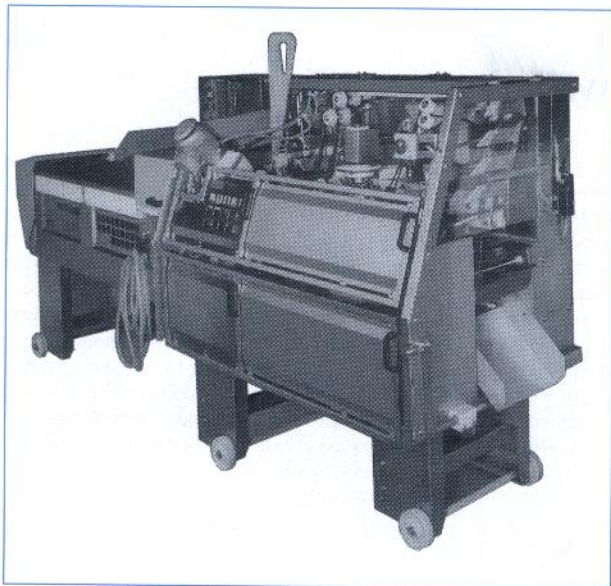


Heading and Roe Extraction Machine



Operator requirements	2 persons
Max. throughput rate	150 fish/min
Power consumption	2.5 kW
Water consumption	abt. 20 l/min
Dimensions	abt. 4.34 x 1.85 x 1.66 m
seaworthy packaging	abt. 4.00 x 1.40 x 2.25 m
Weight	abt. 1,140 kg net abt. 1,570 kg gross

The heading machine BAADER 212 has been developed to operate as a self-contained production unit with own control system for the manufacture of h&g products from Alaska pollack with simultaneous extraction of roe and liver. It processes up to 150 fish/min within a size range from abt. 35 to 60 cm in total length (= 350 to 1,700 g). Based on individually measured data, the fish is headed with a meat saving cut. Subsequently, it is eviscerated in such a gentle manner that the roe and the liver to be recovered remain fully intact. If the fish trunks shall be filleted, this can be done using the BAADER 182 or 212. It is also possible to equip the 212 K with a filleting section so as to obtain a complete line. The electronic control system of the heading machine also controls all functions required for filleting via the same programs. The version BAADER 212 CK can be combined with the filleting section of existing BAADER 182 machines to operate as a complete line.

The 212 K can be equipped with a conversion kit for the processing of fish from abt. 30 cm to abt. 50 cm in length (= 300 to 900 g). This version is called BAADER 212 KS (small). For ulterior expansions the working ranges of the corresponding filleting machines are, however, applicable.

The BAADER 212 K can be combined with the BAADER 475, the filleting section 212 and with the BAADER 52 DS, BAADER 212 CK with filleting section 182 as well as BAADER 52 DS.