

# New!

# Whizard® Series II Trimmer

# **Model 525 for Tuna Loin Surface Cleaning**

Militaria

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.

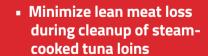
## Get the Right Angle on Tuna Loin Cleaning

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.





- A smaller, angled blade makes loin cleaning easy and effortless
- Improves high-value lean meat yields



## 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.



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