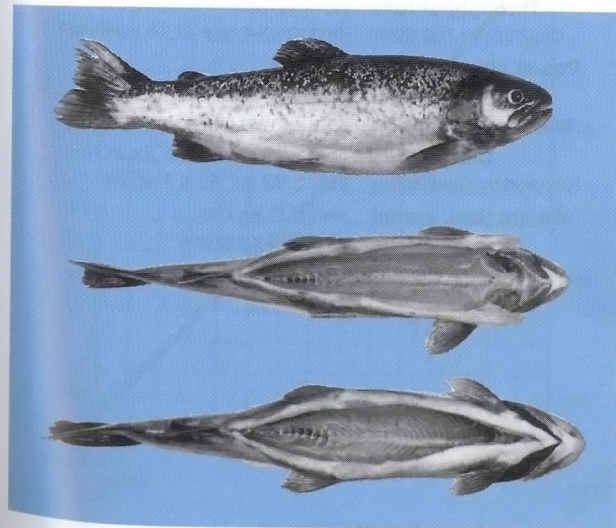


Trout and Mackerel Gutting Machine

This machine is used for gutting fish* of a live weight from abt. 240 to 650 g in a commercial manner. The abdominal cavity is opened with a clean cut and the guts including the kidney are completely removed by means of vacuum suction.

The raw product graded into two size ranges is arranged in trays and then fed through the gutting and eviscerating tools while being safely held by clamps. The gills can either be removed or retained in the fish. This requires but an easy adaptation of the machine. The normal version of the BAADER 140 operates with 22 cycles/min. Exchangeable chain wheels make for a throughput rate of 38 cycles/min. However, in this case a stronger vacuum pump is required. As far as the processing of mackerels* of a live weight from abt. 300 to 650 g is concerned, a laser beam facilitates the exact central arrangement of the fish in the trays.



Operator requirements	1 person
Throughput rate	up to 22 fish/min
special version	up to 38 fish/min
Power consumption	0.95 kW
vacuum pump	2.20 kW
vacuum pump 38 fish	3.00 kW
Water consumption	abt. 1.2 l/min
special version 38 fish	abt. 2.4 l/min
Dimensions	abt. 3.00 x 1.00 x 1.20 m
seaworthy packaging including	
vacuum pump	abt. 3.22 x 1.27 x 1.50 m
Weight (incl. pump)	abt. 350 kg net abt. 630 kg gross
special version	abt. 400 kg net abt. 710 kg gross

* For fish species which can be processed, please refer to list of fish names from page 171 no. 25, 26, 156 and 158.