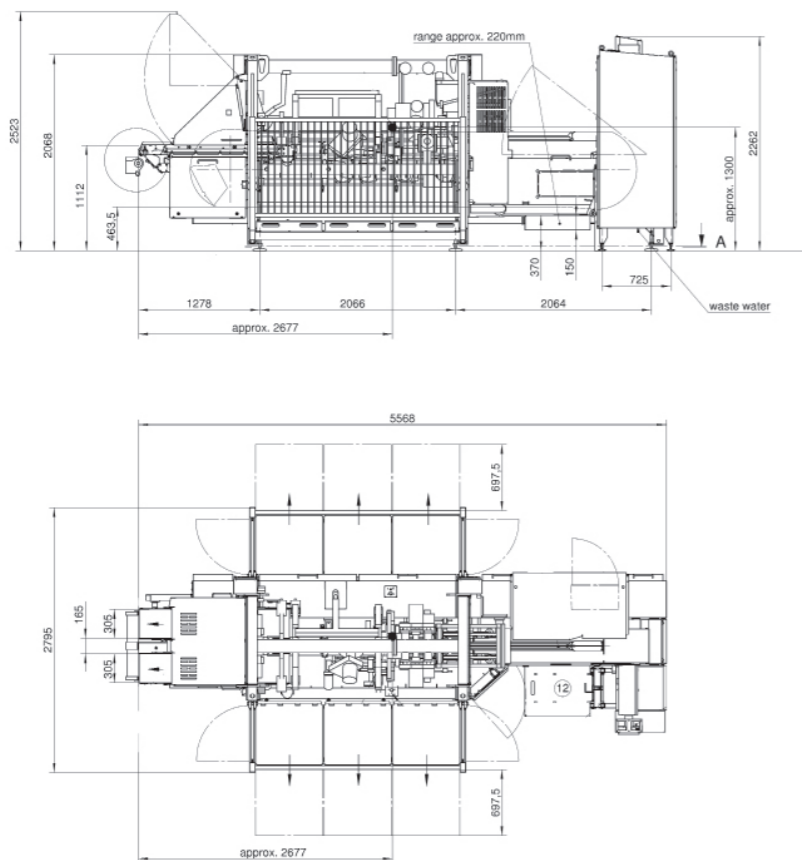
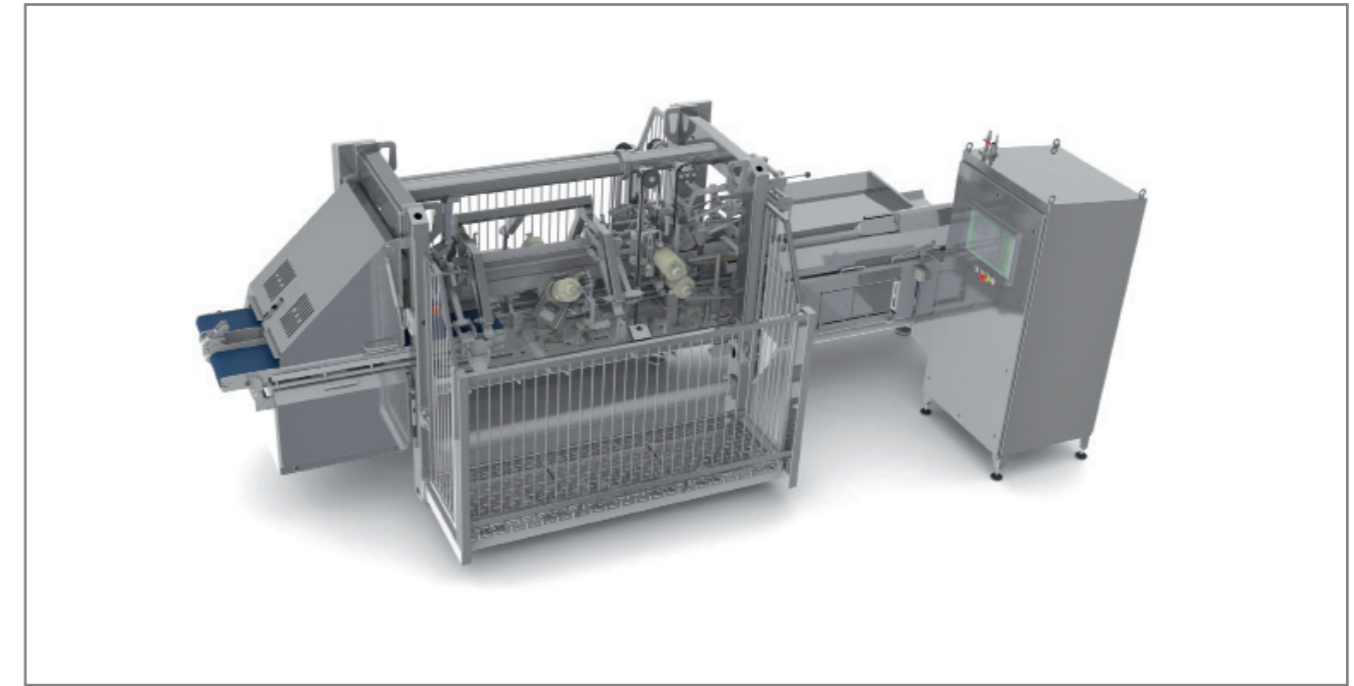


## BAADER 581 | High Speed Salmon Filleting Machine



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### Technical Data:

#### Fish species:

Farmed Salmon (pre- and post rigor)  
Farmed Trout (pre- and post rigor)  
Wild caught Coho (defrosted)  
Wild caught Sockeye (defrosted)  
(other salmon species on request)

#### Working range:

Farmed Salmon (gutted): 2-7 kg  
Farmed Trout (gutted): 1.8 - 5.0 kg  
Wild caught Coho (h+g): 2-4 kg  
(collarbone on)  
Wild caught Sockeye (h+g): 2-4 kg  
(collarbone on)

#### Throughput (stand alone):

up to 25 fish/min  
(depending on fish size and operator skills)

**Water:** approx. 25l/min

**Electric:** 380V / 16 Amp.  
approx. 6kW

**Air (6bar):** 12l/min

**Weight (machine):**  
approx. 3,200 kg (excl. electrical cabinet)

**Weight (electrical cabinet):**  
approx. 500 kg

**Dimensions:** see sketch

The indicated limits of the working ranges may vary as a function of the proportion, quality and nutritional condition of the fish. In order to achieve an optimal result, it is recommended to adjust the machine within its working range to the fish sizes mainly to be processed. Live fish and those in the state of rigor mortis cannot be processed. Illustrations and dimensions are approximate and not binding. Subject to design changes in the interest of technical progress. Actual scope of supply is specified in our quotations and order confirmations and may differ from descriptions and photos of this leaflet. Attention!

For the illustration of technical details the safety devices and protection mechanisms are partly not shown in operative condition. When operating the machine, all corresponding devices and instructions referring to the safety of the machine are to be utilized and/or observed!

### Customer Benefits:

- High Speed - up to 25 fish / min
- Best fillet quality:
  - clean end of heading
  - clean anal fin
  - no bone chips at tail area
  - white belly membrane on or off (C/D trim)
- Less downgrades
- Flexible on different species (e.g. Trout or Wild Salmon)
- Flexible on different products (A-D Trim)
- Stable run of the fish through the machine – less stops
- Computer controlled tools
- Best hygiene performance
- Easy to adjust and to maintain
- Remote Service

### Optimizing the Quality and Yield of every fish!

The BAADER 581 is an advanced unique filleting machine for salmon. It is designed in a completely new manner with respect to yield, hygiene, performance and fillet quality. All tools are computer controlled and it is not necessary to pregrade the fish from 2 kg up to 7kg (gutted / head on). A stable run of the fish through the machine guarantees higher throughput. Settings of the machine can be changed during operation and can be stored in a recipe archive for easier handling. The fillets from this new BAADER 581 are of an extraordinary quality – very little trimming required.

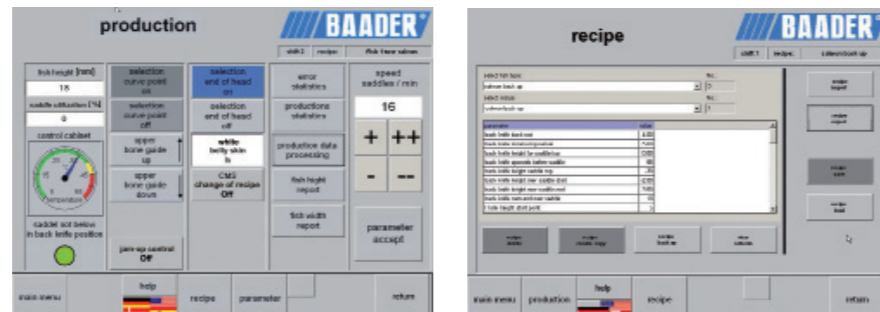
### High Capacity · High Throughput

- Wide working range
- Size independent Infeed Section for getting the fish into the machine easy and secure
- Improved centering of the fish for more stability
- Individual measuring of each fish
- Consistent product flow
- Self adjusting cutting tools
- Less stops
- High flexibility on different products and species
- Cutting parameters can be easily adjusted



### Easy adjustments · High Flexibility

- Computer controlled functions
- Settings changeable during operation
- Settings can be stored in a recipe archive
- Recipes can be changed from the office via CMS
- Quick change-over for different products / species
- Production data access



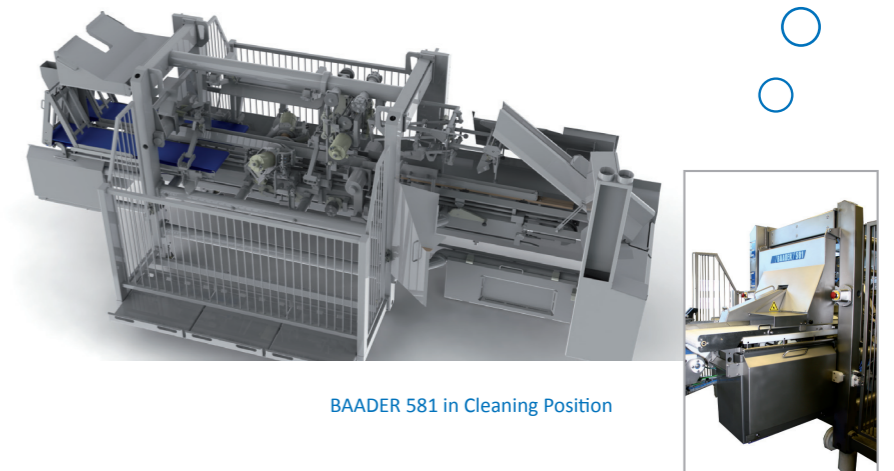
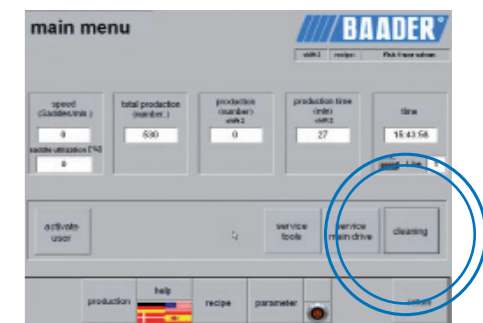
### High Quality of Fillets

- Very little trimming necessary
- No left over of membrane and bone residues in the belly area which normally requires a lot of trim work
- Clean anal fin
- No bonechips in the tail area
- White membrane on or off (C/D trim)
- Clean end of heading
- Less downgrades
- Smooth surface due to less stress on the fillets
- No stickel and scraper knives
- Rotating flank knives



### Best Hygiene Performance

- Open design for easy access and supervising the process
- Main parts can be lifted automatically for cleaning via touch-screen
- Other parts can be opened or lifted manually for easy cleaning
- Fillets leave the machine skin side down, tail first
- Electrical cabinet can be placed away from the machine due to customers demands
- New motor design - watercooled
- Quick and easy removable conveyor beltsystem
- Full stainless steel construction



BAADER 581 in Cleaning Position

