



Customer Benefits:

- Performs a Princess-Cut
- Princess-Cut and eviscerating is done fully automatic
- Perfect and clean cut
- abdominal cavity is completely eviscerated and cleaned
- Works with headless fish as well
- Throughcut for further processing purposes possible
- Prevention of excessive contamination by means of closed vacuum piping
- No external damages caused to the fish, e.g. to the scales because of the smooth transport

Machine Applications and Features:

The fish to be processed is loaded manually.

A powerful tail clip makes for a gentle transport of the fish.

Electronic measurement and computation of the position of the cuts on the fish. Constant speed and continuous

processing of the fish fed through the machine.

Perfect mechanical princess cut

Combined suction devices and throat cutting tools collect and take in the guts.

The throat is separated from inside the head while the gills are completely retained on the fish.

The main bone is free from any black bloodstains originating from the kidneys.

Conveyance of the fish to the discharge end and release for removal.

Visual inspection for cleanliness as well as possible rinsing of the product are possible directly at the discharge end of the machine.

All units which are required for the operation of the BAADER 142, such as vacuum pump, cyclone and inspection belts, are available from BAADER as well.

To ensure always optimal cuts it is necessary to have optimally sharpened knives. BAADER 64 Knife Sharpening Machine is especially designed for that purpose

Several conversion kits available:

- for small fish from 1.3 - 3.5 kg
- for big fish from 5.0 - 11.0 kg (throughput rate: up to 12 fish/min)
- pre-headed fish from 2.0 - 7.0 kg
- for more speed (6tail clamps) 2.0 - 4.5kg (throughput rate: up to 22 fish/min)

A newly developed upgrade kit (YMK) substantially reduces the amount of insufficiently gutted fish and increases the daily throughput.

A newly developed automatic feeding system enables you to run up to 3 Gutting Machines BAADER 142 with only 1 operator.

Also newly developed is a Gut-Package-Separation System (GPS) which ensures that, after the salmon is gutted the gut package is sorted out undamaged and not contaminated with blood or water.



Food Processing Machinery

Salmon Gutting Machine

BAADER 142

Technical Data:

- Fish species: Salmon (salmo salar), Sea Trout (salmo trutta) and Coho from 1.3 – 11 kg fish, head on or head off
- Throughput rate:
 - up to 16 fish/min (for 2-7 kg) (stepless adjustable)
- Operator: 1 person for feeding
- Water consumption: abt. 10 l/min.
- Air consumption: abt. 125 l/min (6 bar)
- Power consumption:

BAADER 142:	abt. 4 kW
vacuum pump:	abt. 23 kW
cyclone:	abt. 0,5 kW
- Dimensions: see sketch
- packaging: 4600 x 1500 x 225 (basic machines without cyclone etc.)
- Weight (complete)

net	abt. 2935 kg
gross	abt. 3265 kg

BAADER 142 is combinable with BAADER 200, 427 and 434S

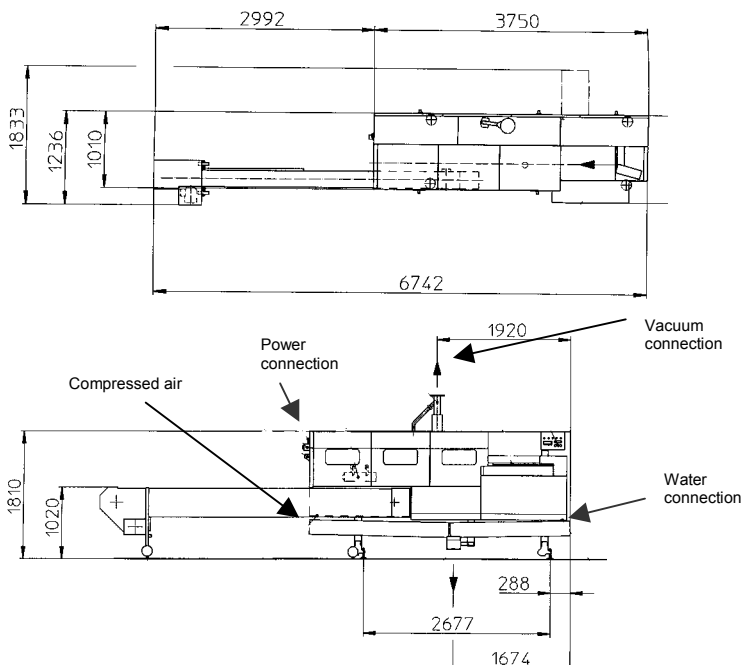
The indicated limits of the working ranges may vary as a function of the proportion, quality and nutritional condition of the fish. In order to achieve an optimal result, it is recommended to adjust the machine within its working range to the fish sizes mainly to be processed. Live fish and those in 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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