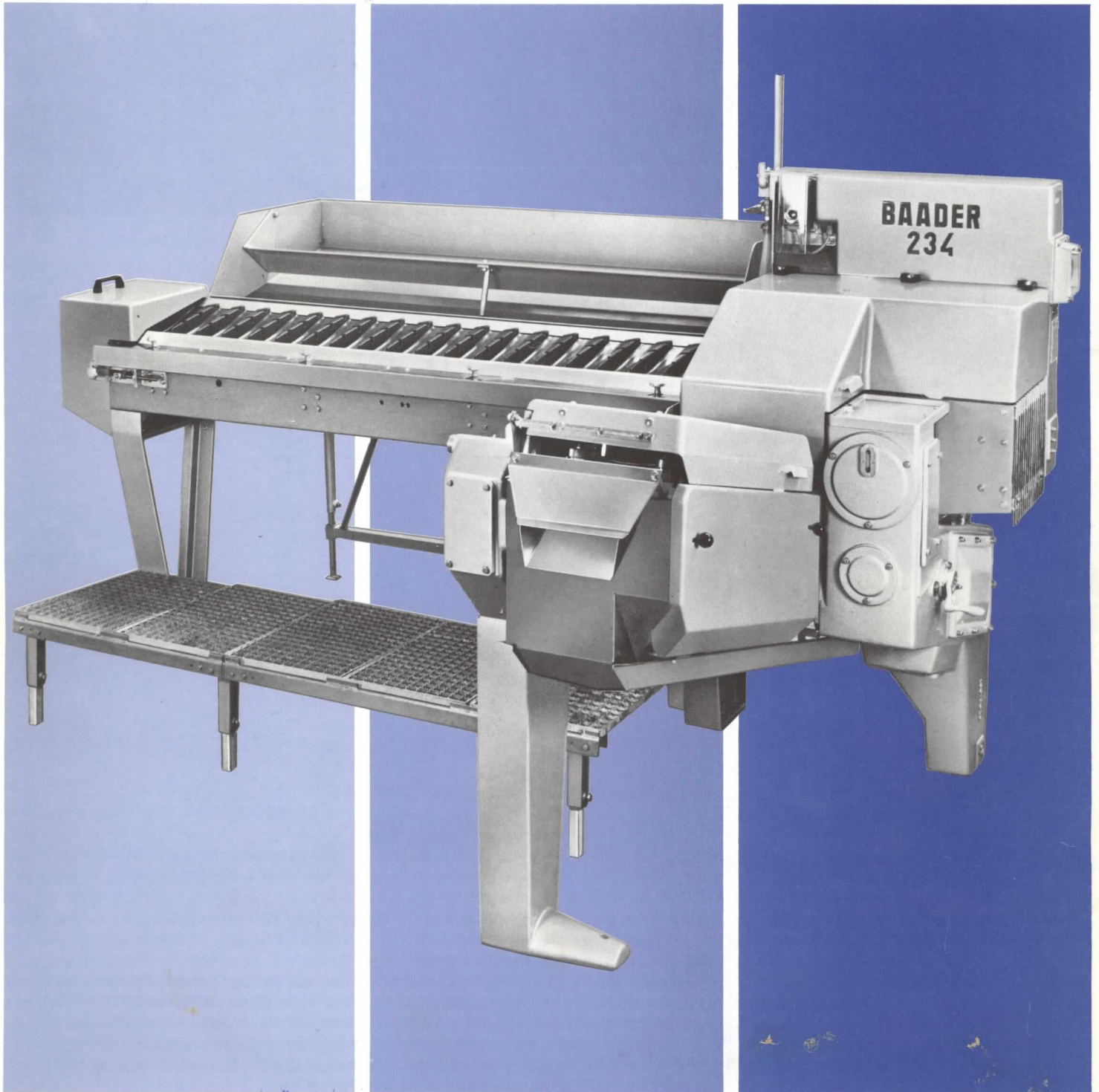


**BAADER**®

**234**

**Herring Filleting Machine**



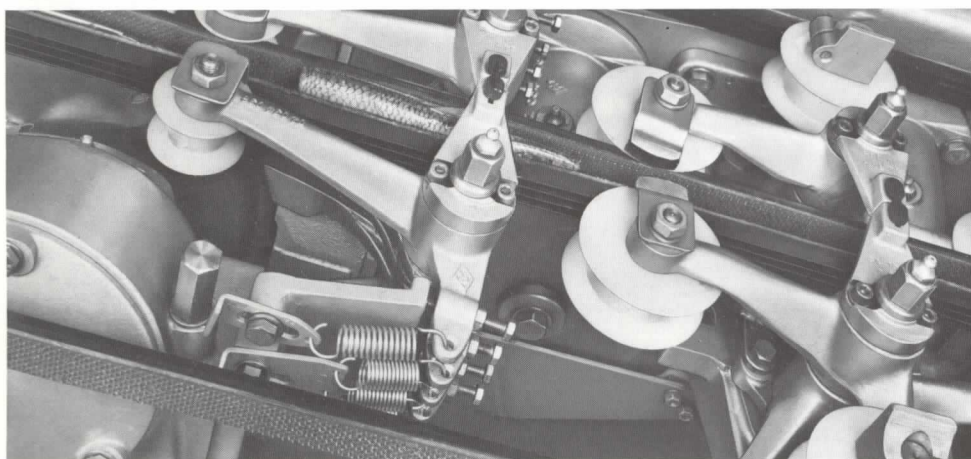
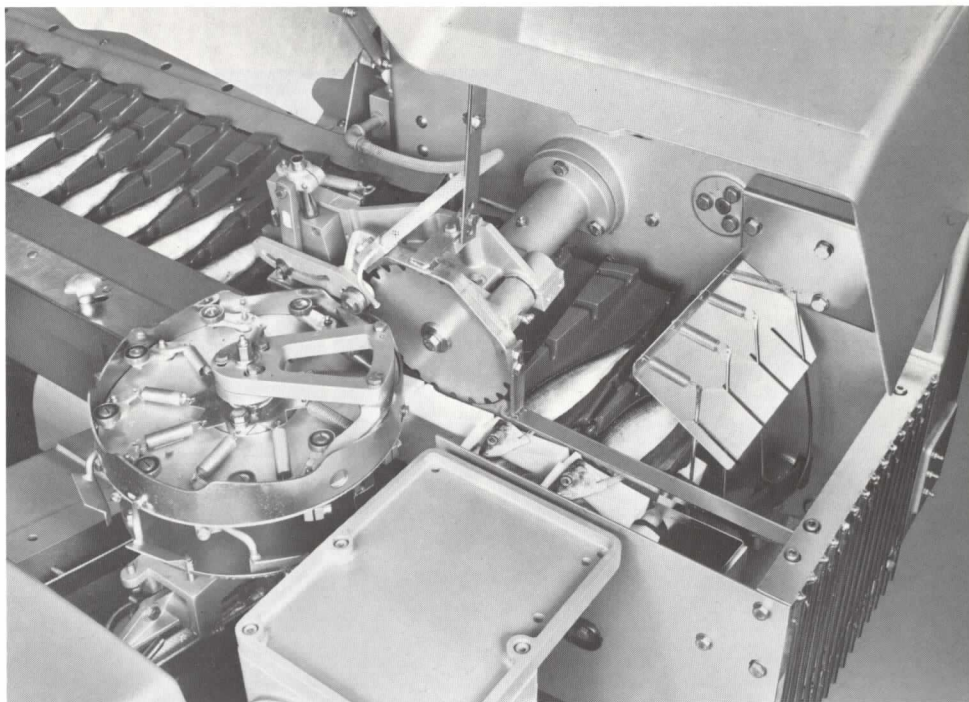
**Nordischer Maschinenbau Rud. Baader**

**BAADER® 234**

## Herring Filleting Machine

### GENERAL

The well known Herring Filleting Machine BAADER 34 has completely been redesigned to effect several improvements and to extend its range of application by new additional attachments. This machine called BAADER 234 is designed for processing fresh herrings but also salted and spiced herrings of abt. 20–40 cm total length as well as mackerels of 26–40 cm total length. The limit in fish height is 10 cm.



### CONCEPT

Feed trays located at an angle greatly simplify manual feeding and ensure that the fish loaded on their correct side automatically slide to the stop abutment of the special head length control system. The heading belt with the feeding trays was modified, and its length gives space for 3 operators for manual feeding.

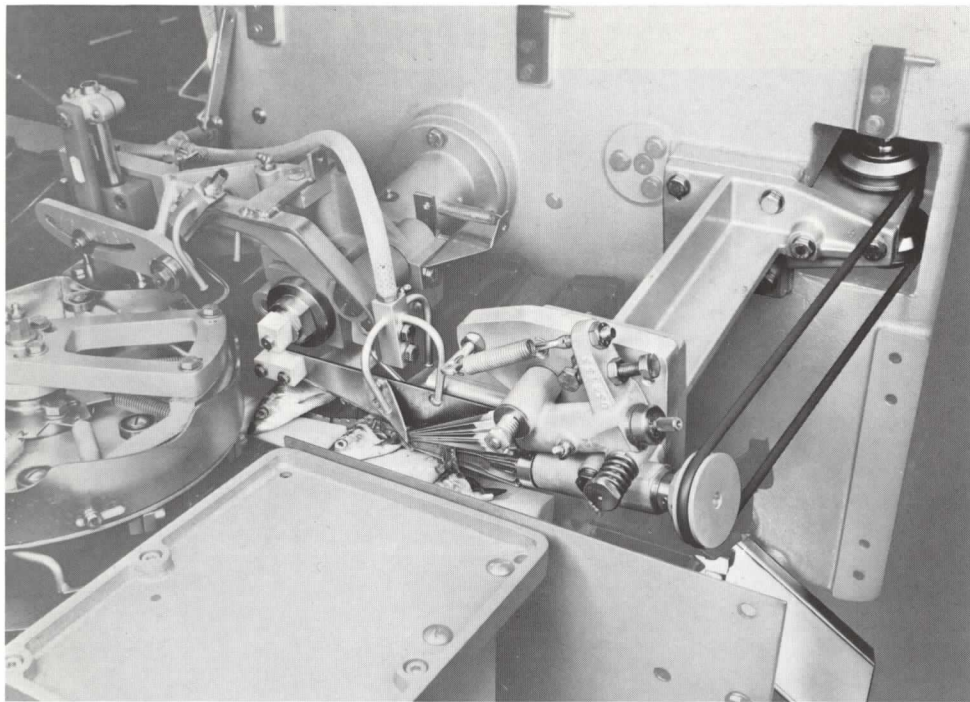
The speed is steplessly variable to a capacity of up to 250 fish per minute. The machine can therefore be accurately adapted to the operating rhythm of the machine operators. Combined with easier loading this reduces fatigue and therefore enables the full efficiency to be utilized. The shape of the feeding trays was changed to comply with the requirements of automatic feeding allowing a combination with the automatic feeder BAADER 482. The result is a fully automatic filleting line which can fully utilize the high capacity of up to 250 fish/min with only one supervising person.

### HIGH YIELD

The BAADER 234 is designed for processing fish of greatly differing sizes. The machine achieves optimum yield by means of the precisely adjustable cutting tools. The simple head length control system proved in Baader nobbing machines, directly controlled by the fish itself through cam tracks and springs, guides the herring under the heading knife so that the heads are severed immediately behind the gills without any loss despite differences in the fish lengths. After reversal of the tray chain, the fish is first passed alongside a circular knife, which cuts off the tail to an adjustable length, after which the fish drops into the filleting part of the machine. In this machine part the fish is accelerated in the forward direction by specially shaped belts with cleats and is guided without slip through the filleting knives by two feed belts fitted with fine wire bristles.

### SMOOTH CUT

The high cutting speed of this new high speed herring filleting machine results in particularly smooth cuts and a very neat final result. The machine can be adjusted by simple resetting to suit the desired end product, namely:  
Block fillets  
Single fillets without dorsal fin and belly cut or dressed herrings  
Milts and roes may be separately removed from the remaining waste by the fitting of an additional chute.



### EASY OPERATION

The BAADER 234 is easily operated and requires only simple maintenance and cleaning. The top part of the machine may be swung open with a single movement to expose all cutting tools. Collecting belts for the waste may be conveniently accommodated under the machine.

The machine incorporates a safety trip system for shutting down in the event of blockages. Corrosion-resistance and hygienic conditions are ensured by the selection of modern materials which include anodized aluminium, stainless steel and plastics.

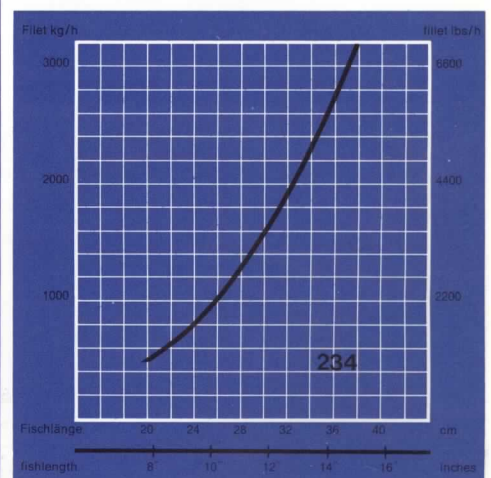


### OPTIONAL EQUIPMENT FOR NOBBING

The canning industry demands occasionally only simple nobbing of the fish. The BAADER 234 has been prepared for this. A conversion kit can easily be installed to adjust the machine for nobbing. Our illustration clearly shows the ready-mounted conversion kit. Instead of the heading knife the shaft drives the excenter of the nobbing scissors. Flange-mounted to the back wall, there is the reliable BAADER nobbing unit with the easy to install belt drive. The nobbed fish leave the machine at the side on an additional chute. Since it is irrelevant for the nobbing operation if the fish travels back or belly forward through the nobbing unit, feeding of the BAADER 234 becomes much easier when operated as nobbing machine.

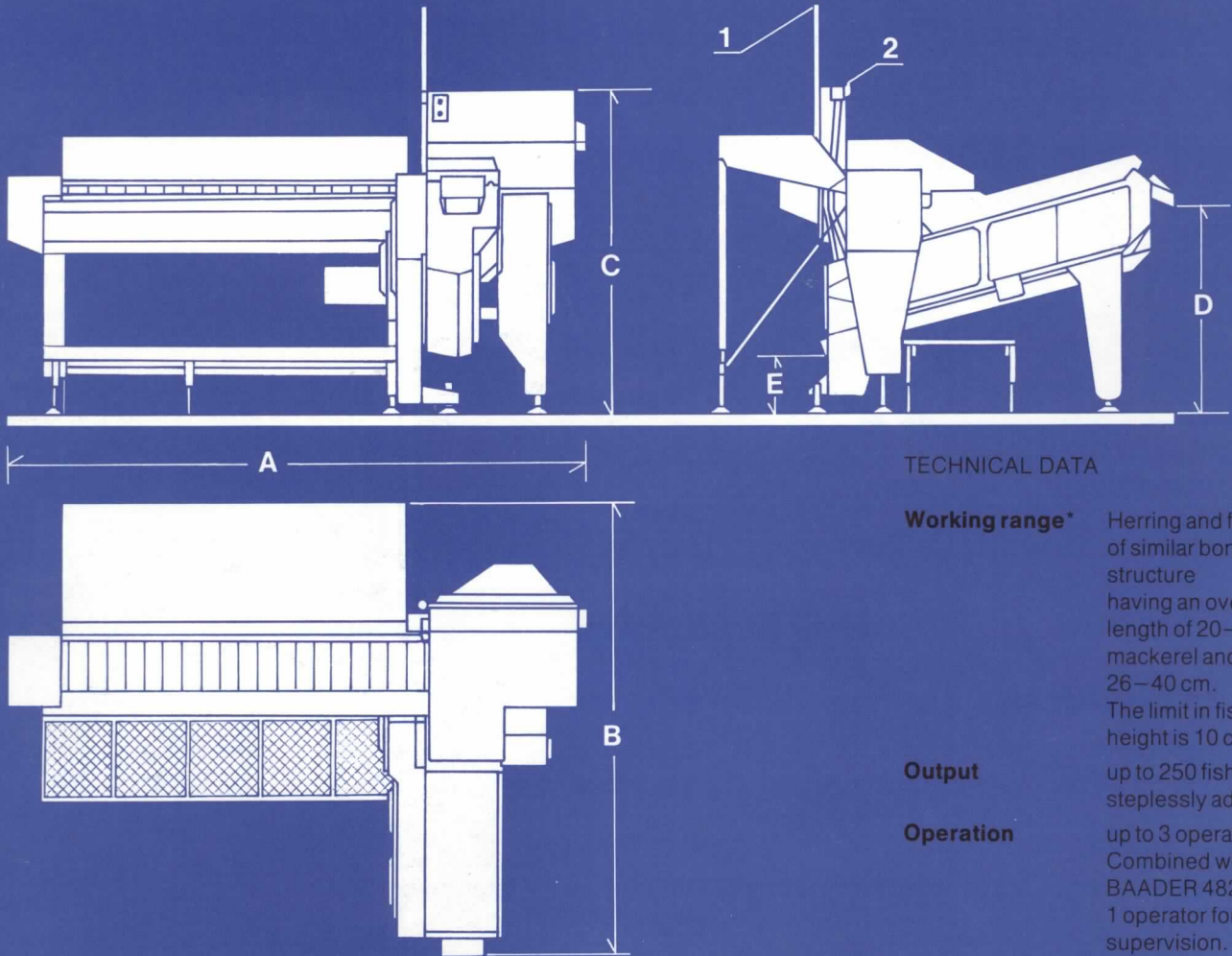
### TROUT FILLETING

The BAADER 234 can excellently be adapted for trout filleting. Only a few minor modifications at the herring filleting machine are necessary. Farmed trout of approx. 260–400 mm overall length can be cut to single fillets or to flaps. Due to the slimy surface of trout making handling more difficult and to ensure utmost reliability for optimum cutting results the BAADER 234 is adjusted to a speed of max. 120 trout per minute.



### LARGE OUTPUT

Smooth running conditions, adjustable operating speed and a cutting tool arrangement which is greatly improved in important details, provide a high output and an optimum yield as may be seen in the output curve. This curve refers to a yield of 55%, at an operating speed of 240 fish/min. The yield attained by a processing machine naturally depends on the fish quality. Therefore yield figures can be regarded as reference values only as basis for the performance graphs and for comparison between different types of machines. In practice the actual figures can vary considerably up or down depending on freshness, fishing ground, nutrition, distribution of sizes, operator's skill, etc.



**TECHNICAL DATA**

**Working range\*** Herring and fish of similar bone structure having an overall length of 20–40 cm, mackerel and trout 26–40 cm. The limit in fish height is 10 cm.

**Output** up to 250 fish/min, steplessly adjustable

**Operation** up to 3 operators. Combined with BAADER 482 1 operator for supervision.

**Power consumption** 3,5 kW

**Water consumption** approximately 30 litres/min

**Dimensions:** Length (A) 3060 mm  
Width (B) 2100 mm  
Height (C) 1715 mm  
Filet chute Height (D) 1040 mm  
Offal chute Height (E) 280 mm

**Weight** 680 kg net

**Seaworthy packing** abt. 4,20 x 1,57 x 1,78 m

**Weight** 1150 kg gross

1 Electric power connection  
2 Water connection

\* Depending on the fishing ground deviations may occur in structure, shape and measurements of the individual fish. Performance data given in our order confirmation only will be binding.

Illustrations and dimensions are approximate and not binding. Subject to design changes in the interest of technical progress.

**Nordischer Maschinenbau Rud. Baader GmbH + Co. KG**

FISH PROCESSING MACHINES

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