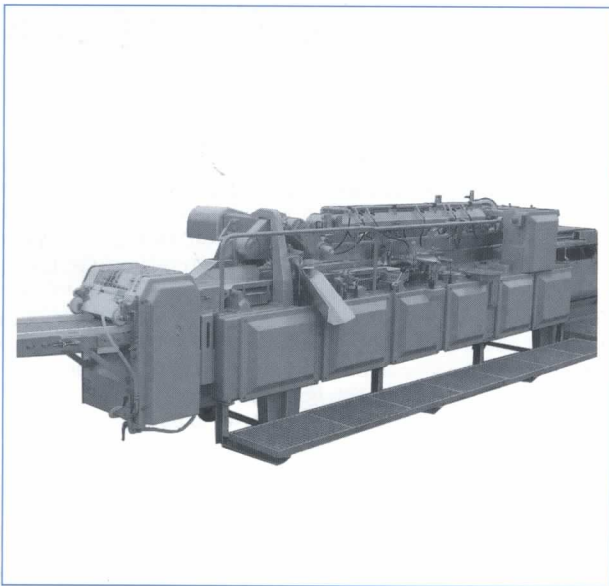


## Whitefish Filleting Machine



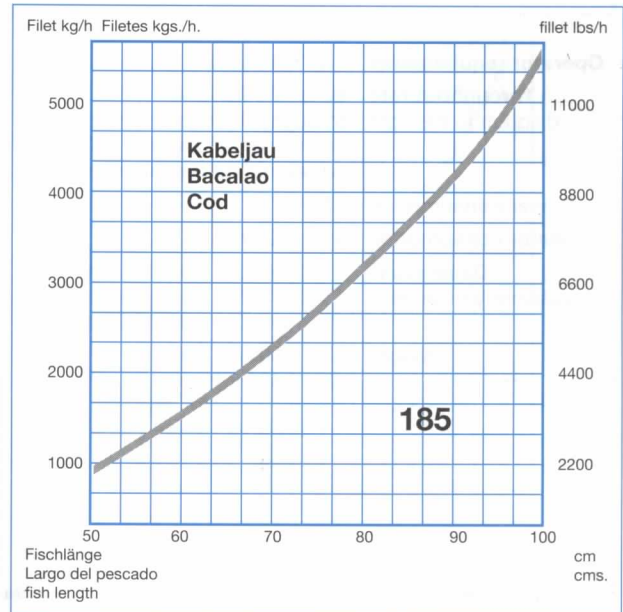
As regards the processing method and the functions, this machine is similar to the BAADER 184. Its guidance assemblies and tools are, however, larger dimensioned. The working range of this machine is abt. 50 to 100 cm for cod (1 to 8.5 kg) for cod, abt. 50 to 90 cm (1 to 6 kg) for saithe and abt. 50 to 80 cm (1 to 4.5 kg) for haddock, cm meaning the total length of the fish and kg = gutted fish head on. Also with an integrated skinning unit the BAADER 185 is highly efficient with optimal product quality and high yield.

The special versions:

BAADER 185K with collar bone cutter

BAADER 185 P with computer controlled pinbone cutter and belly flap scraper.

<b>Operator requirements</b>	1 person
<b>Throughput rate</b>	24 to 32 fish/min continuously adjustable according to the size
diagram to the right	throughput rate of the machine at 32 - 24 fish/min and an average yield of 50 % of skinned fillet from gutted cod head on
<b>Power consumption</b>	10 kW
<b>Water consumption</b>	abt. 28 l/min
<b>Dimensions</b>	abt. 6.90 x 1.86 x 1.50 m
seaworthy packaging	abt. 7.17 x 1.77 x 1.93 m
<b>Weight</b>	net abt. 2,800 kg
incl. collar bone cutter	net abt. 3,680 kg
	tare abt. 730 kg



\* For the fish species which can be processed, please refer to the list of fish names from page 171 no. 76, 77, 83, 93, 94, 96, 97, 98 and in some cases also no. 71, 171 and 172.