

Straight-Cut Heading Machine

BAADER 429

Technical Data:

- Fish species / working range: Whitefish, Redfish and similar fish from 30-110 cm in total length (thickness max. 150 mm)
- Throughput rate: max. 50 fish/min contingent upon the size and species
- Operator: 1 person
- Water consumption: abt. 8 l/min.
- Power consumption: 1.5 kW suction unit: depending on application
- Dimensions: see sketch

packaging: 2100 x 1500 x 2000 mm

- Weight
net abt. 630 kg
gross abt. 740 kg

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!



Customer Benefits:

- Wide working range
- Multi-species possible
- Easy operation
- Head cut angle as per requirements
- Available with or without vacuum gutting peripherals

Machine Applications and Features:

This machine is suitable for heading, and as a special version, it can also be used for gutting whitefish, redfish and similar fish with a maximum back width of up to 150 mm. Depending on how the fish is arranged, the head cut is performed either in a straight or oblique manner. Thanks to a dorsal fin fixing device, the fish can be loaded, so that they are exactly positioned for being pushed into the doubleacting fish conveyance system.

All in all, maintenance and cleaning of the BAADER 429 is extremely easy, it consists of noncorroding materials, such as stainless steel and food-safe plastics.

Options:

After heading, the fish fed through the machine opens according to its size a multi-flap cover arranged in front of a vacuum suction socket which draws the guts out of the abdominal cavity. The efficient gutting process is ensured by a rotating impeller incorporated in the suction head. The special multi-flap cover in front of the vacuum suction device allows the effective processing of each fish size at a constant maximum vacuum. The cleanliness of the abdominal cavity is contingent upon the freshness and consistency of its contents, in particular, as far as roe and milt are concerned. The collection bin under the machine, which is maintained under vacuum by a separate vacuum pump, can be positioned with its largely dimensioned outlet socket either on the left-hand or right-hand side which depends on the local conditions.

Different vacuum system are available.

