

Baader 35 Filleting machine for pelagic fish and Cabinplant vacuum plant



Condition: After service

The Baader 35 is a processing machine for pelagic fish. Starting from round fish, it can manufacture the total product line, such as butterfly fillets, single fillets (with or without skin), fillet pieces (without skin), nobbed and fried-fish products. This machine processes different fish such as herring, salt and herb herring, mackerel, plehard, sardine, trout within a range from 22 to 42 cm in total length. The basic machine can be quickly adapted to the desired product and type of fish through easy exchange of whole sub-assemblies and components.

This line is completed with vacuum unit by Cabinplant.

Capacity: up to 250 fish per minute.

Power consumption: 4,5 kW

Water consumption: 15 liters per minute.

Dimensions (LxWxH): 3950 x 2600 x 1570 mm

Weight (net/gross): 1293/177 kg

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