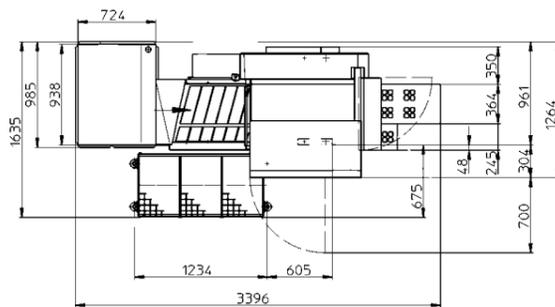
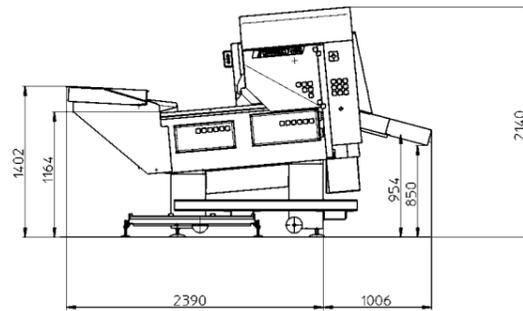
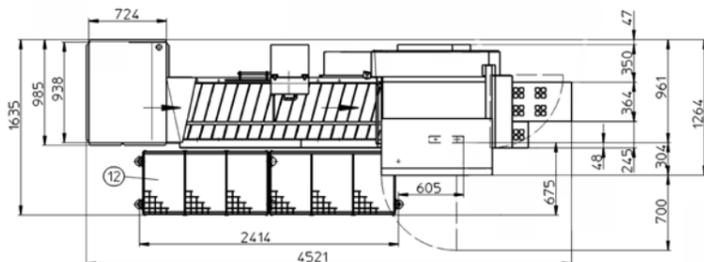
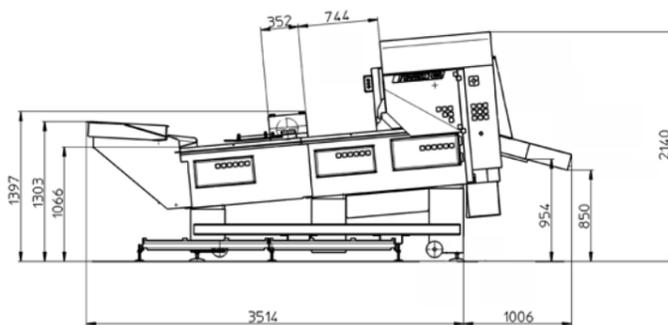


Standard version:



Long version with tail cutter:



Heading Machine for small Whitefish BAADER 408

Technical Data

- **Fish species:**
Haddock, Saithe, Cod
- **Status for processing:** fresh-caught, slaughtered, slaughtered and gutted
- **Working range:**
30-55 cm total fish length
Cod h&g up to 45 cm
- **Throughput:** 70-90 fish/min
extended version: up to 120 fish/min
- **Operator:** 1 person
- **Water:** approx. 14l/min
- **Power:** approx. 2.6 kW
- **Weight:** approx. 900 kg
- **Dimensions:** see sketch

*
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!



Food Processing Machinery

Nordischer Maschinenbau
Rud. Baader GmbH + Co.KG
Postfach 1102 • D-23501 Lübeck
Germany
Tel.: +49/451/5302-0
Fax: +49/451/5302-492
e-mail: fish@baader.com
Internet: www.baader.com

02/2005

Heading Machine for small Whitefish BAADER 408



Special version
with tail cutting unit

- BAADER 408 performs an exact "curved" straight head-cut
- Less scalp fragments and collar bone remains within the fish trunk
- less trimming is required increased productivity - higher yield
- Infeed is by and large operator independent so you will get always an exact head-cut
- all forces are acting on the head instead of the fish body
- in order to avoid damages on the fish trunk and increase the quality of the fillet.
- positive fixation of the fish prevents misscuts
- High capacity for up to two BAADER 208 or the likes
- Optional: vacuum nobbing device
- Optional: extended feeding section for increased speed
- Optional: tail cutting device for Hoki processing (extended feeding section occupied)

General:

The BAADER 408 is a heading machine for whitefish. It processes gutted and ungutted fish.

The operator inserts the fish and then they are automatically positioned so that a perfect head cut is achieved for the complete production. This head-cut can be varied by simple mechanical adjustment.

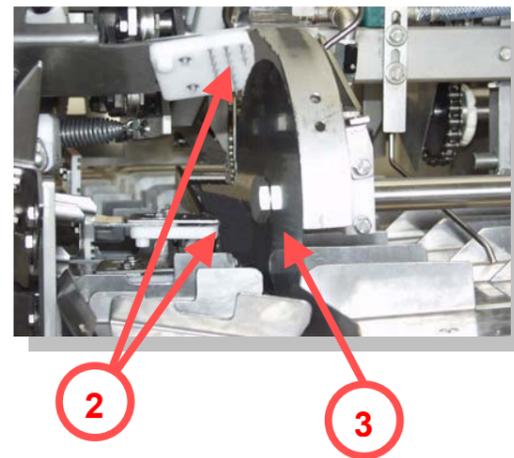
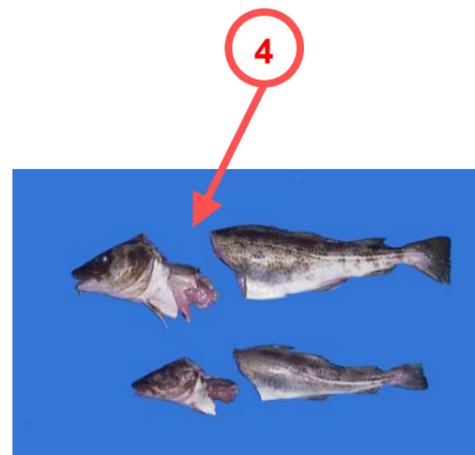
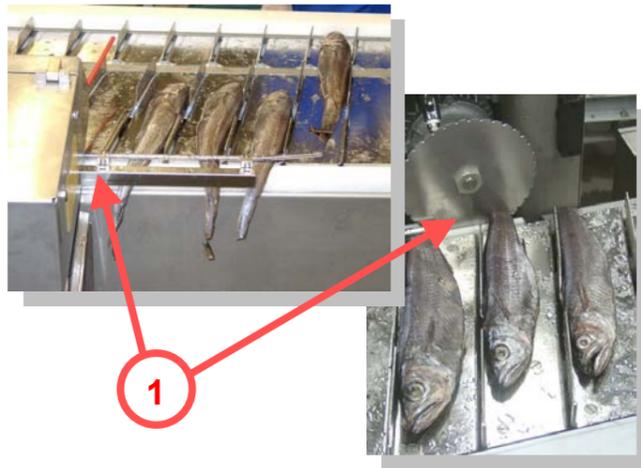
Working method:

If the machines is equipped with a tail cutting unit (1), e.g. for processing Hoki, the fish is positioned by the first operator against an adjustable tail stop for. After the tail is cut off, the second operator is subsequently positioning the fish for the heading procedure. The fish is positioned against its swimming direction by means of a mobile spiked sliding plate (2). This spiked plate pushes the fish head until the upper lateral fin bears against the fin catchers. Then the head is cut off the trunk with a straight cut while pressing the fish against the heading knife

BAADER 408 can be combined with the following filleting machines*:

- BAADER 208 (working range total length: 27-55 cm)
- BAADER 190 (working range total length: 33-66 cm)
- BAADER 184 (working range total length: 30-70 cm)
- BAADER 185 (working range total length: 50-80/100 cm)
- BAADER 187 (working range total length: 30-55 cm)
- BAADER 188 (working range total length: 35-70 cm)

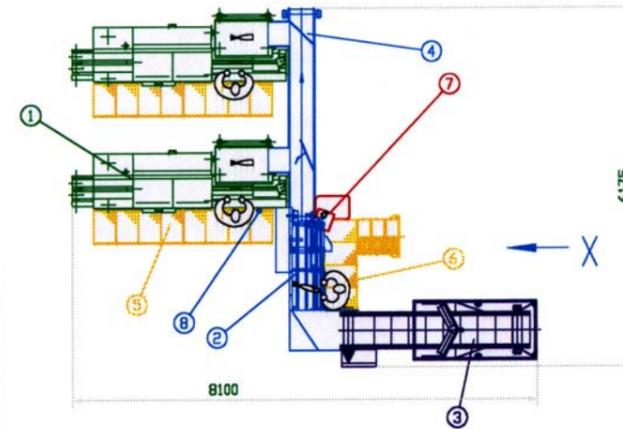
* Limited to the working range of the BAADER 408



Option:

Complete System feeding the BAADER 408 and 1 or 2 Filleting machines to your specific needs, including e.g. automatic de-icing system with a holding capacity of 1.5 tons of raw material.

Feeding System BAADER 408 Heading Machine and 1-2 BAADER Filleting Machines (exemplary layout)



- LEGEND:**
- (1) BAADER 208 or the likes
 - (2) BAADER 408
 - (3) S-shaped conveyor with de-icer
 - (4) Belt conveyor, deheaded fish
 - (5) Operator platform of BA208
 - (6) Operator platform with stair of BA 408
 - (7) Bin for the heads
 - (8) Foot switch

Customer Benefits:

- Well structured logistics
- Continuous product flow
- Also available for layouts with 1 filleting machine only

Option:

A checkweigher can be added to the system to take out pre-specified size fish per filleting machine, allowing exact specific adjustments.

The fish is dropped onto the receiving hopper of the BAADER 408 heading machine.

Machine Applications and Features:

The system receives gutted fish, head on, out of boxes or containers. The boxes may contain different amounts of ice.

The boxes will be unloaded into the hopper of the BAADER 408 (pos.3) The hopper holds up to 1m³ fish as well as water allowing a separation of fish and ice. The conveyor transports the fish out of the hopper, leaving the ice in the water. The ice floats with the excess water out of the hopper into the drain.

After cutting off the head, the body is dropped onto the conveyor belt (pos. 4) and is transported to the filleting machine BAADER 208 or the like.

The operator of the first BAADER 208 has a foot switch to open and close the gate of the conveyor (pos.4) to feed fish into his receiving hopper. The second BAADER 208 will get the rest of the headed fish.

The heads chute into a standard container.

The BAADER 408 operator controls that the filleting machine(s) has/have adequate fish in order to avoid overflow.