

Whitefish Filleting Machine

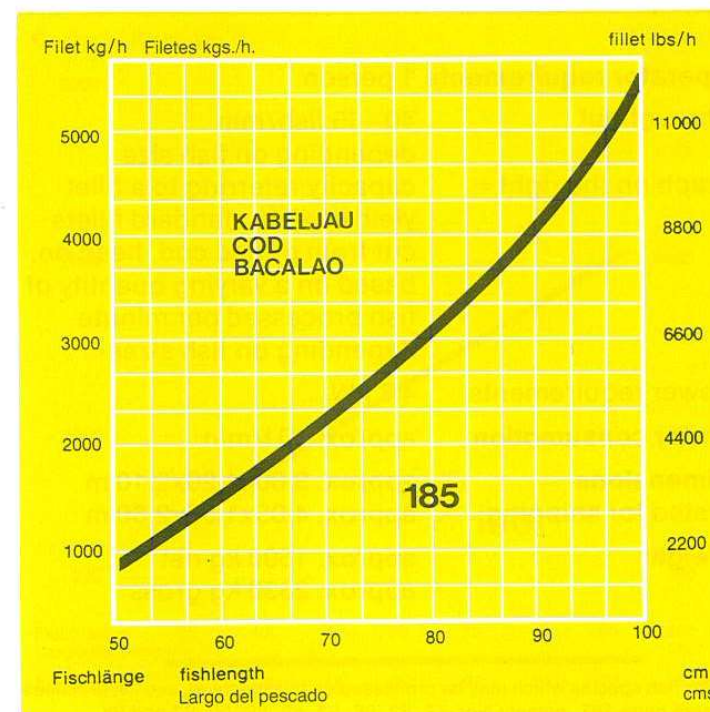
Logical progress in the development of our range of processing equipment led from the proven BAADER 184 filleting machine to the model BAADER 185. Its operating range* covers cods of 50–100 cm (1–8.5 kg), saithe of 50–90 cm (1–6 kg), and haddock of 50–80 cm (1–4.5 kg), whereat cm means total fish length and kg = gutted fish with the head left on.

Like BAADER 184, this machine operates automatically with an integrated skinning unit. It is highly efficient producing fillets of optimum quality at high yield.

The special designs:

BAADER 185 K with collar bone cutter,

BAADER 185 P with computer controlled pinbone cutter and belly flap cutter.



Operator requirements

1 person

Throughput

graph on the right =

24–32 fish/min depending on size, steplessly variable output at 32–24 fish/min and average 50% yield of skinned fillet from gutted cod with head

Power requirements

10 kW

Water consumption

approx. 28 l/min

Dimensions

crated for shipping

approx. 6.90x1.86x1.50 m

approx. 7.17x1.77x1.93 m

Weight

with collar bone

approx. 2650 kg net

cutter

approx. 2800 kg net

packing

approx. 730 kg tare

* For fish species which may be processed on this machine, see list of names from page 167, namely Nos 76, 77, 83, 93, 94, 96, 97, 98 and in some cases also Nos 70, 171 and 172.