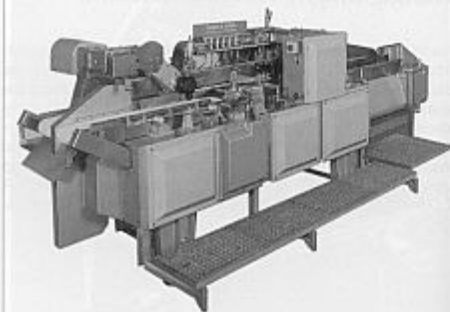


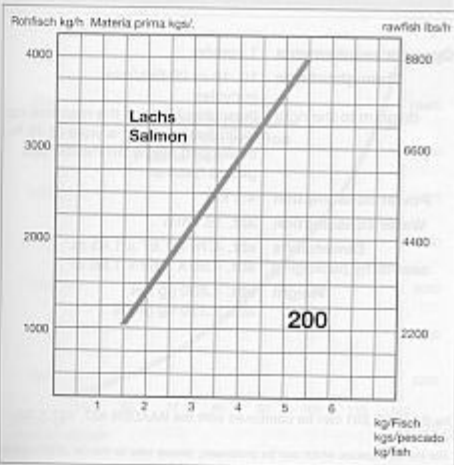
## Filleting Machine



This machine processes gutted and headed fish\* with and without collar bone. It can be equipped for salmon from abt. 1.5 to 5.5 kg (= h&g) up to 15 fish/min sea trout from abt. 0.7 to 4 kg (= h&g) up to 15 fish/min tuna from abt. 1.5 to 6 kg (= round fish) up to 35 fish/min whitefish from abt. 40 to 90 cm (= in total length) up to 25 fish/min

The fish are fed through the tools in such a manner that the fillets are not submitted to any stress which is a prerequisite for a smooth surface of the cut. The salmon version produces both fillets with and without collar bone, and after adaptation, salmon sides on which the rib bones are retained.

<b>Operator requirements</b>	1 person
<b>Working range</b>	salmon, headed and gutted from 1.5 to 5.5 kg (= 1.6 to 6 kg gutted head on)
<b>Throughput rate</b>	15 to 35 fish/min depending upon the type of fish
diagram to the right	throughput rate of the machine when processing salmon
<b>Power consumption</b>	5 kW
<b>Water consumption</b>	abt. 9 l/min
<b>Dimensions</b>	abt. 4.30 x 1.75 x 1.50 m
seaworthy packaging	abt. 4.50 x 1.60 x 1.86 m
<b>Weight</b>	abt. 1,800 kg net abt. 2,230 kg gross



The BAADER 200 can be combined with the BAADER 52, 52 DS, 52T, 161, 166, 426, 427.

\* For the fish species which can be processed, please refer to the list of fish named from page 171 no. 17, 18, 19, 20, 24, 26 and in some cases also no. 76, 77, 82, 83, 98, 97, 151, 159 and 161.