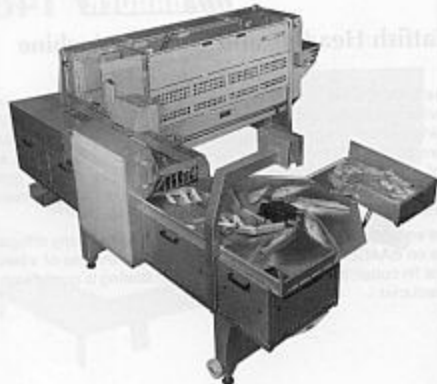


Redfish Filleting Machine



The BAADER 151 is used for heading and filleting ungutted redfish from abt. 30 to 55 cm in total length (= 0.4 to 2.4 kg) so that together with the BAADER 153 the total redfish processing range is covered.

The machine uses a rotating cellular wheel feeder that facilitates the difficult manual handling of the redfish. Thus, the fish are exactly fed to the machine, electronically measured, and subsequently guided through all processing stations while being electronically controlled one by one. Thanks to the individual control of the heading and filleting tools up to the variable belly flap cut both a high yield and a superior product quality are achieved. The filets can be automatically transferred to a BAADER 52 skinning machine.

Operator requirements	1 person
Throughput rate	up to 60 fish/min
diagram to the right	throughput rate at abt. 50 fish/min and a yield of 36 % of fillet with skin from gutted redfish
Power consumption	5.5 kW
Water consumption	abt. 40 l/min
Dimensions	abt. 4.40 x 4.80 x 1.83 m
seaworthy packaging	1. abt. 3.90 x 2.00 x 2.20 m 2. abt. 4.90 x 1.30 x 2.20 m
Weight	abt. 3,150 kg net 1. abt. 1,340 kg gross 2. abt. 2,820 kg gross

