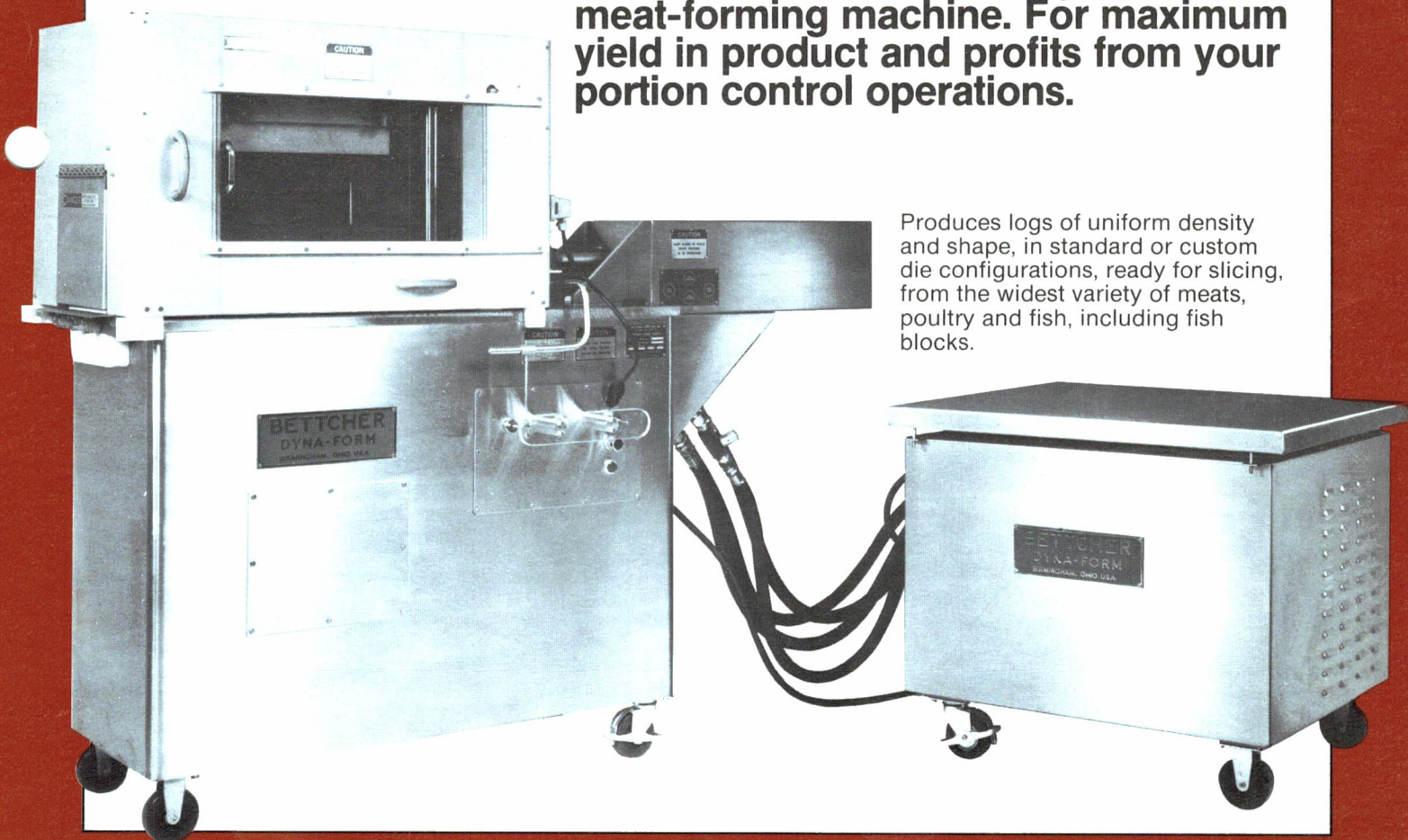



BETTCHEER

DYNA-FORM PRESS

Established as the industry's premier meat-forming machine. For maximum yield in product and profits from your portion control operations.

Produces logs of uniform density and shape, in standard or custom die configurations, ready for slicing, from the widest variety of meats, poultry and fish, including fish blocks.





DYNA-FORM
improves the
slicing yield and
uniformity of your
meat, poultry and
fish products as it
streamlines your
operations.

Experience

Bettcher brings you the technical expertise and the equipment to achieve the utmost efficiency and profitability in meat processing and portioning. At the heart of Bettcher-equipped operations is the DYNA-FORM, developed from Bettcher's vast experience in solving meat forming problems and proven successful over the past decade in hundreds of processing plants.

Capacity

DYNA-FORM has the capacity to form up to 40,000 lbs. of product per day. It can form anything from sausage to whole boneless rounds and chucks, or even fish blocks.

Dramatic Yield Increases

The DYNA-FORM produces logs of constant density and shape from one end profile to

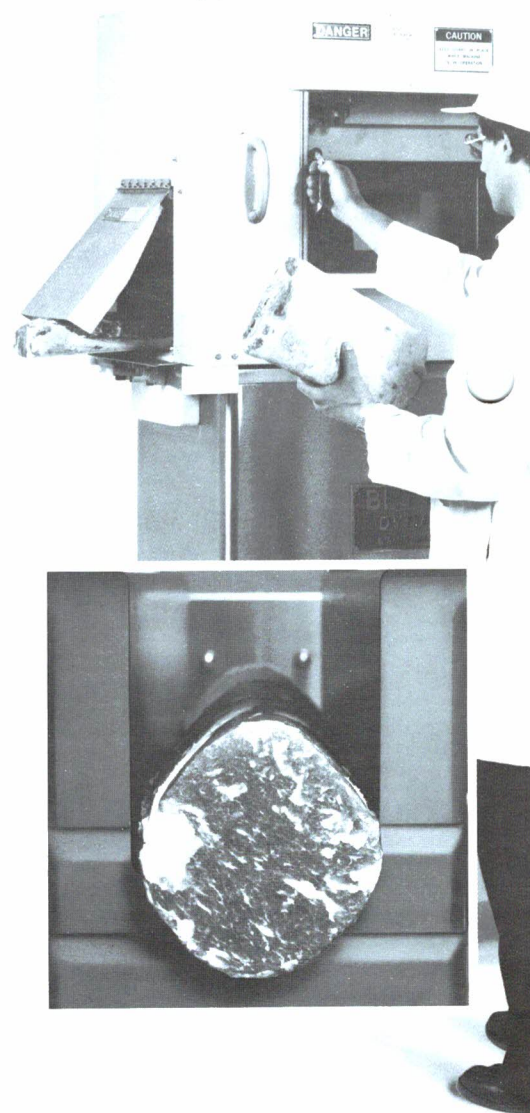
the other. So your slicing yield increases between 2% and 12%, depending upon type of product processed. Its patented die design and construction allow a much greater variety of sizes and shapes than any other machine available.

Sanitation Maintenance

Our material used in construction of the dies is superior in sanitation and durability to materials commonly used. Dies are smooth and easily cleaned. Changeover time for one person to remove and install the replacement die is usually less than 15 minutes. No special tools are required. All equipment and materials are USDA-approved, of course.

Hydraulic pressure to the ram cylinder can be accurately adjusted from 200 PSI to 2000 PSI, permitting operation at the ideal pressure for properly formed products. To assure cleanliness, the ram cylinder is remote-located from the forming area. There is no possibility of oil contamination from the cylinder, nor can the cylinder piston rod reach the product area.

The DYNA-FORM equipment is designed to work in tandem with any of the



Move ahead with Bettcher in meat



With over 400 standard die shapes available, the Bettcher DYNA-FORM makes uniform logs from all the products listed, and many more. Shown above, left to right, are fish block, restructured beef, beef tenderloin, beef liver, beef ribeye, boneless pork loin, boneless New York loin strip, hamburger, center cut pork loin, and turkey breast meat. Special dies can be engineered for your particular need.

BEEF

Top Butts
Top and Bottom Rounds
Tri Tips
Strips
Whole Rounds
Shoulder Clods
Rib Eyes
Tenderloins
Roast Beef
Jerky
Liver
Chipped, flaked, ground, chunked or sliced and chunked

PORK

Canadian Backs
Boneless Pork
Shoulders
Country Ham
Bone-in and Boneless Loins
Chipped, flaked, ground, chunked or sliced and chunked

POULTRY

Turkey Breasts
Chicken Trimmings and Emulsion
Reconstituted Turkey and Chicken Steaks

VEAL

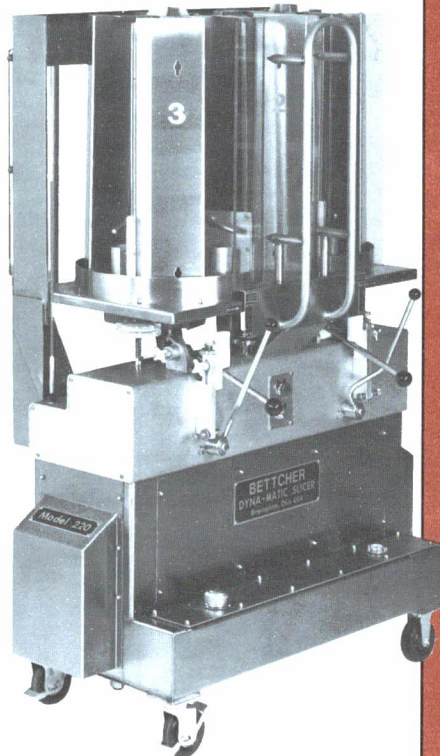
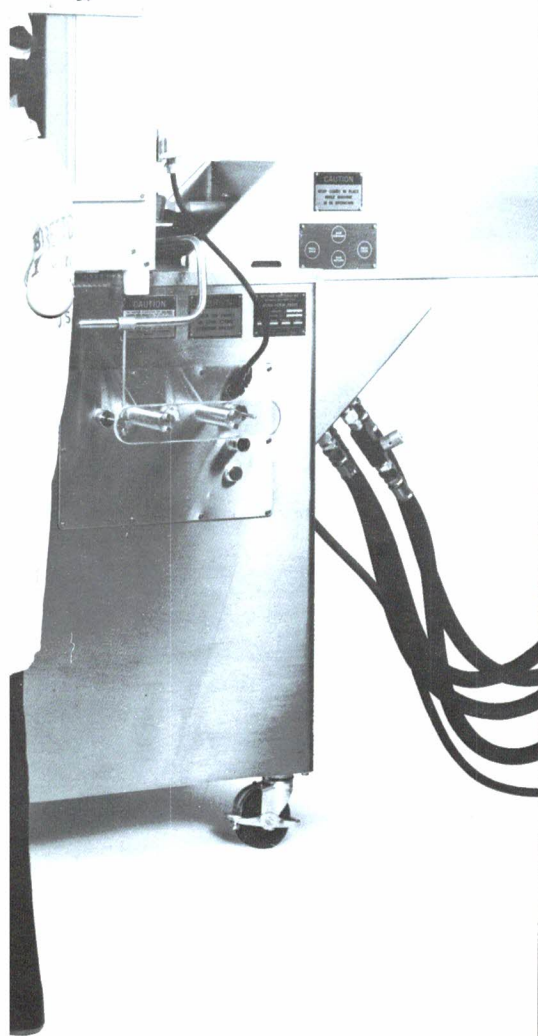
Bone-in and Boneless Loins
Other Cuts

LAMB

Boneless Lamb
Shoulders
Bone-in and Boneless Loins

FISH

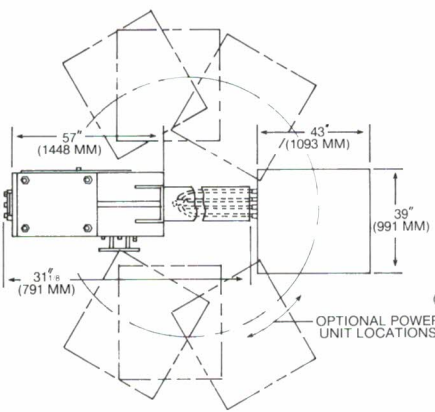
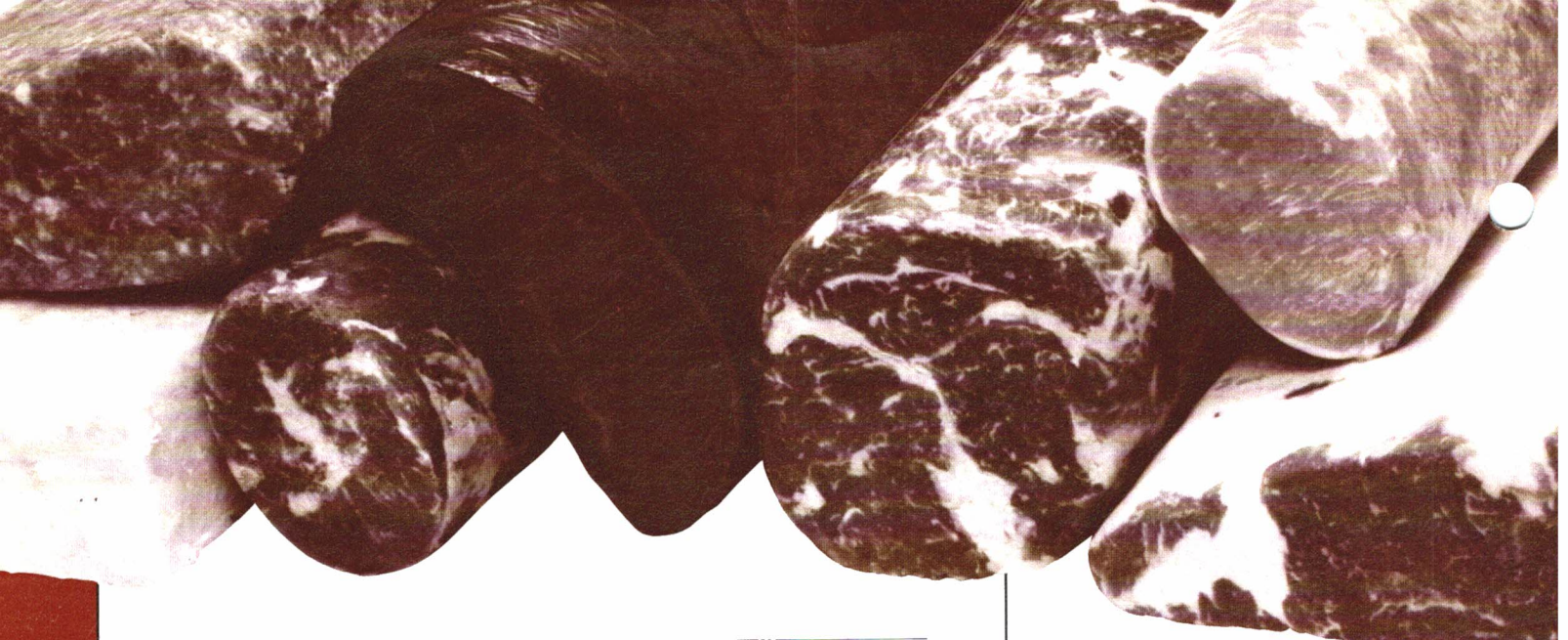
Reshaping of misformed blocks
Minced
Fish Block Scraps
Sectioned Fish
Blocks
Fish Scallops



Bettcher Power Slicers. Together they can provide high speed production of perfect portion-controlled slices at a rate of 2,400 to 24,000 per hour with exact weight and thickness maintained for every slice. Hamburger patties and chopped or chipped steaks made with the DYNA-FORM and the Power Slicer will be superior in color, texture, shrinkage, cooking and eating qualities.

Bettcher portion control systems achieve your goal of providing meat cuts that are standard in size, shape, weight, density, fat coverings and tenderness. They make packaged meats as uniform in portion and quality as any other packaged foods in the food service industry.

mechanical portion control systems.



Specifications

Shipping Weight

Power Unit — 1500 Pounds

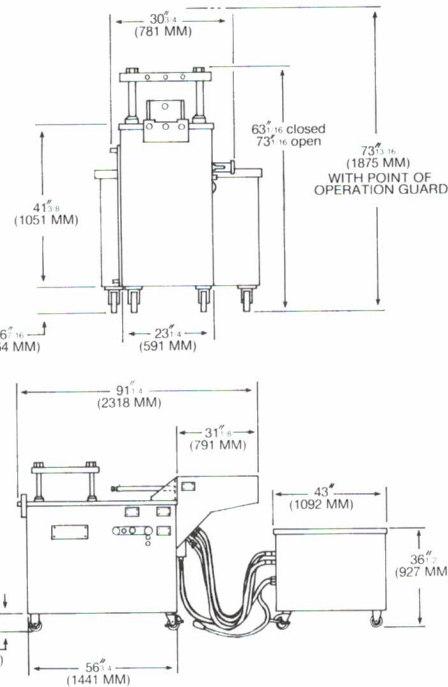
Dyna-Form — 3000 Pounds

Point of Operation Guard — 220 Pounds

Electrical Specifications

Motor: 15 HP at 1800 RPM, 3 Phase totally enclosed, fan-cooled motor. Current Draw-230 V. is 40 Amp; 460 V. is 20 Amp.

Note: STANDARD AVAILABLE VOLTAGES FOR THIS MACHINE ARE 230V. AND 460 V., 3PH 60 CYCLES. OTHER ELECTRICAL VOLTAGES ARE AVAILABLE AS AN OPTIONAL FEATURE.



Electrical Component Parts

All control voltage on this machine is 24 V. single PH, 50/60 cycles, which is transformed from the original input voltage. The motor is protected by an automatic re-set, current-sensitive overload relay. The control circuit is protected by means of a fused transformer. (Extra fuses are included within the control box on the Power Unit.) 115V. single phase 50 cycle is also available as an optional feature.

Covered by one or more of the following U.S. patents: 3.759.170-3.704.665-3.687.067-3.683.797-3.327.622-2.932.246. Other U.S. and foreign patents pending.

DYNA-FORM Performance Features

- Produces logs of uniform density with square ends.
- Increases cutting yields from 2% to 12%.
- Forms whole muscle meat, liver, chipped, chopped, Comitrolled® or flaked meat including sausage, hamburger...even bone-in pork and lamb loins.
- Forms fish into shaped logs or blocks ready for portioning.
- Forms poultry products.
- A Double DYNA-FORM model is available to achieve even higher production requirements.
- Over 400 standard die shapes available, and many other custom shapes can be designed for your needs.
- The worldwide proven performer.

Contact us for details or a demonstration.
Call (216) 965-4422.

BETTCHER Industries, Inc.

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