

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:

The BAADER 192 is a filleting machine for whitefish, such as cod, Alaska Pollack and saithe within a working range from abt. 40/45 to 70cm. Heading, gutting and filleting of each fish is performed individually

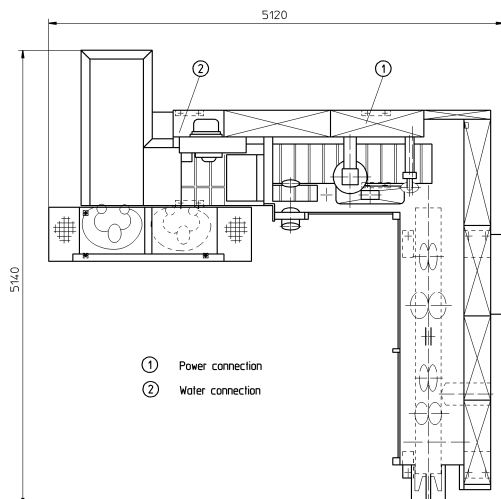
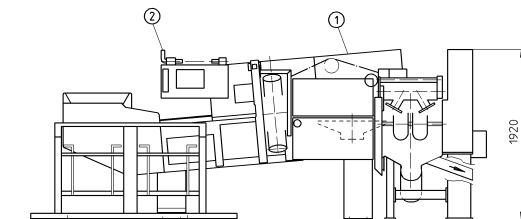


after the size of the fish has been electronically determined in the loading area. An additional advantage is that the extracted roe is almost undamaged. The heading section of this machine can also be supplied as separate heading and gutting and roe recovery unit.

The heading section of the BAADER 192 is equipped with a fish feeding device. From the feeding device the fish can easily be loaded into the transport trays of the heading section. After the fish has been correctly arranged, it is electromechanically measured and automatically pushed into the correct position for heading. A pair of heading knives removes the head by performing a V-cut. Subsequently, a roe carousel extracts the roe and other belly contents from the fish. The after, the fish is transferred to the filleting section. The transfer is made in accordance with the size of the fish in an electronically timed manner. The cuts which are electronically controlled by the computer, can be adapted via selector switches to the corresponding fish structure and to the desired appearance of the product.

It is possible to transfer the fillets to a skinner BAADER 52. The considerably higher yield of this machine in comparison with its predecessors is, among others, achieved by means of an innovative cutting system arranged in way of the back of the fish. It is also electronically controlled and performs the individual cuts in accordance with the fish size. The improved and exactly timed transfer as well as an optimized program control are other measures which contribute to the increase of the yield.

The heading section of the machine can be used as self-contained production unit for heading and gutting (h&g products); its designation is BAADER 192 HR.



Whitefish Filleting Machine

BAADER 192

Technical Data:

- Fish species Cod, Alaska Pollack, Saithe, Haddock, Hoki and Pink Salmon
- Working range: 40-100cm (depending on species)
- Throughput rate: 80-100 fish/min
- Operator: 1 or 2 persons
- Water consumption: abt. 150 l/min.
- Power consumption: 18 kW
- Dimensions: see sketch

packaging:

192: 4750 x 1450 x 2400 mm
192 HR: 3400 x 1600 x 2350 mm

Weight

192
net abt. 1990 kg
gross abt. 2350 kg

192 HR

net abt. 1550 kg
gross abt. 2350 kg

BAADER 192 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!