

Food Processing Machinery
**Automatic Pelagic
 Processing Line
 BAADER 221**

Line includes:
BAADER 488
BAADER 221 H+F
BAADER 56

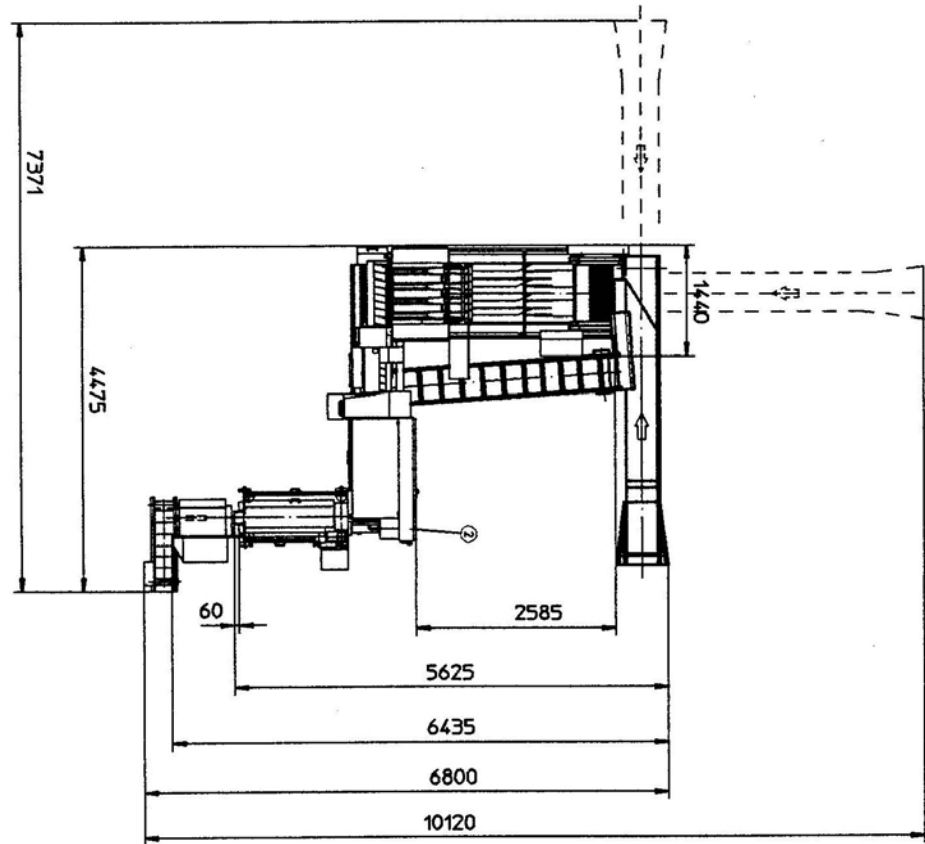
Technical Data:

- **Fish species:** Herring and Mackerel.
Other species possible on request
- **Working range:**
Herring: approx. 22-40 cm
Mackerel: approx. 25-42 cm
- **Nominal speed:** 340 trays/min
- **Operator:**
1 for 1 line semi-automatic
BAADER 221 LSA
1 for up to 5 lines automatic
BAADER 221 LA
- **Water consumption:** 37 l/min.
- **Power consumption:** 5,8 kW
- **Air consumption:** 25 l/min (6 bar)
- **Dimensions:**
height: 2,970 mm
other dimensions see sketch

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.

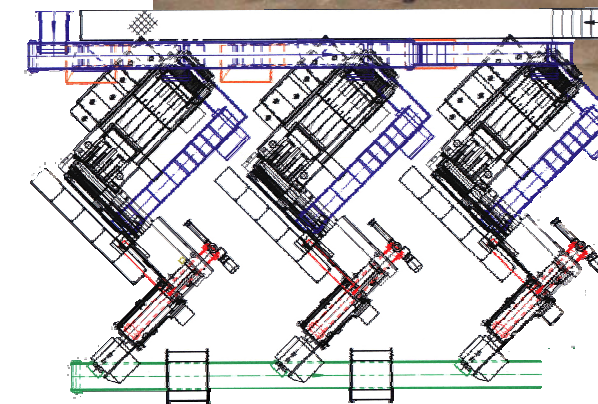
Attention!

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!



Automatic Pelagic Processing Line

BAADER 221



- High Throughput
 - High Yield
 - High Quality
- Only 1 supervisor for up to 5 lines
 - Automatic fault detection with correcting and sorting function
- Line Monitoring System for full control at any time from your office
 - tailor-made to your individual needs
 - positive fixation of the fish prevents miscuts

BAADER 221 Automatic Pelagic Processing Line



Customer Benefits:

- Depending on shift time, working days and capacity the pay back time can be less than one year
- When running the automatic version BAADER 221 LA it provides more independence from rising wages, staff availability or other human influenced factors
- Remote access via modem possible to provide the best possible service, regardless where the plant is located

Possible product variations:

- Single fillet skin on
- Single fillet skin off
- Butterfly fillet skin on
- Skinned pieces
- Guttred fish trunks (nobbing)
- Fried fish

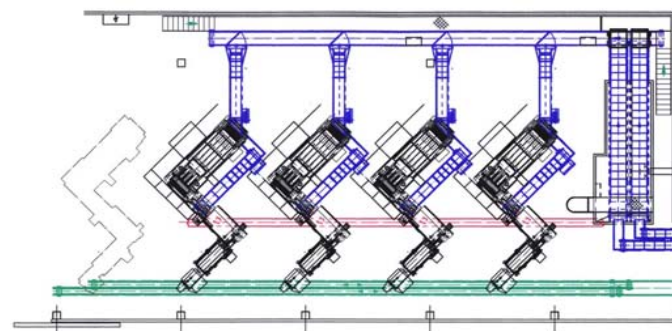
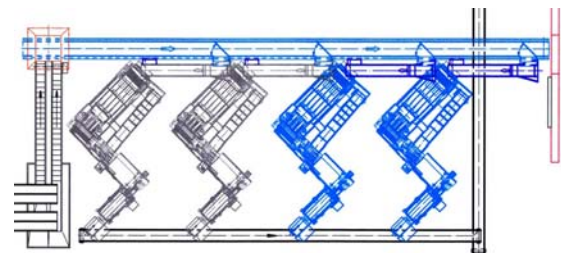
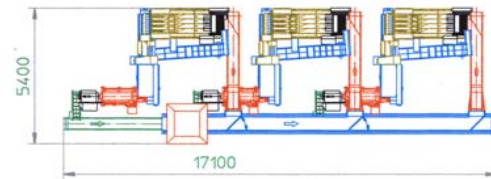
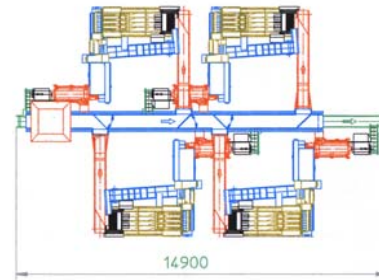


Machine Applications and Features:

- 1 supervisor only for up to 5 lines when running with the automatic kit
- Automatic fault detection with back/belly correction and sorting function
- Simple design for ease of maintenance
- Smooth surface reduces the cleaning time
- Easy handling and maintenance
- Line monitoring system for full control at any time from your office
- Combination of new components with existing plant components
- Graduation of investments is possible
- Tailor-made to your individual needs
- Flexible to meet new requirements
- "Capacity maximising system" CMS

Tailor-made to your individual needs!

Ask our specialists to create your factory!



BAADER 221 Capacity Maximising System - CMS



Customer Benefits:

A system that ensures an equal and maximised product distribution to all connected machines gives you the following advantages:

- Higher throughput
- Better quality
- Sensor controlled round fish management
- Maximised supply of round fish for BAADER 488 in controlled batches
- Better distribution of round fish into the 4 channels of BAADER 488, meaning less recirculation of fish and higher efficiency of correct orientated fish into the heading section BAADER 221
- Running different sizes of fish at the same time on different machines with one CMS, allowing you to optimise your processing lines on specific size ranges
- BAADER 221 LSA systems equipped with CMS are easy to upgrade to BAADER 221 LA at less costs

Machine Applications and Technical Data CMS:

The BAADER CMS provides a complete system including infeed and product takeaway, tailor-made to the individual applications.

CMS consists of:

- A hopper sensor controlled with adjustable volume as standard or as an option a hopper scale with adjustable weight feature
- Central round fish conveyor
- Integrated fillet takeaway conveyor
- Control system, electrical and pneumatic, with software
- MIS Management Information System for production control and interpretation

- Pelagic fishes up to 42cm, up to 500gr
- Hopper or hopper scale
- Central raw product conveyor with controlled deflectors
- Central fillet conveyor
- Water consumption for washing the conveyor belt: approx. 6l/min
- Power consumption for CMS: approx. 3kW
- Air consumption: approx. 50l/min at 6 bar

