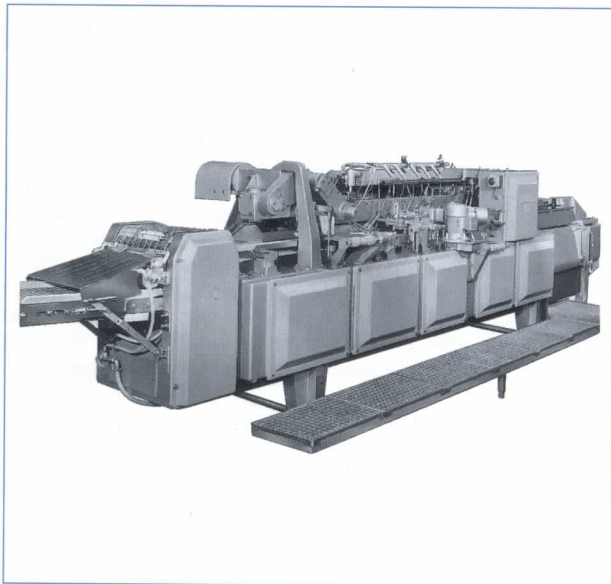


Whitefish Filleting Machine



This machine is designed for filleting gutted and headed cod, saithe, haddock, merluza and whiting* from abt. 30 to 70 cm in total length (= 0.3 to 2.5 kg, h&g), or depending upon the type of fish, also less than 70 cm. Time-tested BAADER filleting system with high yield and operational reliability. The BAADER 184 is equipped with an integrated skinning unit.

The special versions:

BAADER 184 K with collar bone cutter

BAADER 184 P with computer controlled pinbone cutter and belly flap scraper for fish from abt. 35 to 70 cm

BAADER 184 V for whitefish from abt. 40 to 85 cm (= 0.6 to 4.5 kG)

BAADER 184 C for freshwater catfish from abt. 0.45 to 1.5 kg live weight.

Operator requirements	1 person
Throughput rate	24 to 40 fish/min depending upon the size, continuously adjustable
diagram to the right	throughput rate of the machine at 36-30 fish/min and a yield of 48 % of skinned fillet from gutted cod head on
Power consumption	10 kW
Water consumption	abt. 25 l/min
Dimensions	abt. 6.15 x 1.70 x 1.50 m
seaworthy packaging	abt. 6.45 x 1.70 x 1.86 m
Weight	net abt. 2,550 kg
incl. collar bone cutter	net abt. 2,850 kg tare abt. 730 kg

The BAADER 184 can be combined with the BAADER 417, 160 and 166.

* For the fish species which can be processed, please refer to the list of fish names from page 171 no. 76, 77, 83, 86, 87, 88, 89, 90, 96, 97, 98 and in some cases also no. 11, 26, 71 and 75.

