

PROCESSING EQUIPMENT

A cut above

Whizard® Series II Trimmers are now available from Bettcher Industries. The 1900

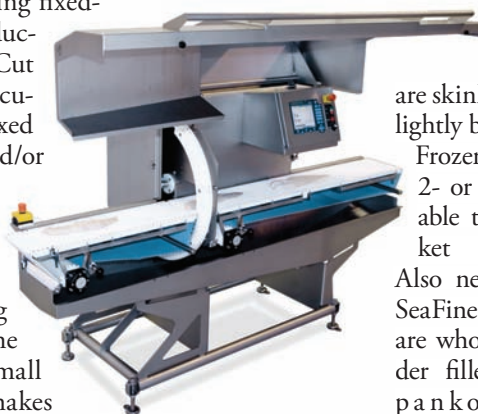


models are designed for salmon slicing and other seafood trimming applications and produce long, wide slices for more attractive retail packaging. In addition, the easily adjustable depth gauge allows for both flexibility and precision in the thickness of the slices. The Series II Trimmers incorporate patented design elements to enhance operator productivity, safety and comfort, including captive hex-head housing screws that provide fast, easy removal and reinstallation of the blade

housing and blades. A new blade/housing interface generates lower vibration “chatter” and less heat, thereby improving worker operating conditions. All Series II hand pieces feature a contoured handle designed to reduce grip force and torque momentum. Operators choose from three easily interchangeable handle sizes. Made of Trefsin®, a food- and medical-grade material, the handles are color-coded by size for easy identification. Contact Bettcher at (440) 965-4422, or visit www.bettcher.com.

Clear-cut portioning

Marel Food System introduces the I-Cut 10, a compact, single-lane **portion cutter** designed for optimizing fixed-weight production. The I-Cut 10 cuts accurately to fixed weight and/or length at a highspeed, improving yield and reducing shrink. The machine’s small footprint makes



it easy to fit into most production facilities. In addition, its strong construction and technology result in low maintenance costs. The I-Cut 10 features an open-knife construction and the two-door construction offers easy access for maintenance and cleaning, reducing the risk of bacteria build-up. Contact Marel Food Systems at (913) 888-9110, or visit www.marel.com

VALUE-ADDED

Fine fillets

Eastern Fisheries, the world’s largest scallop provider, adds SeaFine **frozen sole fillets** to its product line. Caught in the cold, pristine waters of Alaska, Eastern’s premium sole is naturally low in fat and calories.

Consistent and fresh, the flaky fillets are skinless, boneless, mild in flavor and can be lightly breaded or prepared with simple sauces.

Frozen fillets are packaged in bulk or in 1-, 2- or 3-pound gusseted bags and are available to all market segments.

Also new to the SeaFine brand are whole flounder fillets with panko-style breading. This product is dual purpose, bake or fry, and suitable for broad use in all market segments and meal applications. Contact Eastern Fisheries at (508) 993-5300 or visit www.easternfisheries.com.



Farm-raised littleneck clams, consistent in availability, price, and unparalleled in quality since 1984.

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Restaurant shrimp at home

Tampa Maid’s oven-ready **jumbo butterfly shrimp** are premium P&D shrimp but-



terfied and coated with unique oven-ready breadcrumbs. The shrimp are trans-fat free yet deliver a golden, crispy crunch that delivers restaurant-quality flavor to the table. After baking for 10 to 12 minutes, the butterfly shrimp can be served as a delicious snack or hearty meal served with cocktail sauce or a dipping sauce. Contact Tampa Maid at (800) 462-5896, ext. 350, or visit www.tampamaid.com.