NEW and IMPROVED HAND-HELD SKINNERs from B&D, MODELs S-1008, S-1009 and S-1011

Reduce the cost of Hand-Trimming by 50% or more!

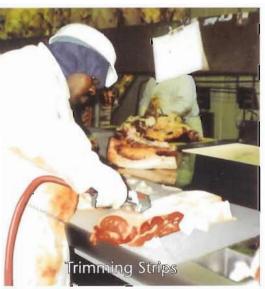


- All models available with controlled depths of 1/16", 1/8" and 3/16".
- S-1008 has the smallest cutting head available in the industry.

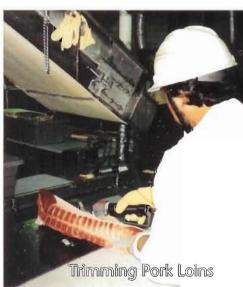
A powerful trio of machines with extreme versatility makes them the best choice for Hand-Held Trimming of Beef, Pork, Poultry, Buffalo and Fish.

Versatility is the key word with these three machines. They are ideally suited for removing hog hair roots, skin patches, trimming strips, rounds, butts, hindquarters, bone-in and boneless pork loins, cattle-pack ribs, knuckles, and touch-up work on the jowls and head. Also, well suited for fresh and cured ham trimming and de-fatting, de-skinning fish and removing chicken breast skin, trimming of the scapula and membrane of turkeys. You too can improve overall product appearance by using one these Hand-Held Skinners which provide a clean, uniform cutting depth.

Designed and redesigned to substantially increase carcass and product yields. Today, hundreds upon hundreds of meat and poultry plants have discovered the outstanding benefits of installing this revolutionary air tool in their operations.









5570 Creek Rd., Cincinnati, OH 45242, USA Toll Free: 1.800.553.BEST (2378) Phone: 513.791.9180, FAX: 513.791.0925 E-Mail: info@bestanddonovan.com