

**Now stainless steel  
filleting section available!**



Food Processing Machinery

## Heading, Gutting and Filleting Machine for Whitefish

### BAADER 212 HRF

#### Technical Data:

- Fish species: Alaska Pollack, Cod, Hoki and Pink Salmon and similar fish
- Working range: 35-55 cm (depending on species)
- Throughput rate: up to 150 fish/min
- Operator: 2 person
- Water consumption: abt. 80-100l/min.
- Power consumption: 6.0 kW
- incl. roe recovery: 6.4 kW
- Dimensions: see sketch
- Weight  
net: 2,540 kg  
gross: 2,830 kg

The BAADER 212 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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#### Machine Applications and Features:

2 persons load the fish on a belt. In way of the infeed to the heading unit, the size of the fish is electronically determined, and the processing tools moved by stepping motors are individually controlled for each fish via the host computer. According to its size, the fish is first brought into the optimum position for heading. Heading is performed through a V-Cut which saves as much meat as possible and is, beyond this, advantageous for the possible subsequent roe extraction since the guts remain intact. Subsequently, the fish are filleted over the total length without previous tail cut. The controlled heading in form of the V-Cut and the filleting without tail cut result in a maximum fillet yield.

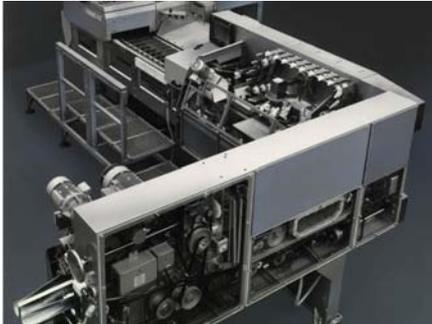
However, the standard design of the BAADER 212 includes a safety tail cutter which reduces any fish of excessive length to the size required for the troublefree filleting process.

#### Roe Extraction:

The heading section of the BAADER 212 is equipped with units and devices for the roe extraction. It is also possible to put the roe extraction unit out of operation. The ulterior installation can be made as well.

Being electronically controlled, the roe extraction unit is operated from the standard control panel of the machine. Thanks to the very gentle treatment, the roe membrane remains as far as possible intact. Guts and roe are discharged from the machine for the subsequent manual selection.

The BAADER 212 HR (Heading and Roe recovery) is as a standalone version available.



#### Customer Benefits:

- Filleting Section now available in stainless steel - also as retrofit for existing machines
- Heading, gutting filleting and roe recovery in one machine
- The production of h&g products is also possible
- J-Cut is possible with separate take-away
- The cuts are electronically controlled
- Three different headcuts available

