



Increase Yield & Productivity with Training



Poorly trained workers cost protein processors up to 59% in lost revenue.

Bettcher trimmers are used in over 100 countries by thousands of front-line operators. Proper trimmer technique can significantly increase yield and decrease the risk of injury. Bettcher's standardized training content, coupled with Alchemy's proven group-based training technology, can drive major improvements in safety and line yield.

Bettcher trimmer training:

- Focuses on Whizard[®] Series II and Whizard Quantum[®] Trimmers
- Ensures proper usage
- Improves operational efficiency

Bettcher courses cover:

- Trimmer operations
- Safety guidelines
- Steeling techniques

- Compatible with Alchemy training platforms
- English and Spanish versions
- Enables up to 150 users trained per session
- Efficient ergonomics
- Application tutorials for turkey, chicken, pork, and beef





Trimmer Operation Training

- Series II Basic Safety & Operation
- Series II Ergonomics
- Quantum Basic Safety & Operation
- Quantum Ergonomics

- Steeling straight and TrimVac blades with a straight steel
- Steeling flat and hook blades with a straight steel
- Steeling straight blades with an Edgemaster[®]
- Steeling flat blades with an Edgemaster[®]

Trimmer Application Training

Pork

- Remove Eyelids
- Stick Wound Removal
- Remove Cheek Meat
- Backing Heads
- Snout Bone Removal
- Remove (popping) tails
- Neckbones
- Defat Picnic (following skinner)
- Trim butts (shoulder), following skinner
- Skin Patch Bellies
- Clean Loin Bones, after feather bone removed
- Remove button bones from boneless loins
- · Defat loins bone in, whole
- Defat boneless loins
- Defat hams, external 2 STEPS
- Ham final defat, seams, lapel and aitch bone
- Stick Wound/Gland Trim
- Remove Gland/Heart Fat
- Leaf Lard Removal

Chicken

Thigh Debone

Beef

- Spinal Cord Removal
- Backing Heads
- Contamination Trim (on kill)
- Button Bones
- Defat Strips or Short Loins
- Clean/Trim Bones upgrading lean
- Remove Pasteurization Burns from Top Rounds
- Defat Skirts/Fajita
- Defat Bottom Rounds

Turkey

- Thigh Knuckle Removal
- Thigh Defatting
- Remove Wing Socket on Breast
- Scrape Frames
- Under Wishbone
- Scapula Meat
- Blister Trim
- Remove Keel Strap (cartilage)

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