

Baader 603 Bone separator

Condition: Working

Baader 603 is used for separating raw meat material from waste components, such as cartilages, veins, skin and bones. This machine can gently refine different raw product: fillet with or without skin, pinbone strips and trimmings, whole main bones and collar bones. Such model of separator with better productivity differ improved construction of loading and reliability.



A flexible squeezing belt transports the product to a perforated drum and gently squeezes the fish meat through the perforation. The harder particles such as bones, fins and skin remain outside of the drum. The raw product and the hole diameter of the drum determine the texture of the final product.

Baader 603 combine all advantages another separators of new generation to criteria such as quality of product, repair ability, endurance and high hygiene due to using new technical solutions and qualitative materials.

Drum: 1,3 mm.

Capacity: 2200 kg per hour

Dimensions (LxWxH): 1100 x 1800 x 1900 mm.

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