

Small but effective!

Multi Species Heading Machine

BAADER 1741

- Fish species: multi species
- Working range: 30 – 70 cm
- Throughput: up to 40 fish/min
- Operator: 1 person
- Water consumption: approx. 6 l/min.
- Power consumption: approx. 1,8kW
- Dimensions:
length (A): approx. 2160 mm
width (B): approx. 890 mm
height (C): approx. 1854 mm
- Weight: approx. 250 kg net



Customer Benefits:

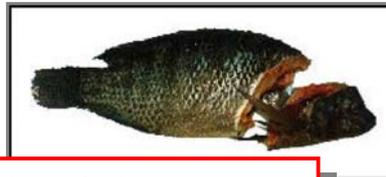
- Solid but simple
- Stainless steel design
- Easy to clean
- Runs a wide size range without adjusting
- Easy to install and maintain
- Extremely low cost of ownership
- Increased yield potential
- High Throughput
- Makes a very consistent head cut
- Does not split belly

Catfish (exemplary)
Eliminate bandsaws and improve headcut yield for manual trimming

Machine Application and Features:

BAADER 1741 separates the head from the body by two circular knives located at an angle to each other. The head is hereby kept back by a flap thus saving the valuable meat from the neck part of head.

At a comfortable working height one operator feeds the fish with the head up into the machine. Supported by the vertical fins on two fish guides, the fish is transported through the machine by two conveyors circulating at a constant speed and equipped with drivers. The two knives then separates the head from the body close behind the collar fins. The deheaded fish falls on an ascending conveyor belt and is transported to the next processing station whereas the heads leave the machine on a chute at the side.



Tilapia (exemplary)
recover the valuable neck meat and improve the yield

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 utilised and/or observed!

