

High sophisticated trimming line - Pre-rigor and Post-rigor

FROM GUTTED FISH TO TRIMMED FILLET - ALL FROM ONE SOURCE!

This is the key for most efficient pre-rigor and post-rigor processing.

A high sophisticated camera and computer technology within this line evaluates each fillet according to size, volume, colour grade and trim category.

The grade signal evaluated for each fillet is used for sorting the fillets into different processes later on. Each fillet is cut or not cut according to this grade evaluation.

BAADER Salmon Processing Line consists of:

- [BAADER 434](#) Heading and Tailcutting Machine
- [BAADER 200](#) Filleting Machine
- BAADER 1517 Automatic Transfer into
- [BAADER 988](#) Trimming Machine
- BAADER 560 Final Control

[see sketch](#)

From gutted Fish to trimmed Fillet - up to 40 fillets/min.

A Line Monitoring System helps to visualise the flow in the line and helps to maximize the performance of the system.

