

## U-Cut Heading Machine for Salmon

### BAADER 434 S

#### Technical Data:

- Processes salmon and sea trout
- Throughput rate: up to 42 fish/min (depending on fish size)
- Working range: 2-7 kg
- Operator: 1 person
- Water consumption: approx. 15l/min.
- Power consumption: approx. 2 kW
- Air consumption: approx. 150-200 l/min (3-10 bar)
- Dimensions:
  - height: max. 3,000 mm
  - height: max. 3,300 mm (with tail cutter)
  - other dimensions see sketch
- Weight
 

net:	1,180 kg
gross:	1,500 kg
- BAADER 434 S is combinable with BAADER 200 and 201

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:

- Maximum yield
- Leaves the neck flesh on the trunk
- Infeed is fairly independent of the operator skill
- No size adjustment necessary
- Easiest handling and cleanup
- Less personnel needed
- One BAADER 434 S can service **two** BAADER 200 or BAADER 201 salmon filleting machines
- Tail cutting device optional available

#### Machine Applications and Features:

The BAADER 434 is a unique heading machine for salmon and sea trout. Its result is a perfect U-cut which leaves the neck flesh on the trunk, increasing yield to the maximum.

The cutting result is fairly independent from the skill of the operator as the fish is automatically positioned in the proper position, and because the fish is transported in fish trays through the machine.

Each fish is measured before cutting, enabling the tools to be adjusted individually to each fish for the best heading result.

The transport and cutting process allows a gentle handling of the fish, assuring the best possible quality of the final product.

The fish trays of the BAADER 434 allow for easy feeding. The operator simply has to slide the fish from the feeding table into the tray. Thus, unnecessary burden for the operator is avoided.

For easy cleaning, the machine has access possibilities all over, meeting the latest hygiene standards.

The tail cutting device which is available as optional equipment eliminates the need for manual tail cutting. The use of the tail cutter can also help to improve the result of the subsequent filleting machine.

