



Customer Benefits:

- Only the skin is removed leaving the silver mirror on the fillets
- simple conversion from standard to deep skinning
- robust construction for long continuous operation
- equipped with special designed skin carrier rollers the fillets are treated softly and therefore look very smooth

Machine Applications and Features:

The BAADER 52 operates both as normal skinning machine according to the time-tested peeling procedure which retains the silver film on the fillet, and as deep-skinning machine BAADER 52DS which removes the skin together with the fatty layer between the skin and the muscular tissue by means of an oscillating blade; the thickness of cut is adjustable. This method is e.g. used for salmon, redfish, whitefish etc.

The operative range covers all sizes of whitefish and redfish.

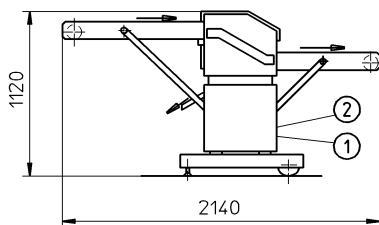
Led between a fixed special knife and the skin carrying roller the skin is firmly seized and removed in such a manner that the silver film is retained on the fillet. When processing small fillets, the favourable working width of 400 mm allows multipassage skinning.

Apart from its great reliability in operation, BAADER 52 features extreme quiet running.

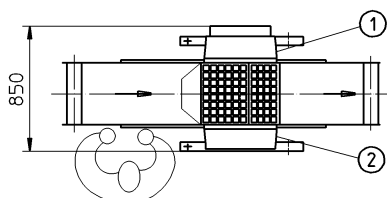
BAADER 52 is of robust construction for long continuous operation. The highly precise shaft bearing guarantees permanent high product quality.

For ease of maintenance, the machine is equipped with a centralized lubrication and allows good accessibility to all functional areas. Beyond this, rollers and knives can be easily installed and dismantled. The safety for the operator is increased by safety switches arranged on protective gratings and coverings.

The BAADER 52 DS can be converted into a standard skinning machine. The oscillating knife can be simply replaced by a fixed knife.



- ① Power connection
- ② Water connection



Food Processing Machinery

Skinning Machine

BAADER 52 BAADER 52 DS

Technical Data:

- Fish species: Salmon, Redfish, Whitefish and Tuna
 - Working range: up to 35 cm width
 - Throughput rate: up 150 fillets/min depending on the machine type
 - Operator: 1 person
 - Water consumption: abt. 25 l/min.
 - Power consumption:
52 : 1.5 kW
52 DS: 2.0 kW
 - Dimensions: see sketch
- packaging: 2200 x 1000 x 1220 mm
- Weight
net abt. 348 kg
gross abt. 427 kg

BAADER 52 is combinable with BAADER 151, 182, 192, 200, 201 and 212

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!



Food Processing Machinery

Nordischer Maschinenbau
Rud.Baader GmbH + Co.KG
Postfach1102 • D-23501 Lübeck
Germany
Tel.: +49/451/5302-0
Fax: +49/451/5302-492
e-mail: fish@baader.com
Internet: www.baader.com