

Heading and Gutting Machine for Whitefish and Yellowtail Tuna BAADER 444

Technical Data

- **Fish species:**
Cod, Saithe (Pollock), Haddock and Yellowtail Tuna
- **Input:**
- fish with or without bleeding cut
- headed, ungutted fish
(from BAADER 434 – collarbone on the head)
- **Final product:**
- headed and gutted trunks (collarbone on the trunk)
- gutted fish, head on
- headed and gutted fish
(from BA 434, without collarbone)
- **Working range:**

BA 444:	50-90 cm/1-7 kg
BA 444 small:	40-75 cm/0.5-3 kg
BA 444 Yellowtail:	50-90 cm/3.5-9 kg
BA 444 Big Cod:	65-95 cm/3.5-9.5 kg
- **Throughput:**

BA 444:	15-32 fish/min
BA 444 small:	15-35 fish/min
BA 444 Yellowtail:	15-25 fish/min
BA 444 Big Cod:	15-25 fish/min
- **Speed is continuously adjustable**
- **Operator:** 1 person
- **Water:** approx. 25 l/min
- **Power:** approx. 5,25 kW
- **Weight:** approx. 1500 kg
- **Dimensions:** see sketch

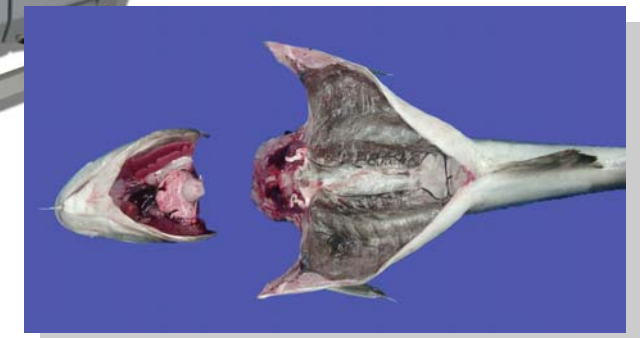
The indicated limits of the working ranges may vary as a function of the proportion, quality and nutritional condition of the fish. In order to achieve an optimal result, it is recommended to adjust the machine within its working range to the fish sizes mainly to be processed. Live fish and those in 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.

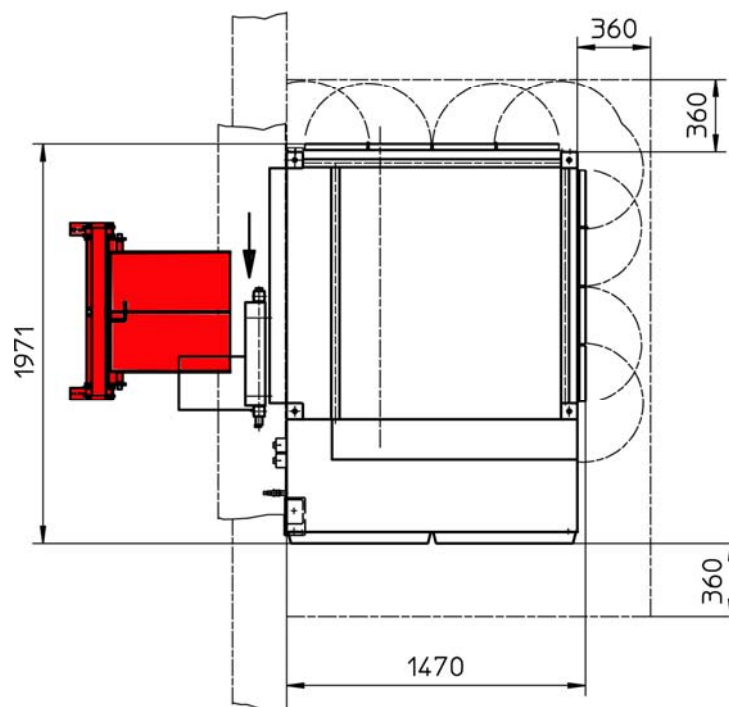
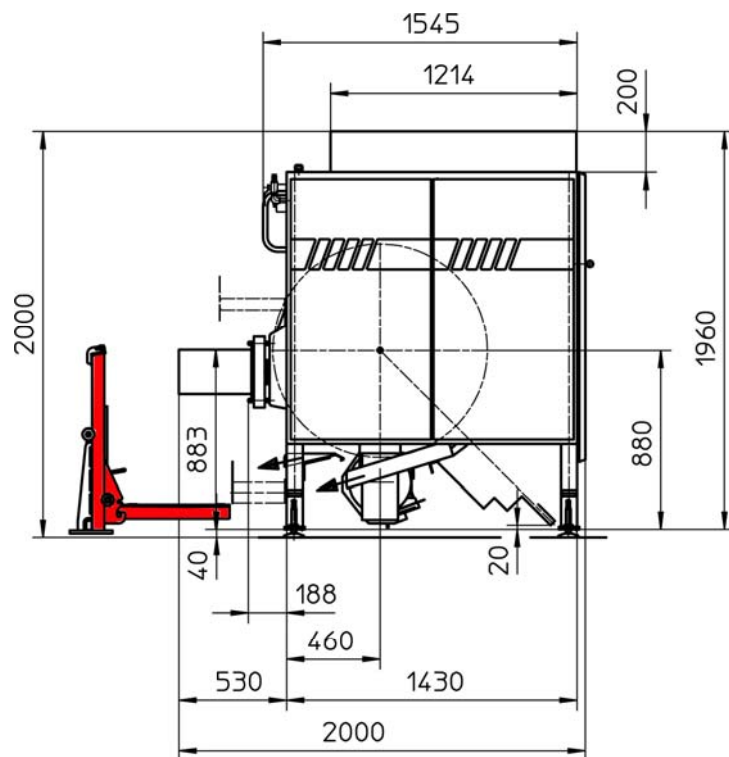


Heading and Gutting Machine for Whitefish and Yellowtail Tuna

BAADER 444



- precise head cut for best saltfish quality produced on BAADER 541
- symmetric belly cut
- direct gutting possible without pre-bleeding
- easy to feed without lifting the fish
- processing of fish with or without head
- careful removal of the gut-packages
- separate transport of trunks, heads and guts out of the machine
- easy to clean
- hydraulic operator platform for better ergonomics optional available



■ hydraulic operator platform for better ergonomics optional available

The BAADER 444 is the perfect choice for heading and gutting of cod, saithe (pollock) and haddock and yellowtail tuna.

With its unique revolving technique, the machine is designed to increase the throughput, maximise yield, avoid unnecessary burden for the operator and to fulfill latest hygiene standards.

Features and Benefits:

- The heading tool leaves the collarbone undamaged. Thus, the fish is perfectly suitable for being processed to saltfish
- The symmetric belly cut allows best saltfish quality.
- Due to its heading technique, the machine does not require the fish to pre-bleed
- The fish is pushed into the machine directly from one side, without the need of the operator to lift it
- The BAADER 444 accepts fish with and without head
- The gutting tools remove viscera without unnecessary damage
- Through separate outputs, heads and guts are removed without contaminating the trunks
- Through its open design and removable fish clamps, the machine can easily be cleaned.
- In connection with BAADER 434 Heading Machine the BAADER 444 can also process headed and gutted fish without collarbone on the trunk

The innovative revolving heading and gutting system!

