

Series II Trimmers

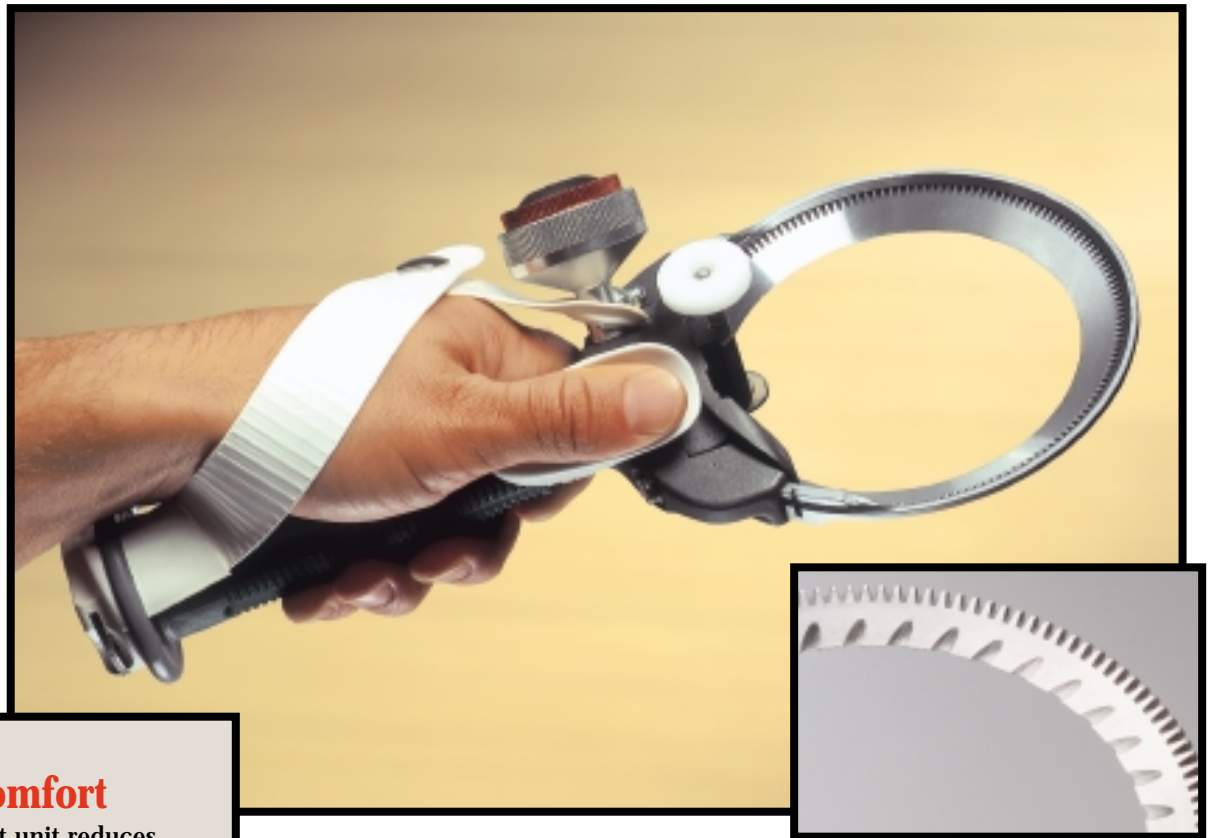
A new generation of Whizard® technology.



Models:
1000M2
1300M2
1400M2
1500M2



A lighter, safer, more adaptable trimmer — The Whizard® revolution continues.



Safety & Comfort

- A lighter-weight unit reduces static loading on the forearm.
- A better-balanced unit, with reduced and redistributed weight between blade housing and handle, lessens worker fatigue.
- Serrated blades available which reduce cutting force by 31.1% with the UN84™ Motor, and by 40.4% with the Ultra Drive™ High Speed Motor.

Since they first transformed the whole notion of yield, productivity and applied ergonomic principles in the meat processing industry, Whizard® Modular Trimmers have undergone continuous fine-tuning and improvement with each new generation, making them the unquestioned benchmark for engineering excellence and innovation.

Whizard Series II technology is the next step in this ongoing pursuit ... the latest generation in a long line of Whizard design breakthroughs. Series II trimmers are lighter and better balanced, and they include new features and enhancements designed to keep today's employees safer, more comfortable, and more productive than ever before.

New enhancements for evolving workforce needs.

By listening to our customers, we've made Whizard Series II the optimum productivity tool for today's changing meat processing workforce. Our new Ultra Drive™ High Speed Motor amplifies the productive power of Whizard trimmers, featuring 5,000 rpm output and constant torque level.

The end result of these enhancements: a trimmer system that delivers more choices, safety and comfort for individual workers ... easier, simplified maintenance ... plus better efficiency and product yields.

An effortless transition to the next generation of tools.

The beauty of Series II is that your employees will find they have little or nothing to adjust in their day-to-day processing tasks — other than switching to a tool that's lighter and better balanced, one that fits their hand more comfortably, and helps them do their job more efficiently. All of which means that taking great strides toward improved productivity is just a simple step away.

For more information about taking the step up to Whizard Series II trimmer technology, write, call, fax or e-mail today.



Whizard® Series II Trimmers *Design Benefits*

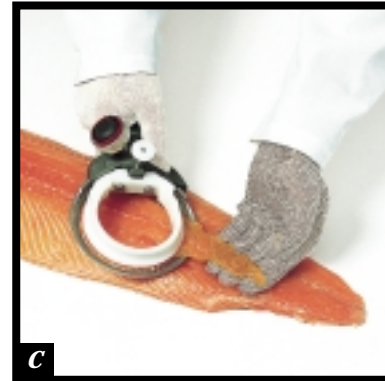
Handpiece

- New, specially contoured handles are designed to reduce grip force and torque momentum. Available in four sizes (extra small, small, medium and large), workers can easily interchange and adjust the handle that fits them best. Handles are color-coded by size for easy identification.
- Trefsin® — a food- and medical-grade material — reduces soft tissue compression on the hand. Multidirectional ribbing provides a comfortable better grip.
- Hand strap gives operator added control.
- Captured flex-shaft/casing attaches to handpiece with simple, two-action motion. Quick and easy to remove, too.

Floating Blade/Housing

- New blade/housing interface causes less 'chatter' and less heat for reduced vibration, lower operating temperature, and improved worker health.
- Enhanced gear mesh design facilitates smoother blade operation.
- Captive hex-head housing screws provide for easier, faster removal and reinstallation of blade housing and blades, along with easier fine-tuning of blade adjustment by operator.
- The proximity of built-in steeling device button to handpiece makes steeling blades faster and easier.

Typical Applications



A leader in food processing innovation.

Established in 1944, Bettcher Industries, Inc. brings more than five decades of proven experience to food processing equipment innovation, with service on a worldwide scope.

Our mission is simple: making continuous, tightly focused efforts to develop high quality, technically superior products that meet all safety requirements, coupled with a rock-solid commitment to world-class quality and service. Underlying it all, we're driven by the goal of developing user-friendly equipment solutions that increase product yields, enhance worker productivity, and promote safety in the workplace.

- A: Defatting ham – external*
- B: Defatting strips*
- C: Salmon trimming & slicing*
- D: Defatting loins (pork)*
- E: Facing bellies*
- F: Skin patching (pork)*



BETTCHER
Industries, Inc.

www.bettcher.com

Headquarters:

P.O. Box 336, Vermilion, OH 44089 USA
Toll-Free: 800-321-8763 • Tel. 440-965-4422
FAX: 440-965-4900
E-mail: marketing@bettcher.com

European Office:

Bettcher, Ltd.
Spierstrasse 2
CH-6048 Horw, Switzerland
Tel. 41 41/348 02 20 • FAX: 41 41/348 02 29

