

Whizard[®] Series II

Taking trimmer technology to the next level.



Models:

350M2

360M2

500M2

505M2

620M2

625M2





Model 620

- A: Beef neck bone trimming*
- B: Pork neck bone trimming*
- C: Removing head meat*
- D: Removing temple meat*
- E: Turkey carcass trimming*
- F: Removing lean from bones*
- G: Trimming rib bones*
- H: Trimming aitchbones*

Model 625

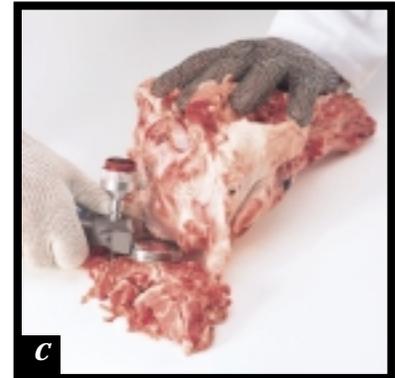
- I: Breast scapula trimming*

Whizard® Series II 620/625 Trimmer Models

The Whizard® Series II 620 model features a 2 inch (5.1 cm) diameter blade for a wide variety of bone trimming operations. These tools trim neck bones, rib bones, pelvis bones, beef and pork heads, and turkey carcasses quickly and efficiently, with significantly improved yields.

The 625 model is ideal for breast scapula trimming procedures on chicken and other poultry carcasses.

Typical Applications (Models 620/625)





Model 500

A: Neck bone trimming

B: Snout cartilage removal

Model 505

C: Snout meat removal

D: Turkey thigh defatting



G



H



I

Whizard® Series II 500/505 Trimmer Models

With a blade diameter of 2.5 inches (6.4 cm), Whizard® Series II 500 family trimmers are specially designed for several key operations. The 500 model is ideal for neck bone trimming and snout cartilage removal, while the 505 model enables users to handle applications such as pork snout meat removal and turkey thigh and skin defatting more effectively and efficiently.

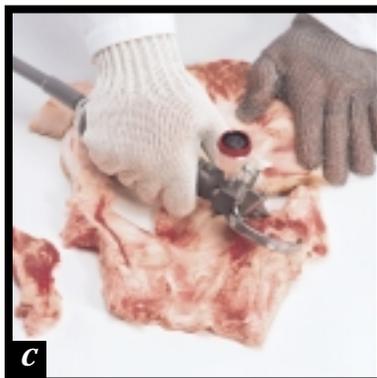
Typical Applications (Models 500/505)



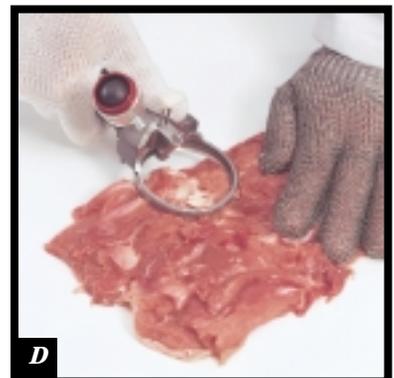
A



B



C



D



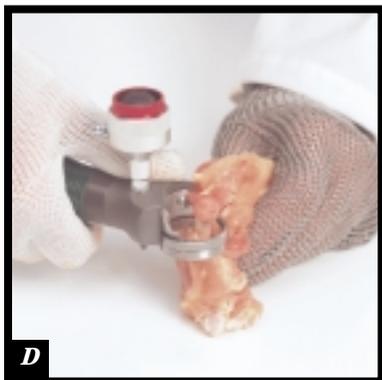
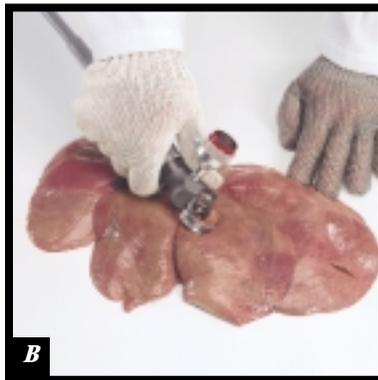
Model 350/360

- A: Turkey carcass trimming – wishbone*
- B: Liver spotting*
- C: Pork loin button bone removal*
- D: Boning chicken thighs*
- E: Oil sack removal*
- F: Fish bloodline removal*

Whizard® Series II 350/360 Trimmer Models

Whizard® Series II 350 and 360 trimmers have a 1½ inch (2.9 cm) blade, for trimming applications where other tools are inefficient or ineffective. The blade can reach and trim meat from tight places, such as turkey carcasses. These trimmers are particularly adept at increasing yields through elimination of waste in such applications as liver spot removal, pork loin button bone removal, and bone removal from chicken thighs. They're ideal for removing poultry oil sacks and fish bloodlines, too.

Typical Applications (Models 350/360)



The newest Whizard® — a lighter, safer, more adaptable trimmer.



Whizard® Series II is the latest generation in a long line of design breakthroughs in trimmer technology pioneered by Bettcher Industries. 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.

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

For all the added benefits, 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, better balanced, and more comfortable, which helps them do their job more efficiently. The bottom-line results for you: better product yields and a better quality product.



Whizard® Series II Trimmers *Design Benefits*

Handpiece

- New, specially contoured handles are designed to reduce grip force and torque momentum. Available in five sizes, workers can easily interchange and adjust the handle that fits them best. Handle sizes are color-coded 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

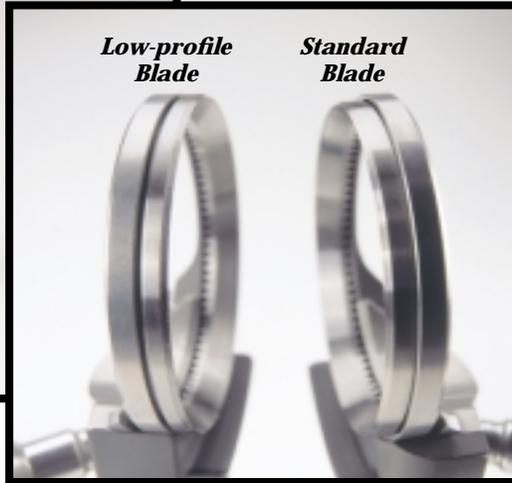
- New blade/housing interface causes less 'chatter' and less heat for reduced vibration, lower operating temperature, plus improved worker comfort and overall parts life.
- Enhanced gear mesh design facilitates smoother blade operation.
- Captive hex-head housing screws provide for easier, faster removal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

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.



Models angled at 15° are available for Series II models 500 and 620 to minimize wrist deviation.



Optional low-profile blades allow Whizard® trimmers to glide through product with less resistance.

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.



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

