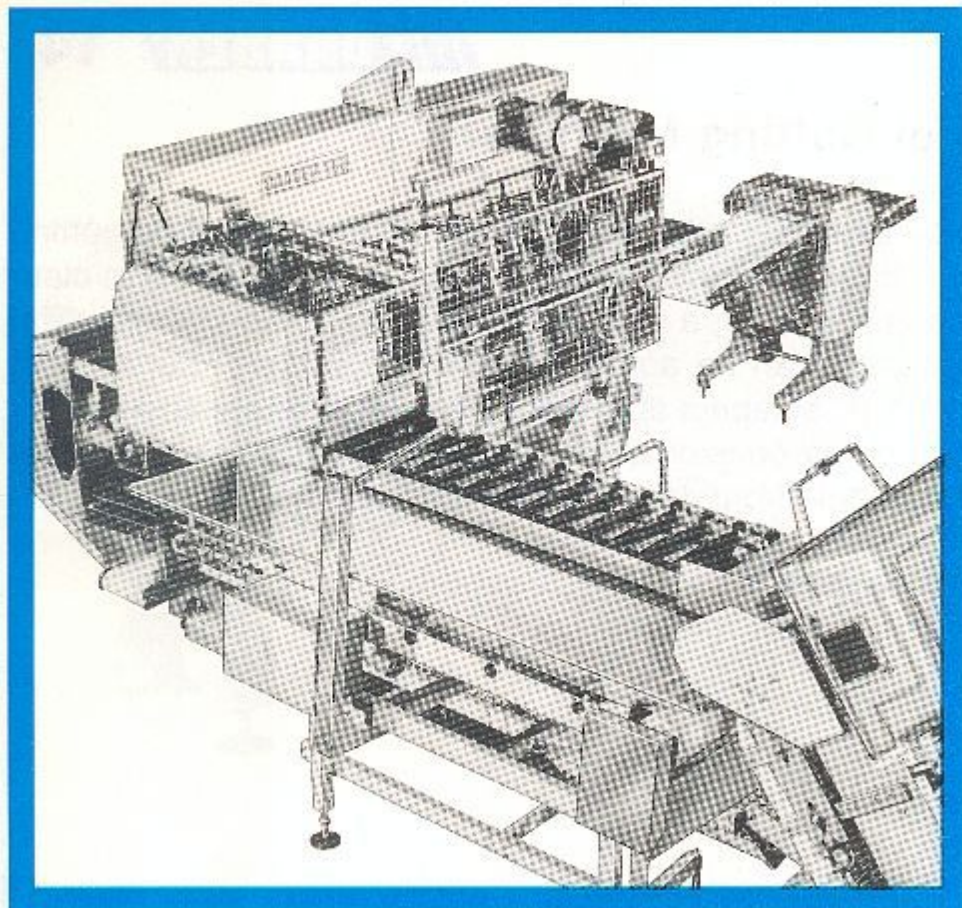


Redfish Filleting Machine

This machine heads and fillets ungutted small redfish* from 23 to 38 cm (230 to 750 g). The main cutting operations are electronically controlled. Size data of the individual fish control the action of heading and filleting tools for a correct cut.

A belly flap cutter, also electronically controlled, can be set to perform any desired belly flap trimming cut.

For production of skinless fillets, the fillets can automatically be transferred to a skinning machine BAADER 52.



Operator requirements	1 or 2 persons
Throughput	80 fish/min
Graph of the right	Machine output at 70 fish/min and 32% yield, skin on, from ungutted redfish.
Power requirements	6 kW
Water consumption	approx. 40 l/min
Dimensions	3.50 × 3.50 × 2.00 m
crated for shipping	1. approx. 3.50 × 1.90 × 1.80 m 2. approx. 3.75 × 1.20 × 2.50 m
Weight	approx. 2160 kg net approx. 2900 kg gross

* For fish species which may be processed on this machine, see list of names from page 167, namely Nos 214, 215, 216, 217, 218 and under certain conditions also 24 and 27.

