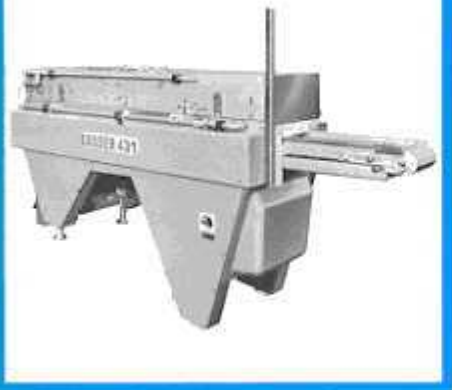


White Fish Splitting Machine



This machine handles ungutted or gutted white fish*, head on, of 30–70 cm total length (= 0.4–2.8 kg) with a cutting operation called Kongo split.

The fish is headed by a straight cut so that the collar bones remain at the fish. Starting from the belly side, a circular knife splits the fish by its overall length just in its center, so that also the main bone is cut into two halves. The two fish halves are connected in the back. If ungutted fish is processed, occasionally remaining entrails are removed manually. For this BAADER 526, a gutting table with conveyor and water spray at the discharge can be arranged in the angle to the splitting machine.

Operator requirements 1 person (BAADER 431)
2–3 persons (BAADER 526)

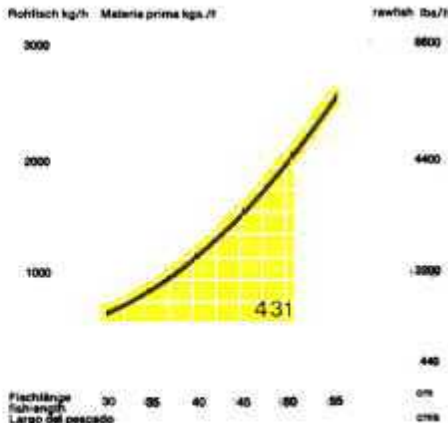
Throughput max 42 fish/min
Graph on the right = Throughput of the machine at 35 fish/min

Power requirements 2.2 kW (431)
0.18 kW (526)

Dimensions (431) approx. 2.45x0.70x1.30 m
(526) approx. 2.75x0.80x1.30 m

Seaworthy packing on request

Weight (431) net approx. 400 kg
(526) net approx. 200 kg



* For fish species which may be processed on this machine, see list of names from page 167, namely Nos 77, 83, 97 and 226.