

New!

Whizard® Series II Trimmer

Model 525 for Tuna Loin Surface Cleaning

Bettcher introduces a new, specially designed yield-enhancing method to process steam-cooked tuna loins using a trimmer. The **Whizard® Series II Model 525 Trimmer** makes quick work of removing skin remnants and other undesired material from the exterior of steam-cooked tuna loins, while maximizing product yields and minimizing waste.

Get the Right Angle on Tuna Loin Cleaning

The key to success in cleaning steam-cooked tuna loins is the small, 45 degree angled blade used in conjunction with a precision depth gauge on the Whizard Trimmer.

Perfect for Processing Small Tuna

The smaller size of this trimmer makes processing of small- to medium-sized tuna far easier and more effective than using straight knives or larger trimmer tools.



- Minimize lean meat loss during cleanup of steam-cooked tuna loins
- A smaller, angled blade makes loin cleaning easy and effortless
- Improves high-value lean meat yields

WHIZARD®
TRIMMER
SERIES II

Whizard® Series II Model 525 Trimmer – Product Specifications

Configuration

- Complete handpiece is factory-configured to your specifications (*contact your local agent*)

Blade Angle

- 45°

Cutting Diameter

- 52 cm

Part Numbers

- 102547 - Blade, flat, 525M2, tuna
- 102827 – Housing, blade, offset split, 525M2
- 102231 – Depth gauge ASM, 525M2, tuna
- 102571 – Cover ASM, tuna, 525M2
- 103998 – Depth gauge assy, "S", 525M2, tuna
- 103444 – Holder, blade, 525M2



Learn More

Visit bettcher.com/525M2 or call **800-321-8763** to talk with our yield specialists about how this specially designed tool will improve your tuna lean meat yields.



World Headquarters: Birmingham, OH USA • *Offices in North America, Europe, Brazil, China*

800-321-8763 • sales@bettcher.com • bettcher.com



Whizard is a registered trademark of Bettcher Industries, Inc. U.S. and International patents. ©2017 Bettcher Industries, Inc.