



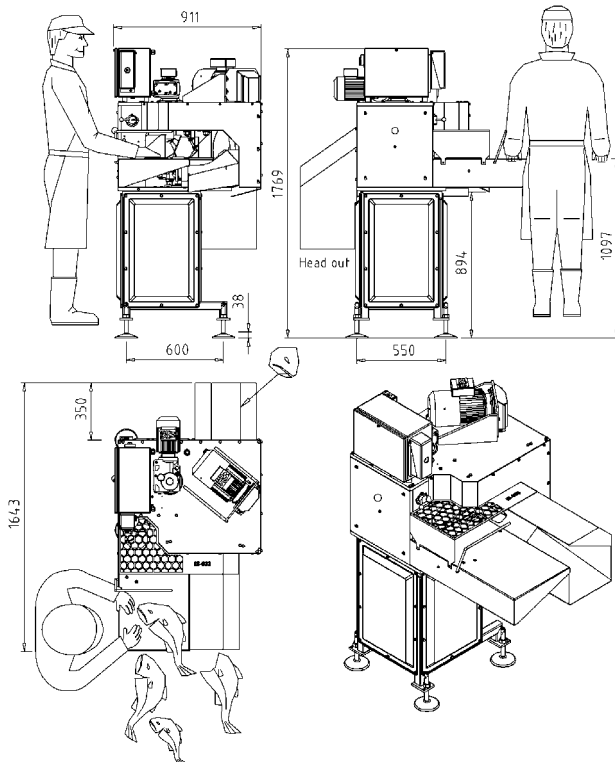
Machine Applications and Features:

The fish is placed belly to operator head first into the machine. The fish head is held and the entire fish is transported to the knife section where a high-yield head cut is performed. The main body of the fish, with collarbone on, discharges to the front of the machine. The head is transported via a chute to the rear of the machine.

Thanks to its construction, the operator has a clear view of the machine. Adjustments e.g. for adaptations or service operation, are performed easily and operator-friendly as well as knife replacement.

Customer Benefits:

- Depending on shift time, working days and capacity the pay back time can be less than one year
- Maximum yield
- Easy handling and cleanup
- No size adjustment necessary



Heading Machine for Whitefish

BAADER IS033

Technical Data:

- Processes: Cod and other whitefish with throat cut
- Throughput rate: up to 30 fish/min
- Working range: 1-13 kg
- Operator: 1 person
- Water consumption: 10 l/min.
- Power consumption: 2.2 kW

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!