

# Salmon Gutting Machine

## BAADER 142

### Technical Data:

- Fish species: Salmon (*salmo salar*), Sea Trout (*salmo trutta*) and Coho
- Standard working range: 2-7 kg (special conversion kits available for other working ranges – see 2<sup>nd</sup> column)
- Throughput rate:
  - up to 16 fish/min (for 2-7 kg) (stepless adjustable)
- Operator: 1 person for feeding
- Water consumption: abt. 10 l/min.
- Air consumption: abt. 125 l/min (6 bar)
- Power consumption:
 

BAADER 142:	abt. 4 kW
vacuum pump:	abt. 23 kW
cyclone:	abt. 0,5 kW
- Dimensions: see sketch (BAADER 142 with 3,5m inspection belt) (BAADER 142 is also available without inspection belt or with 3m inspection belt)
- Weight (complete)
 

net	abt. 2,935 kg
gross	abt. 3,265 kg

BAADER 142 is combinable with BAADER 200, 427 and 434S

The main bone is nearly free from any black bloodstains originating from the kidneys. Visual inspection for cleanliness as well as possible rinsing of the product are possible directly at the discharge end of the machine.

All units which are required for the operation of the BAADER 142, such as vacuum pump, cyclone and inspection belts, are available from BAADER as well.

To ensure always optimal cuts it is necessary to have optimally sharpened knives. BAADER 64

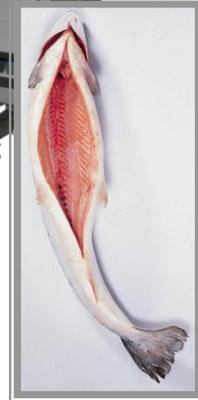
Knife Sharpening Machine is especially designed for that purpose

#### Several conversion kits available:

- for small fish from 1.3 -3.5 kg
- for big fish from 5.0-11.0 kg (throughput rate: up to 12 fish/min)
- pre-headed fish from 2.0 -7.0 kg
- for higher speed 2.0 - 4.5kg (throughput rate: up to 22 fish/min, no PMK/CFK possible)

A special designed Yield Maximising Kit which reduces the amount of insufficiently gutted fish and increases the daily throughput is standard equipment of all new machines as well as the hygiene-kit. Existing machines can be upgraded with a special YMK-Kit, PMK-Kit as well as a Hygienic-Kit.

A newly designed Clean Fish Kit (CFK) can be installed in existing BAADER 142.



### Customer Benefits:

- Performs a Princess-Cut
- Princess-Cut and eviscerating is done fully automatic
- Perfect and clean cut
- abdominal cavity is completely eviscerated and cleaned
- Prevention of excessive contamination by means of closed vacuum piping
- No external damages caused to the fish, e.g. to the scales because of the smooth transport
- Fish without heads can also be processed with little machine modifications

### Machine Applications and Features:

The fish to be processed is loaded manually or in combination with an Auto Feeding System for up to 8 lines with 4 operators. A powerful tail clamp guarantees a gentle transport of the fish.

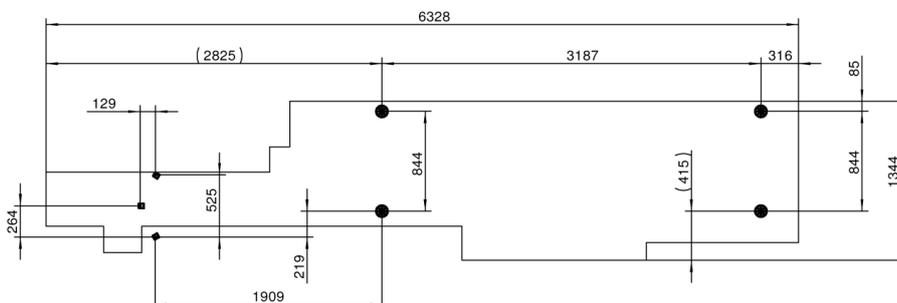
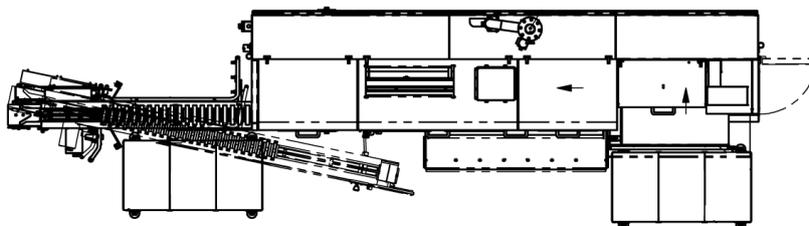
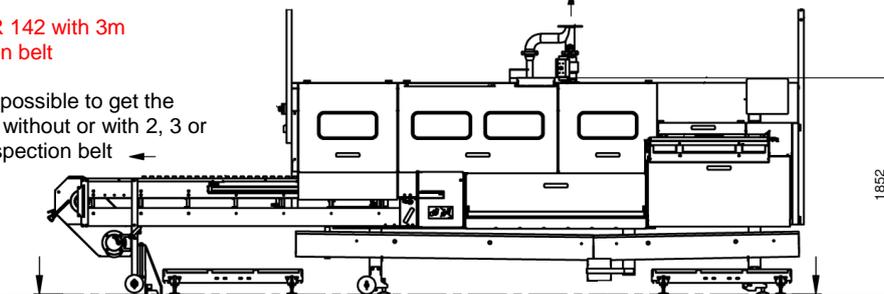
The cut positions are electronically measured for each fish.

Constant speed and continuous processing of the fish fed through the machine.

Perfect mechanical princess cut combined suction devices and throat cutting tools collect and take in the guts.

#### BAADER 142 with 3m inspection belt

It is also possible to get the machine without or with 2, 3 or 3.5 m inspection belt



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!