

WHIZARD®
TRIM VAC



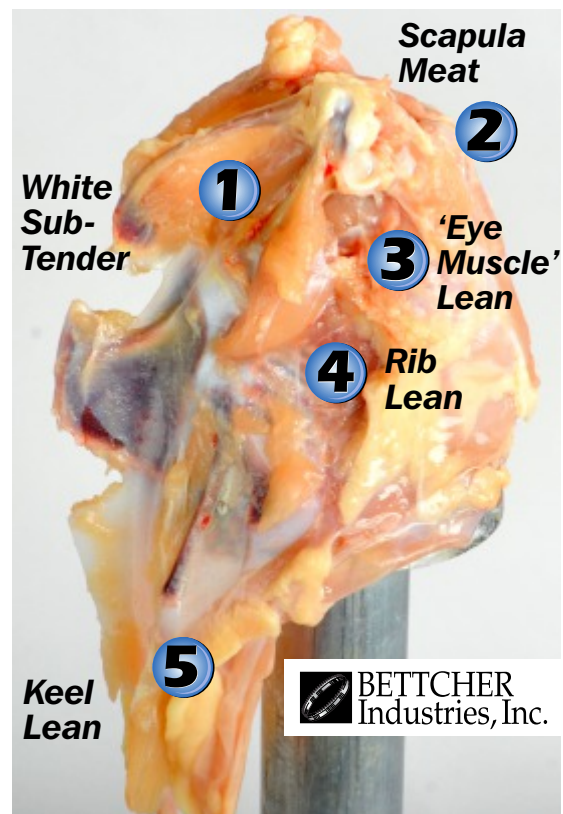
The Whizard® TrimVac™ for chicken processing increases product yields for high-value white meat.

In many processing plants, poultry frames are processed on a cone line where trimming and reclaiming white meat is difficult because there hasn't been an easy, effective way to capture the trim yield.

Unfortunately, valuable breast meat has been sacrificed in mechanical deboning machinery where the product is classified as MSC (mechanically separated chicken) and carries a very low price.

At Bettcher, we've combined our highly effective Whizard® Trimmer technology with our own proprietary, proven vacuum technology – the same technology that's also been used to control BSE risk material by hygienically removing spinal cord tissue in beef and pork processing applications.

With the TrimVac™, not only is the entire trimming and vacuuming process incredibly simple ... it's also incredibly sanitary. White meat trim is automatically conveyed to a stainless steel holding tank for maximum efficiency and to prevent cross contamination.



Poultry frames, after automated deboning, often have recoverable white meat trim.

But here's even better news: Chicken processing plants that use the TrimVac™ tool for white meat recovery experience impressive yield improvements!

- It's common to achieve a 0.50 - 0.75 oz. increase in yield on an 6 - 8 lb. bird – from the breast sub-tender area alone.
- In addition to capturing the sub-tenders, collecting other breast trim using the Whizard® TrimVac™ will increase yields further, up to 2 oz per frame for larger birds.
 - “Eye” muscle meat that anchors the breast muscle to the breast frame
 - Scapula meat and lean along the rib, keel and back

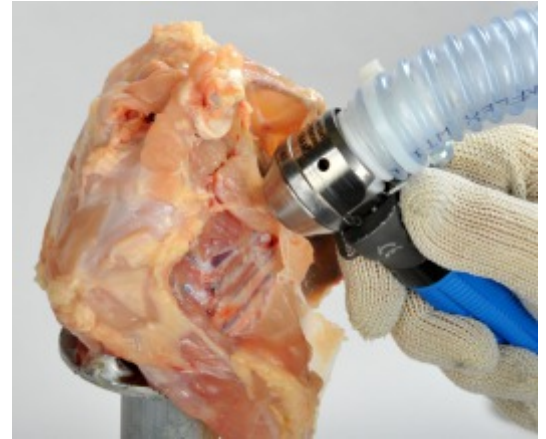
Since the value of the trimmed white meat is three to four times greater than the value of MSC, not only will you improve your white meat yield, you'll be recovering it at a substantially better price.

How TrimVac™ works.

The easy-to-use Whizard® TrimVac™ system works like this:

- The lightweight tool uses a high-speed rotating blade to dislodge, cut and vacuum white meat in the sub-tender area and under the wishbone.
- A highly effective vacuum system removes the breast trim and conveys it to a special stainless steel containment tank (the vacuum and storage tank are purchased separately from the Whizard TrimVac™).
- All trimmed meat is hygienically conveyed so that it doesn't come into contact with line operators, work surfaces or the processing floor.

To learn more about how the Whizard® TrimVac™ system will help you recover significantly more high-value white meat in your chicken processing operation – leading to increased plant profits call (800) 321-8763 or e-mail at sales@bettcher.com



The TrimVac™ quickly recovers high-valued, white meat trim under wish bone and in the sub-tender area.



Light weight, electric TrimVac is simple to use and easy to master.



www.bettcher.com

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