

# Step up to Series II

The next step in Whizard® technology.



**Whizard®  
Series II  
Trimmer**

**Models:**  
**750M2**  
**850M2**  
**880M2**  
**1850M2**  
**1880M2**



We've taken the best trimmer possible,  
and improved it yet again.



### **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.

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

Whizard Series II technology is a further step in this ongoing pursuit ... the latest generation in a long line of Whizard design breakthroughs. Taking into account changes in workforce demographics, Series II trimmers are lighter and better balanced, and they incorporate an array of new features and enhancements designed to keep today's employees more comfortable, safer, and more productive.

## All-around improvements for all-around better productivity.

We listened to our customers, and looked at every detail, in making the Whizard Series II the optimum productivity tool for today's meat processing workforce. Our new Ultra Drive™ Motor amplifies and enhances the productive power of Whizard trimmers. The result: a trimmer system that delivers more choices, safety and comfort for individual workers ... easier, simplified maintenance ... plus better efficiency and product yields.

## The step up to Series II is seamless and simple.

The beauty of Series II is that your employees will find they have little or nothing to adjust in their processing tasks — other than switching to a tool that's lighter and better balanced ... a tool 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 short, simple step away.

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



## Whizard® Series II Trimmers *Design Benefits*

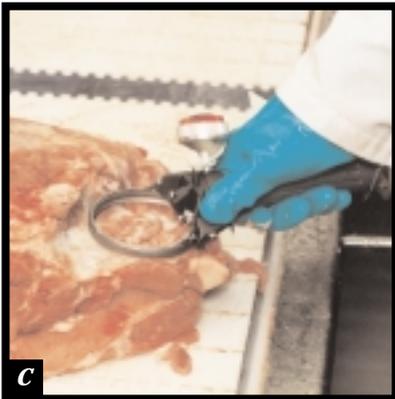
### Handpiece

- 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.
- Santoprene® — 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.

### 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: Trim ham seams*

*B: Remove cheek meat*

*C: Remove oyster meat*

## 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](http://www.bettcher.com)

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