

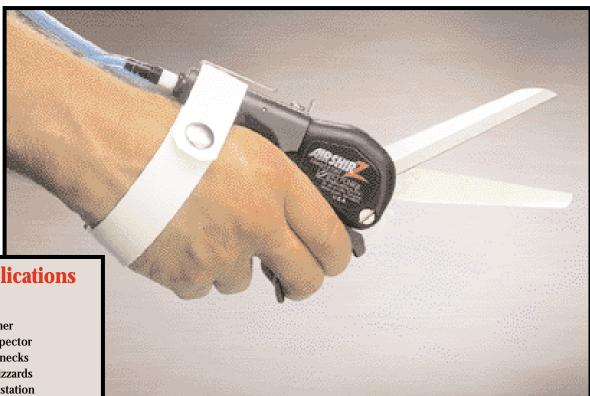
# Airshirz<sup>®</sup> Pneumatic Scissors Bottom line, they're better.







## Better productivity. Better finished product. Better for the bottom line.



## **Typical Applications**

#### Chicken

Back-up vent opener
Back-up USDA inspector
Rework – salvage necks
Hearts - Livers - Gizzards
Mirror inspection station
House inspection
Remove tails
Cut tendons from tenders
Thigh trim
Breast trim
Cut up wings (trim)

#### **Turkey**

J-cut
Heart - Liver separation & trim
Mark tails for tucking
Gizzard open & trim
Gizzard trim
Remove tails
Cut tendons from tenders
Remove wing tips
Breast trim
Thigh trim

It amounts to nothing less than a wholesale change in poultry processing — and a decided change for the better. From the acknowledged leader in design innovation for food processing equipment, now there's Airshirz® pneumatic scissors, with technology that takes poultry processing from the 19th Century to the 21st.

#### Improve product yields and boost productivity.

Among the many clear advantages of Airshirz scissors is an appreciable increase in product yield, along with a distinct improvement in product appearance. And, since both processing enhancements can be achieved faster and more efficiently, these gains are magnified as they translate into better bottom-line performance for poultry processing operations.

## Cut costs for injuries, workers compensation, sick leave, and employee turnover.

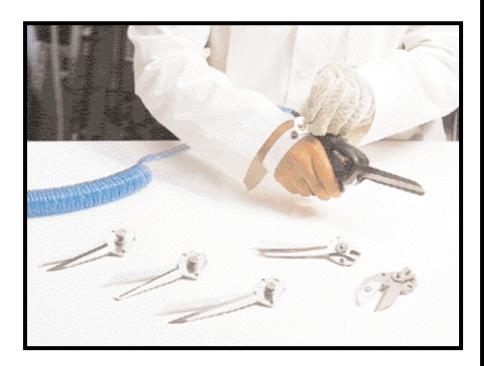
Investing in new technology, admittedly, involves a period of adjustment ... a learning curve for workers and managers alike. And, in an industry with constant pressures on cost and productivity, any decision to invest can't be taken lightly.

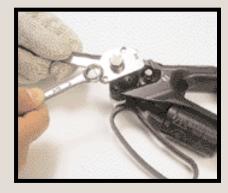
Airshirz technology delivers proven, measurable benefits by significantly reducing some risks associated with cumulative trauma disorders and all their related costs ... costs that come right off the bottom line.

## For the future of poultry processing, the competitive edge.

Since their introduction, Airshirz pneumatic scissors have gained increasingly widespread acceptance in the poultry industry. Today, there are processing plants where Airshirz is the standard operating tool for a full range of processing applications. At some point in the near future, the issue will be one of staying competitive with operations that have reduced costs and increased worker productivity with Airshirz.

In short, the decision may no longer involve a question of if you should invest, but when. For more information about how Airshirz can benefit *your* bottom line, write, call, fax or e-mail today.





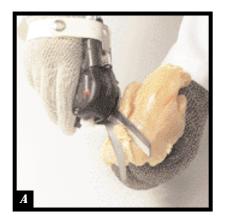
#### Airshirz<sup>®</sup> design benefits ...

- Automatic spring-return action ... no effort required to open blades.
- Pneumatic design gives user complete control over cutting action ... clean, accurate cutting for a better finished product.
- Lightweight and balanced ... fits comfortably in worker's hand.
- Safety latch secures blades in locked position ... prevents damage and enhances safety when not in use.
- No special air power requirements ... uses standard 80-120 psi plant air.
- 440C stainless steel blades come in multiple configurations ... can be removed and changed in seconds.
- Easy maintenance ... sharpen blades using conventional equipment.

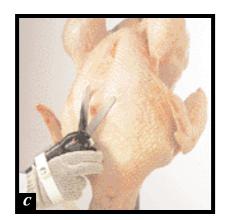
## ... And benefits for the bottom line.

- Proven reduction in force and muscle fatigue ... greatly reduces exposure to some risks associated with cumulative trauma disorders (CTDs) and boosts worker productivity.
- Rugged and durable design for long service life and easy in-plant maintenance.
- New generation of long-life blades for many poultry applications developed through Bettcher Industries' design and technological leadership.
- Built-in safety features minimize the risk of accidents.

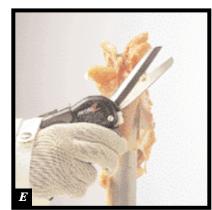
### **Typical Applications**

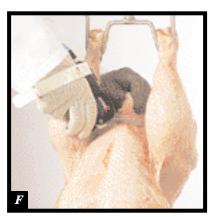












## A leader in food processing innovation.

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.

A: Breast trim

- B: Cut up wings (trim)
- C: Blister trim
- D: Neck breaking
- E: Cut tendons from tenders
- F: J-cut



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