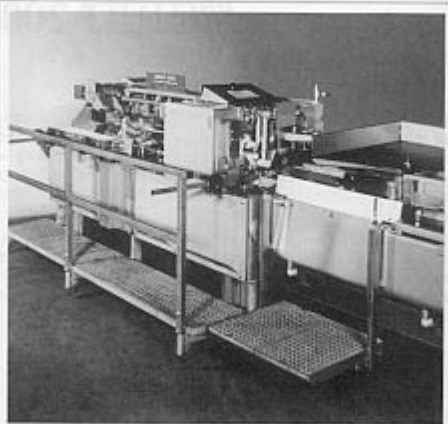


Filleting Machine

The BAADER 201 produces standard fillets from headed and gutted fish without collar bone. It is laid out for large fish and equipped with an ergonomically designed loading facility, scraping tools working on large surfaces and a special fish guidance assembly to achieve a particularly clean cut at high yield. Thanks to its compact design, the BAADER 201 is especially suitable for on-board use. It is possible to connect two BAADER skinning machines.

Working range*:

Atlantic cod	abt. 50 - 120 cm (= max. 13 kg)
Pacific cod	abt. 54 - 108 cm (= max. 13 kg)
Saithe	abt. 60 - 120 cm (= max. 12 kg)
Salmon	max. 9 kg
Tuna	abt. 4,5 to max. 9 kg



Operator requirements	1 person
Throughput rate	10, 18 or 20 fish/min in cycles
diagram to the right	throughput rate of the machine up to 20 fish/min with a yield of 45 % of skinned fillet from Pacific cod gutted head on
Power consumption	4,5 kW
Water consumption	abt. 16 l/min
Dimensions	abt. 4,70 x 1,67 x 1,45 m
seaworthy packaging	abt. 4,50 x 1,60 x 1,86 m
Weight	abt. 1,800 kg net abt. 2,230 kg gross



The BAADER 201 can be combined with the BAADER 427, 427 T, 52, 52 OS, 52 T.

* For the fish species which can be processed, please refer to the list of fish names from page 171 no. 24, 76, 77, 97, 151, 159 and 161.