



Photo: 6 tracks



Grading is possible within 4 to 5 size ranges. In order to prevent the fish from accumulating or lying in a transverse position, guide rails with

### Customer Benefits:

- Exact grading
- Stepless adjustable
- Build in hydraulic pump
- Easy to clean
- Careful handling of the raw material

### Machine Applications and Features:

This machine is used for grading herrings or mackerels, i.e. pelagic fish, as well as small to medium sized whitefish (e.g. Alaska pollack and the like).

Inclined conical slideways are formed by rotating rollers of 3m or 4m in length. Via a chute, these slideways are continuously fed with fish which glide downward and are transferred according to their thickness (and thus their size) to separate conveyor belts or containers.

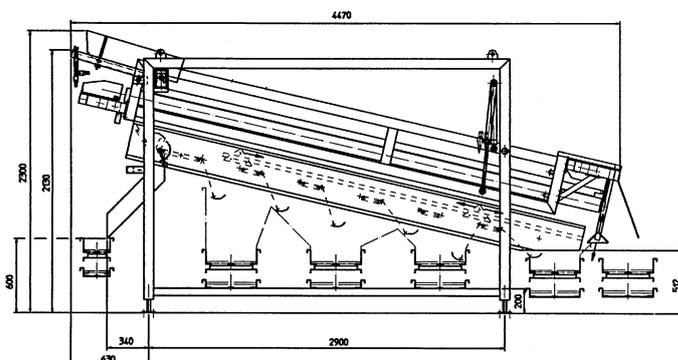
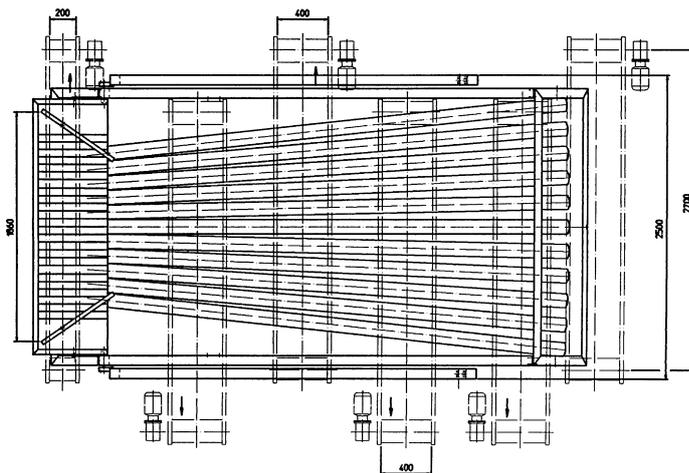
knuckles are arranged above the rotating rollers so that all fish are guided in longitudinal direction through the grading system. Water spraying nozzles wet the rollers.

For different grading necessities, the roller distances at the beginning and at the end can be exactly adjusted by means of spindles adjustable via a handwheel. Readable marks facilitate the exact adjustment for alternating batches.

The grading tracks are precisely adjustable so that pelagic fish (herrings) can already be graded from a length of abt. 17 cm. As regards whitefish, the upper limit is between 80 and 90 cm in length. The working speed as well as a perfect material flow are influenced by the inclination of the grading tracks which is continuously variable via a hydraulic cylinder.

The BAADER 487 is best suitable both for shore and on-board operation.

The standard version uses a hydraulic drive either by connection to an existing hydraulic system or by means of a hydraulic unit integrated in the machine. The machine built of high-grade stainless materials is a robust construction and designed for continuous operation.



Food Processing Machinery

## Fish Grading Machine

### BAADER 487

#### Technical Data:

- Processes whitefish up to a maximum length of 90 cm / pelagic fish from about 17 cm in total length
- Throughput rate:  
whitefish: up to 50 t/h  
pelagic: up to 35 t/h
- Operator: none
- Water consumption: abt. 20 l/min.
- Power consumption: 1.5 kW (hydraulic unit)
- Dimensions:  
487/12 tracks: 3450x2900x2150 mm  
487/10 tracks: 3450x2500x2150mm  
487/8 tracks: 3450x2100x2150 mm  
487/6 tracks: 3450x1700x2150 mm  
487/4 tracks: 3450x1300x2150 mm
- packaging:  
487/12 tracks: 4500x3000x2300 mm  
487/10 tracks: 4500x2600x2300 mm  
487/8 tracks: 4500x2200x1300 mm  
487/6 tracks: 4500x1800x2300 mm  
487/4 tracks: 4500x1400x2300 mm
- Weight  
487/12 tracks 1,800 kg  
487/10 tracks 1,600 kg  
487/8 tracks: 1,400 kg  
487/6 tracks: 1,200 kg  
487/4 tracks: 1,000 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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