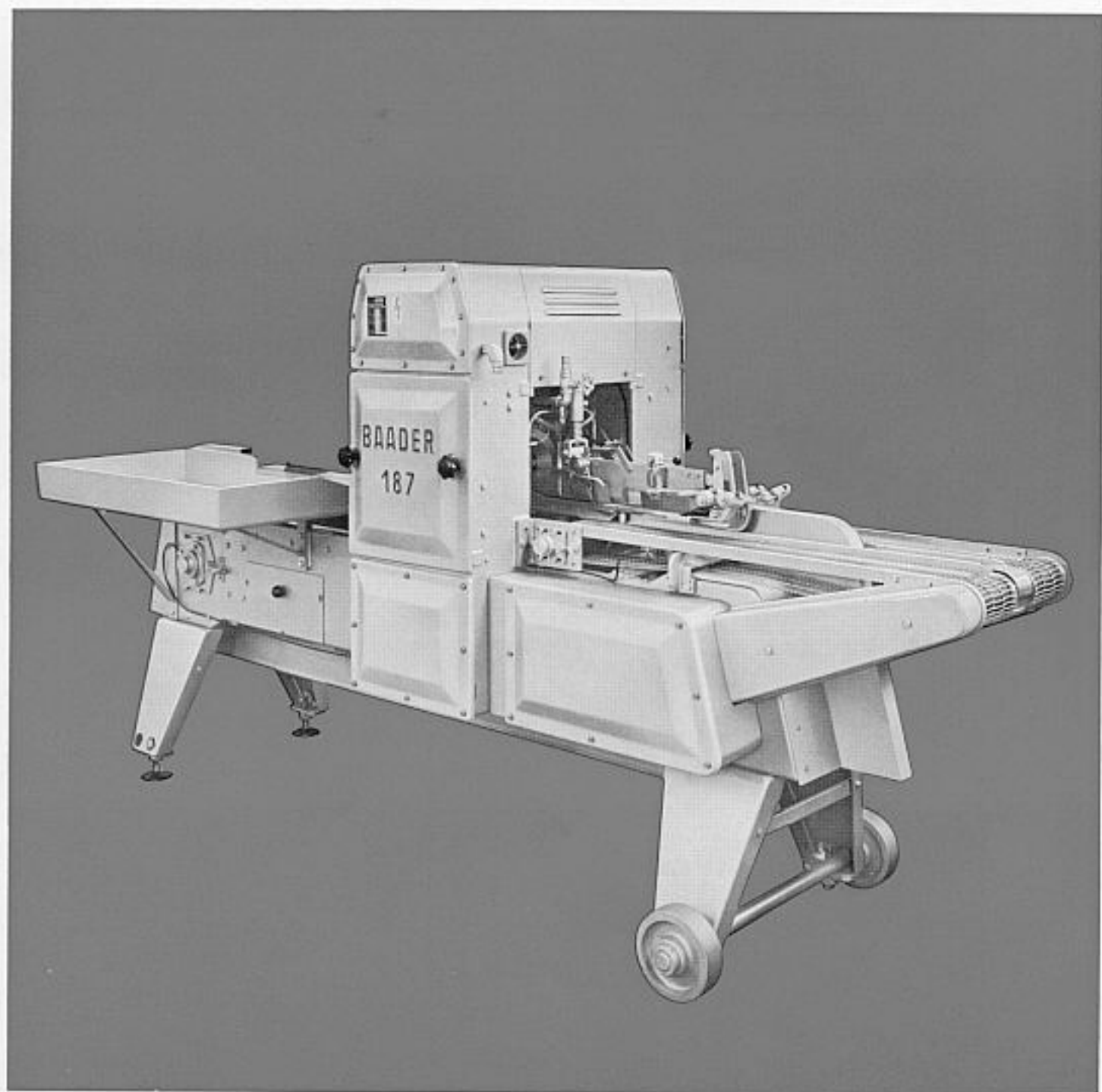


White Fish Filleting Machine

The new BAADER filleting system

Based on decades of experience well proved and entirely new filleting tools have been combined to this new filleting system.

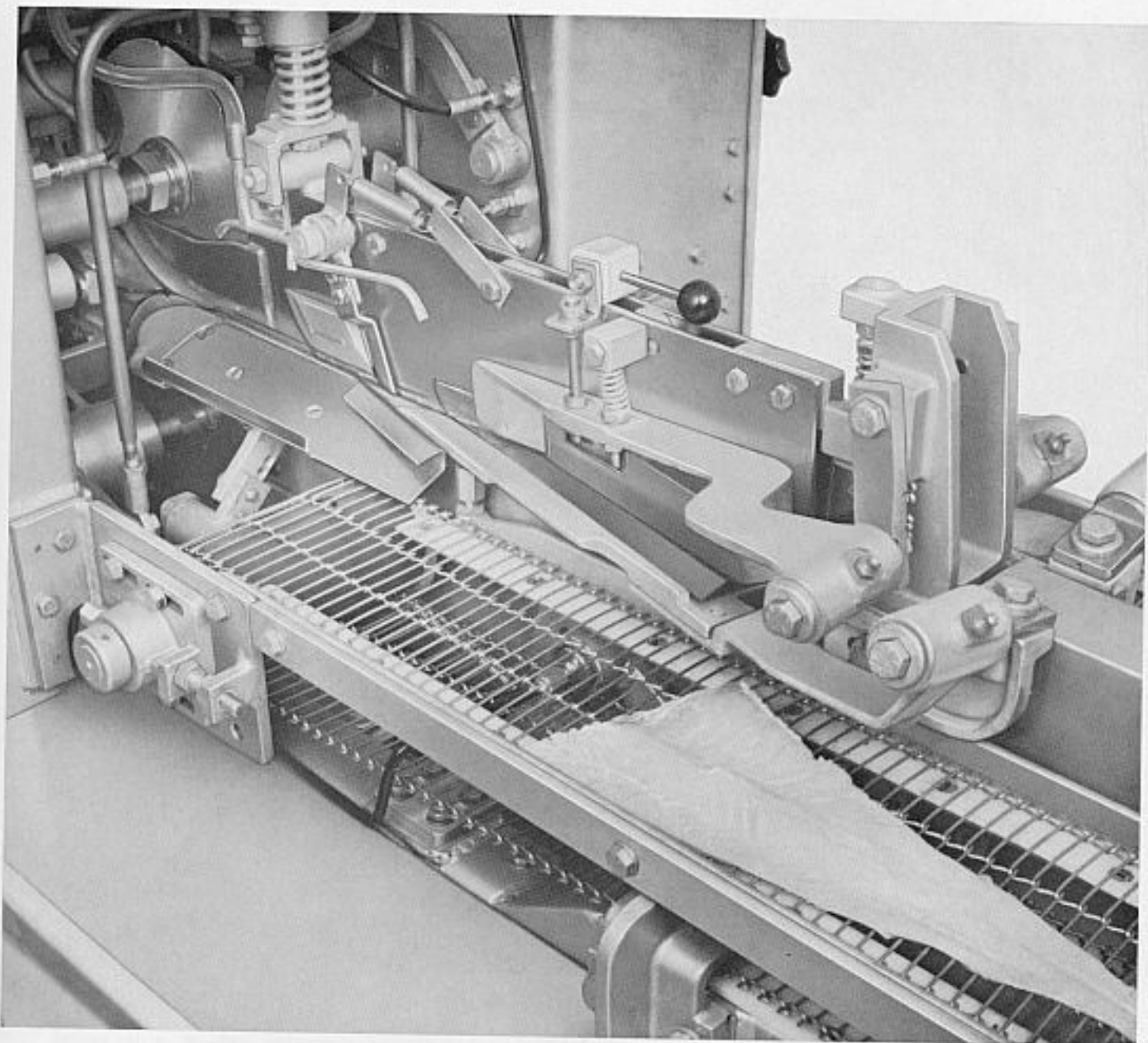
Operating method

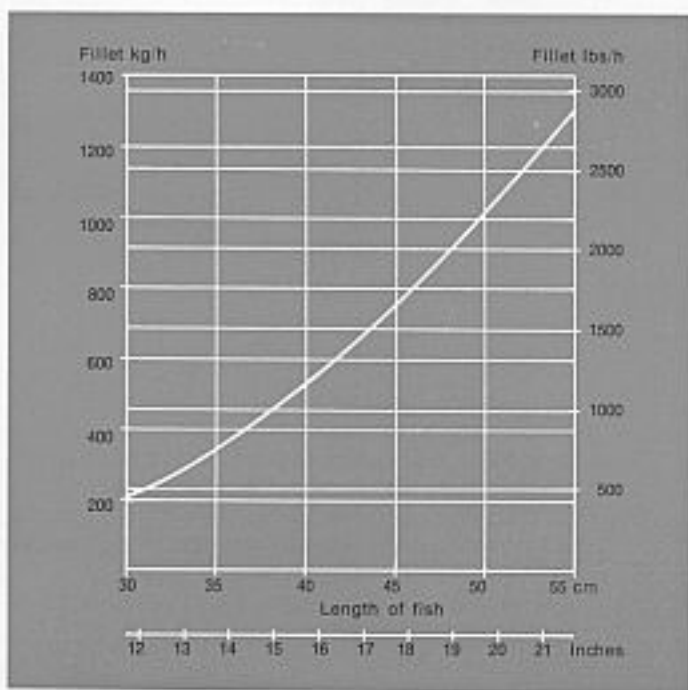
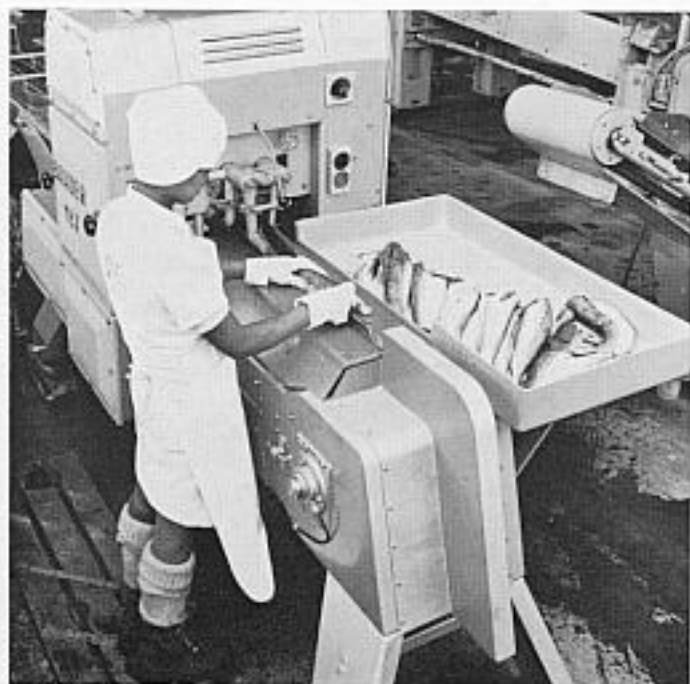
Gutted and deheaded fish is placed tail forward on a transport saddle. Supported by a wide slide carriage attached to two transport chains, the saddle carries the fish through the cutting tools. Lateral guides bring

the fish into correct position for the cutting operation. Two sets of circular knives enter the fish on both sides of the main bone. These knives are mounted on axially resilient shafts. This way the filleting knives automatically adjust to the thickness of the bone and perform a cut as close to the bone as possible. The flank bones and the black belly lining are removed from the fillet by a set of stationary knives scraping along the bones. The two fillets after having been completely separated from the main bone, fall on mesh wire conveyors which carry them to the skinning machine.

This combination of cutting tools in the new filleting system ensures

unexcelled high yield.





BAADER 187 White Fish Filleting Machine

for cod, haddock, pollock, hake and similar fish species.

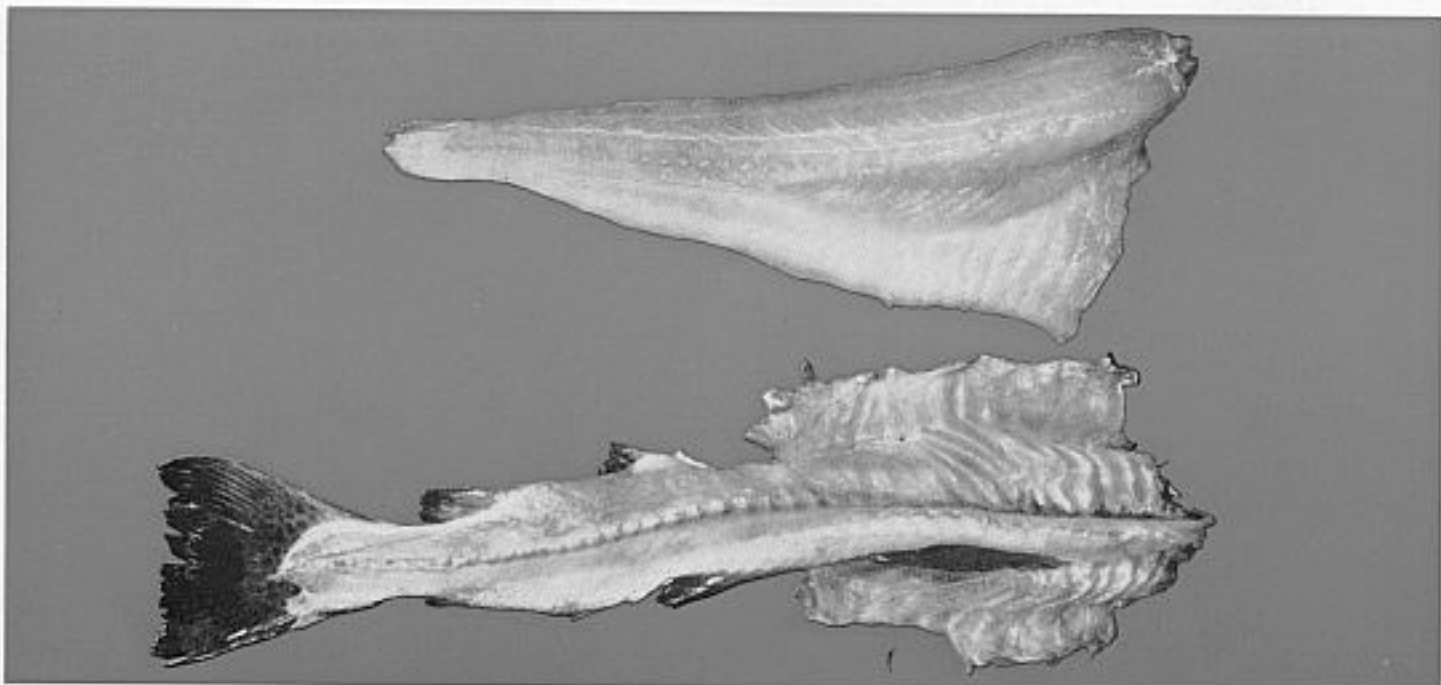
A special design for small fish from 30 to 55 cm (12"-22"). The new filleting system made it possible to design a compact and uncomplicated but very efficient filleting machine.

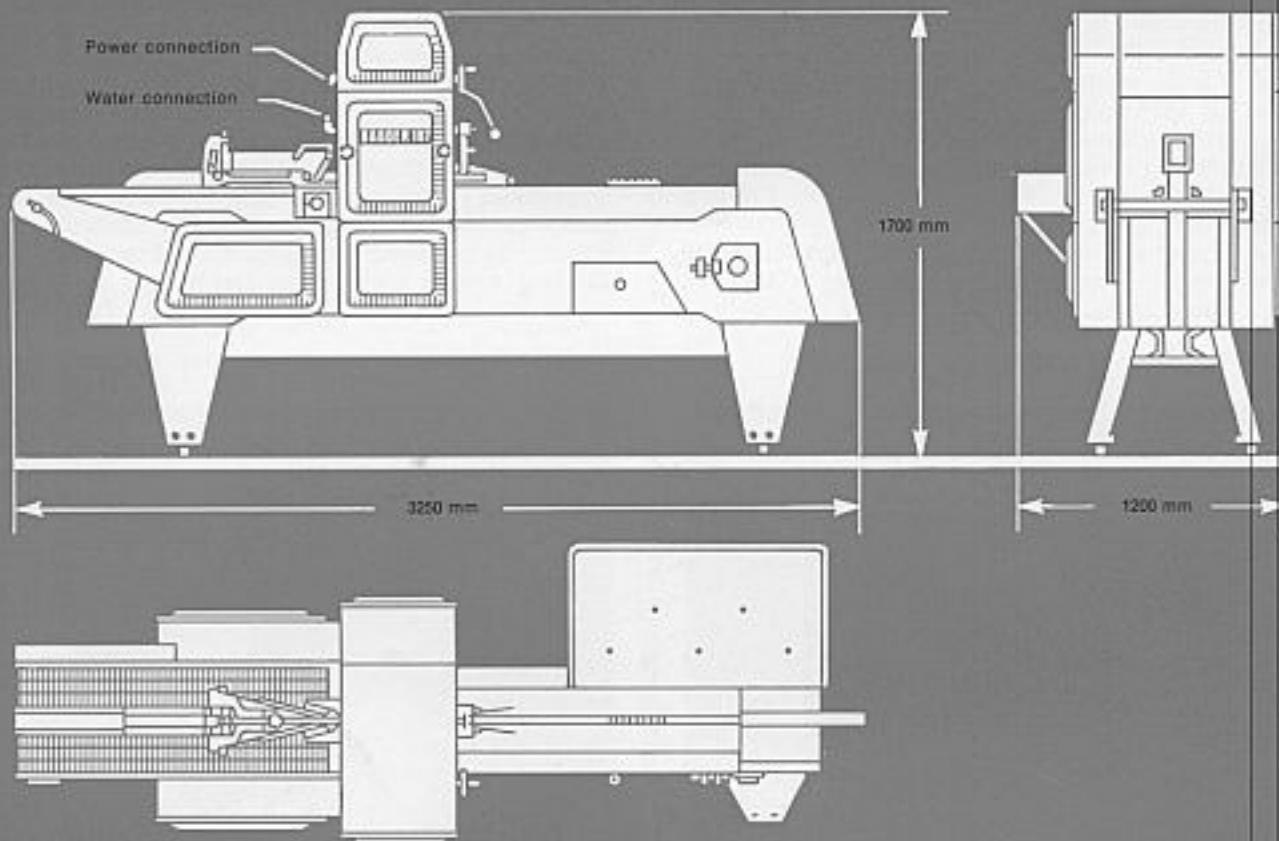
The speed is adjustable from 25 to 40 fish per minute and can be set to suit the skill of the operator. The picture taken in a processing plant in South Africa shows the easy feeding operation.

Production Capacity of the BAADER 187

The graphs shows the production of skinless fillet per hour depending on the average size of fish, based on an average speed of 32 fish per minute and a yield of 45 % of skinless fillet from gutted cod with heads.

The lower picture shows the excellent cutting result of the BAADER 187 a clean fillet with full belly flap and a bone which has no usable fillet meat left on. Unexcelled high yield is the main feature of the white fish filleting machine BAADER 187.





Technical data:

Range: Cod, haddock, pollock, hake and similar species from 30–55 cm (12"–22")

Speed: 25–40 fish/min

Operators: 1 Operator

Power consumption: 1,5 KW

Water consumption: abt 15 l/min (4 gall/min)

Dimensions:

Length: 3250 mm (10' 8")
 Width: 1200 mm (4')
 Height: 1700 mm (5' 7")

Weight:

abt 810 kg net (1780 lbs)

Equipped with collar bone cutter:

Air consumption: abt 600 NL/min (22 cuft/min)

Air pressure: 6 Kp/cm² (85 psi)

Additional weight: 90 kg net (200 lbs)

Seaworthy crate: Length: 3050 mm (10')
 Width: 1350 mm (4' 5")
 Height: 1720 mm (5' 8")
 Weight: 1240 kg gross (2730 lbs)