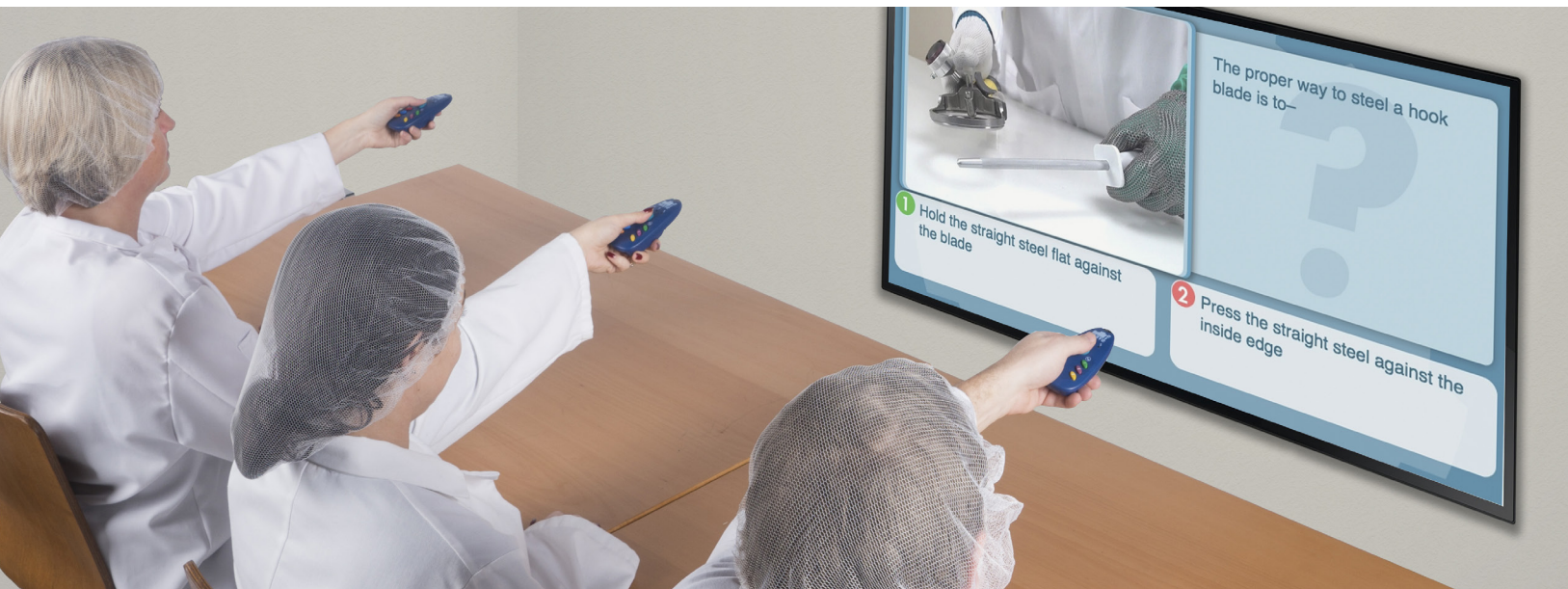


Increase Yield and Line Safety with Bettcher Trimmer Training

Better trained workers can save protein processors up to 59% in lost revenue.

Bettcher partnered with Alchemy to create more than 40 exclusive courses on optimal trimmer operation. The Bettcher courses incorporate Alchemy's interactive remotes, gamification, and comprehension tests to build frontline employee knowledge and confidence. With proper trimmer technique and application, your plants can significantly increase yield while decreasing the risk of injury.



Bettcher Trimmer Training:

- Focuses on Whizard® Series II and Whizard Quantum® Trimmers
- Accelerates and improves onboarding
- Provides refresher training and operator remediation
- Improves yield, efficiency, and safety
- English and Spanish versions
- Unlimited employee access by plant location

Bettcher Courses Cover:

- Trimmer operations
- Safety guidelines
- Steeling techniques
- Efficient ergonomics
- Detailed, task-based tutorials for turkey, chicken, pork, and beef

ContactUs@AlchemySystems.com
(888) 988-8832 | AlchemySystems.com



Trimmer Operation Training

- EdgeMaster
- Straight Steel
- Series II Basic Safety & Operation
- Series II Ergonomics
- Quantum Basic Safety & Operation
- Quantum Ergonomics
- Steeling a Straight Blade Using a Straight Steel
- Steeling Flat and Hook Blades Using a Straight Steel
- Steeling Straight Blades Using an Edgemaster®
- Steeling Flat Blades Using an Edgemaster®

Trimmer Application Training

Pork

- Remove Eyelids
- Stick Wound Removal
- Remove Cheek Meat
- Backing Heads
- Snout Bone Removal
- Remove (popping) Tails
- 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 Aitchbone

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)

Plus, easily build your own custom courses with Alchemy Creator.

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