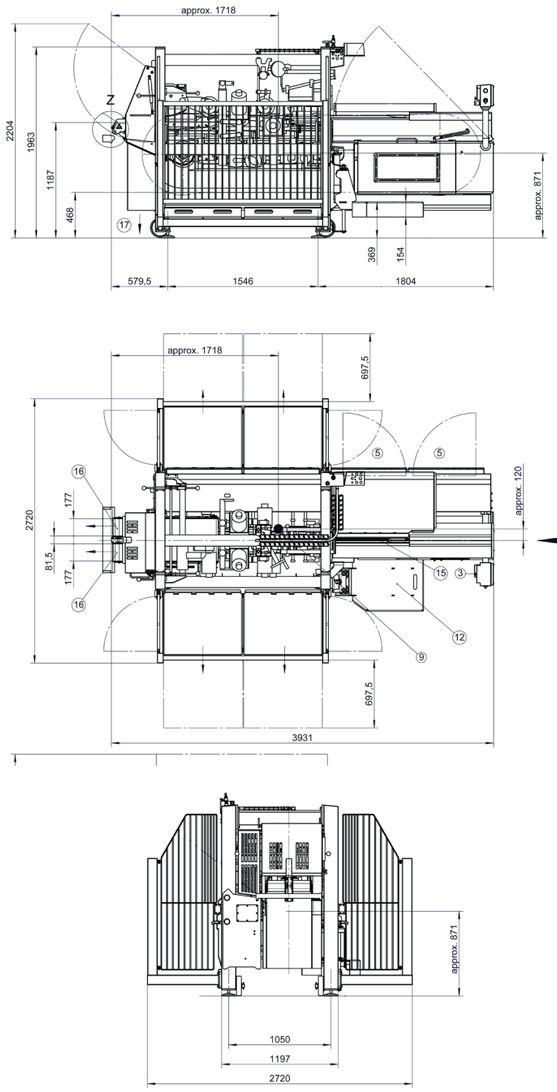
BAADER 588 | Whitefish Filleting Machine
for small/medium fresh or defrosted Whitefish



Technical Data

Fish species: Whitefish

Version 1: Working range small
Alaska Pollack:
approx. 150 - 450gr. (h+g)

Version 2: Working range medium
Atlantic Cod:
approx. 350 - 2,500gr. (head on)
approx. 35 - 70cm (head on)
Haddock:
approx. 400 - 2,300gr. (head on)
approx. 35 - 65cm (head on)
Saithe*:
approx. 400 - 1,500gr. (head on)
approx. 35 - 55cm (head on)
Hake:
approx. 160 - 800gr. (h+g)
approx. 15 - 35cm (h+g)
Pacific Cod:
approx. 350 - 2,500gr. (head on)
approx. 35 - 70cm (head on)

Throughput: up to 36 fish/min
(depending on operator skills and fish species)

Raw material: headed and gutted
collarbone on/off

Final product:
single fillets, skin on, pinbones in

Operation: 1 operator

Electric: 380V / 16 Amp - approx. 4 kW

Water: approx. 25l/min

Weight: approx. 1,700 kg net
approx. 1,950 kg gross

Dimensions: see sketch

*still in test phase

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!

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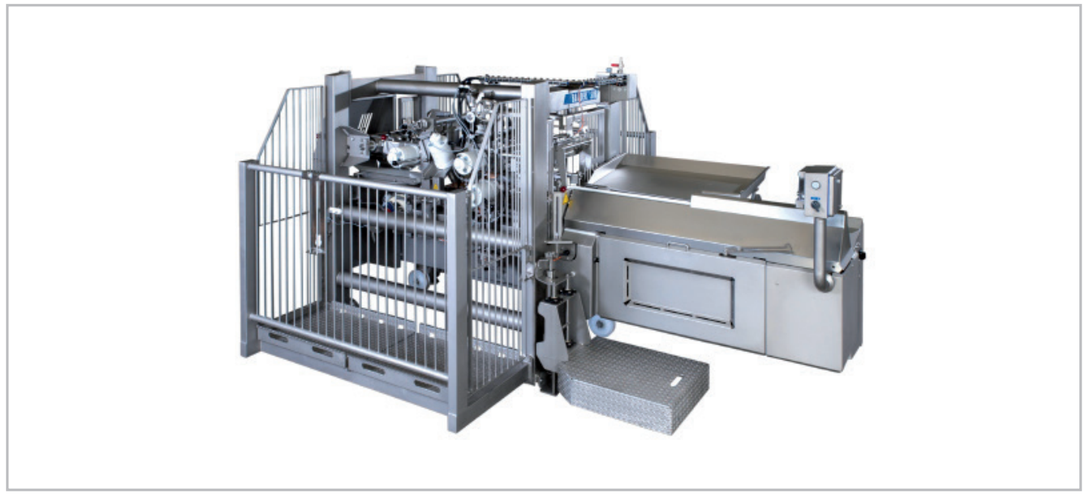


Customer Benefits:

- state-of-the-art hygiene
- latest safety standards
- high speed (up to 36 fish/min)
- best fillet quality - even on defrosted fish
- open design
- easy cleaning
- water cooled motors
- easy maintenance
- stainless steel
- no electronics / cam-controlled
- no pneumatics needed
- adjustable operator platform for better ergonomics
- fish counter available
- easy to operate via touchpanel
- quick and easy switch over between species with only little mechanical adjustments

BAADER
Food Processing Machinery

QUALITY IN ALL PHASES!

Optimizing the Quality and Yield of every fish!
The BAADER 588 is an advanced unique filleting machine for small and medium whitefish - fresh or defrosted. It is designed in a completely new manner with respect to yield, hygiene, performance and fillet quality.
A stable run of the fish through the machine guarantees higher throughput.
The fillets from this new BAADER 588 are of an extraordinary quality – even with soft fish.

Best fillet quality

- best fillet quality even on defrosted fish
- smooth surface
- no gaping
- no blood spots

due to:
- less stress on the fillet
- no stickel and scraper knives
- rotating flank knives

Easy to operate and maintain

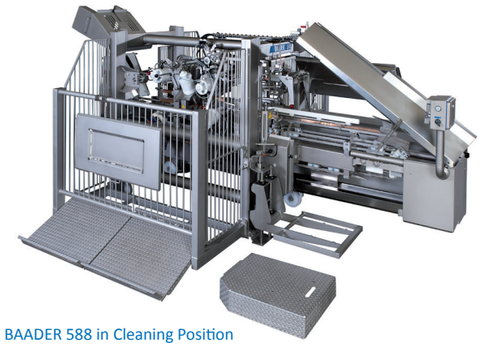
- open design for easy access and supervising the process
- easy to operate via touchpanel
- no electronics - cam-controlled
- no pneumatics needed
- speed stepless adjustable via touchpanel
- fish counter available
- adjustable operator platform for better ergonomics
- water cooled motors
- quick and easy switch over between species with little mechanical adjustments

adjustable operator platform

easy to operate via touchpanel

Best Hygiene Performance

- main parts can be lifted or opened for cleaning
- new motor design - watercooled
- quick and easy removable conveyor beltsystem
- upper bone guide can be easily dismantled



BAADER 588 in Cleaning Position

quick and easy removable conveyor beltsystem

upper bone guide can be easily dismantled

A line concept is available

exemplary