



Merluza Filleting Machine

This machine processes small gutted and headed Merluza in a total length from 22 to 52 cm which corresponds to a headed product from 18 to 42 cm in length.

The cuts performed by spring-mounted circular knives being controlled by the fish itself, the BAADER 210 produces single fillets with skin not only of high quality but also with best yield.

The BAADER 210 is particularly maintenance-free and easy to operate. All functional areas are extremely well accessible. The machine is a robust construction mainly consisting of stainless materials, which insures a long service life also when used on board ships.

- Operator requirements** 1 person
- Throughput rate** 30–65 fish/min
continuously adjustable
- graph on the right = performance of the machine at 48 fish/min and a yield of 80 % of fillets with skin obtained from headed and gutted Merluza
- Power consumption** 2.0 kW
- Water consumption** approx. 25 l/min
- Dimensions** approx. 3.7 x 0.95 x 1.6 m
- seaworthy packing approx. 3.9 x 1.2 x 1.85 m
- Weight** approx. 1,225 kg net
approx. 1,650 kg gross

