

# BAADER 220

Processing Solution for Pelagics  
like Herring, Mackerel, Sardine,  
Pacific Saury, Trout and similar

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## From single components to fully automated solution

### Best performance with a wide scale of opportunities

The solution for pelagic processing has a wide range of possibilities.

All components are developed for high-speed processing and are industry-proven.

The automatic version includes a distribution system for a constant product flow, a section for automatic feeding of each tray and a camera module to check the

raw material before processing.

The BAADER 220 and BAADER 221 Processing Systems are the most flexible systems in the world.

Different line configurations are available to meet the customer's demands and it is possible to combine new components with existing plant components.





## Benefits

From single components to fully automated solution

Tailor-made to your individual needs

Automatic fault detection with back/belly correction and sorting function

High-speed processing – industry-proven

Skinning and piece cutting can be done with the BAADER 56

A wide variety of products possible

1 supervisor for up to 5 lines when running with the automatic kit

# Technical Data

## **Fish species**

Herring, Mackerel,  
Sardine, Pacific  
Saury, Trout and  
similar (other  
species on request)

## **Working range (approx.)**

Herring: 17–30 cm  
approx. 40–250 g  
Herb Herring:  
approx. 17–30 cm  
approx. 40–250 g  
Pickled Herring:  
approx. 17–30 cm  
approx. 40–250 g  
Mackerel: up to 30  
cm up to 300 g  
Trout: approx. 25–  
42 cm approx.  
200–600 g

## **Throughput**

Nominal speed: up  
to 400 trays / min  
(depending on  
specie, feeding and  
condition)

## Related Products



### BAADER 221

Processing Solution for Pelagics like Herring and Mackerel

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### SEAC FPM 2

Nobbing of Pelagics

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Tell us about your processing requirements and see how our experts can help you improve your quality, throughput and yield.

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