

## Pelagic Fish Filleting Machine

The BAADER 235 is a processing machine for pelagic fish. Starting from round fish, it can manufacture the total product line, such as butterfly filets, single filets (with and without skin), filet pieces (without skin), nobbed and fried-fish products. This machine processes different fish\*, such as herring, salt and herb herring, mackerel, horse mackerel, pilchard, Atlantic saury or trout within a range from abt. 22 to 42 cm in total length. The basic machine can be quickly adapted to the desired product and type of fish through easy exchange of whole sub-assemblies and components. For shore facilities we offer upon request a number of measures and units which drastically reduce the water consumption, an important factor of high cost efficiency. When combined with the automatic feeder, sex sorter (for herring), scute scraper (for horse mackerel) and skinning unit, this machine can be operated as an almost fully automatic processing line.

<b>Operator requirements with BAADER 482/484</b>	up to 3 persons 1 person
<b>Throughput rate</b>	up to 250 fish/min
<b>Power consumption</b>	4.5 kW
<b>Water consumption</b>	abt. 15 l/min
<b>Dimensions</b>	abt. 3.95 x 2.60 x 1.57 m
<b>seaworthy packaging</b>	1. abt. 3.62 x 1.35 x 1.95 m 2. abt. 3.20 x 1.15 x 1.55 m
<b>Weight</b>	abt. 1,293 kg net abt. 1,775 kg gross

The BAADER 235 can be combined with the BAADER 482, 484, 281 and 56.

\* For the fish species which can be processed, please refer to the list of fish names from page 171 no. 25, 124, 125, 134, 135, 136, 156, 157, 158 and 226.