

### Customer Benefits:

- Heading, gutting and filleting in one operation
- The cuts are electronically controlled
- High throughput rate, because of the high speed of the machine
- J-Cut is possible with separate take-away

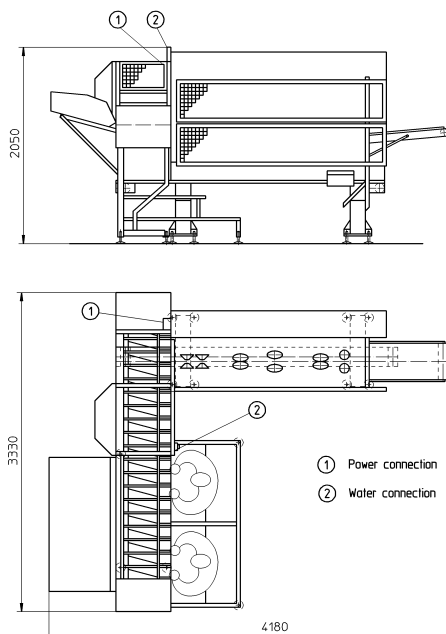
### Machine Applications and Features:

This machine is used for heading and filleting ungutted cod, saithe, haddock from abt. 27-40 cm (=300-650g) as well as whiting and hake from abt. 30 – 45 cm (=300 – 800g) and Alaska Pollack from abt. 32-52cm (=320-1,200g) with extremely high efficiency. Electronic measuring and control systems make for exact cuts and high yield for all fish sizes. The machine can be adjusted to the different types of fish via simple switches. The BAADER 182 produces standard filets as well as pinboneless products. Automatic fillet transfer to a skinning machine BAADER 52.

Two operators place the individual fish onto trays of the feed conveyor. Each fish is measured and thereafter individually controlled and guided through the cutting stations. The straight head cut is performed at an angle according to the shape of the trays. A tail cutting knife removes the protruding tail end.

### Electronic fish control:

The heart of the machine is the electronic control centre. This unit is enclosed in a gas- and watertight box which is mounted at a waterprotected place in the machine housing for double protection. The fish size measurements taken of each individual fish are processed by a computer to the data required to guide the cutting tools. The computer is programmed to the average ratio of head length of belly cavity to the girth of the fish. Dials are provided for adjustment of the ratios to take care of differences in fish species. The operators of the machine can very easily adjust the machine without use of any tools or detailed knowledge of the machine.



Food Processing Machinery

## Whitefish Filleting Machine

### BAADER 182

#### Technical Data:

- Fish species: Cod, Saithe, Haddock, Whiting, Hake, Alaska Pollack and Hoki
- Working range: 27 - 52 cm (depending on species)
- Throughput rate: 120 fish/min (throughput rate of the machine at 100fish/min and a yield of 27% of fillet without skin from ungutted Alaska Pollack)
- Operator: 2 persons
- Water consumption: abt. 40 l/min.
- Power consumption: 6 kW
- Dimensions: see sketch

packaging:

182 heading unit: 3200 x 900 x 1600 mm  
182 filleting unit: 3400 x 1400 x 2080 mm

- Weight  
182 heading unit:  
net abt. 450 kg  
gross abt. 530 kg  
  
182 filleting unit:  
net abt. 1,050 kg  
gross abt. 1,200 kg

BAADER 182 is combinable with BAADER 52

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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