

# Whitefish Skinning Machine

## BAADER 59

### Technical Data

- **Fish species:**  
Cod, Saithe, Haddock
- **Working range:**  
Width: max. 300mm  
Length: unlimited - according to the working range of the preceding filleting machine:  
BAADER 184, BAADER 185, BAADER 200, BAADER 189, BAADER 580
- **Throughput:**  
up to 80 fillets/ min in two lanes
- **Operation:**  
1 person depending on line configuration

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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### Customer Benefits:

- High quality of the fillet – smooth like a mirror – even on soft fish
- Less downgrade
- Fillet output straight and separate for inspection
- Easier trimming
- User friendly to maintain and clean



Open for cleaning

### Machine Applications and Features:

This newly developed skinner BAADER 59 is the start for a new generation of skinners.

It is designed to process fillets tail first with a minimum spacing of 10 cm.

The BAADER 59 automatically release any fillets that hang-up in the knife area due to collar bone defects.

It can be fed manually or by BAADER 184, 185, 189, 200, 580. The speed can be adapted to all saddle machines.

A separate pre-cut at the tail area ensures a straight output of the fillet to a further process like your candling table.

