

## Flatfish Filleting Machine

### BAADER 176

#### Technical Data:

- Processes most species of flatfish
- Working range:  
27 – 55 cm in total length
- Throughput: up to 65 fish/min
- Operator: 1 person
- Water consumption: abt. 10 l/min.
- Power consumption: 4,5 kW
- Dimensions: see sketch

packaging: 2600 x 2250 x 2300 mm  
(basic machine)

- Weight  
net abt. 1,700 kg  
gross abt. 1,800 kg

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!

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#### Customer Benefits:

- The BAADER 176 processes gutted and ungutted fish
- usable for a multitude of different fish species
- it operates computer controlled
- it feeds electronically measured fish exactly to the tools for the tail and head cut.
- In conjunction with the controlled filleting process, optimal cuts and a high yield are achieved.
- Very easy infeed

#### Machine Applications and Features:

This machine processes a great number of different types of flatfish within a size range from 27 – 55 cm in total length. It operates computer controlled and feeds electronically measured fish exactly to the tools for the tail and head cut. In conjunction with the controlled filleting process, optimal cuts and a high yield are achieved.

Optional we can offer a modification kit for processing fish without head.

To ensure always optimal cuts it is necessary to have optimally sharp knives. BAADER 62 Knife Sharpening Machine is designed for that purpose.

