

STANDARD OPERATING PROCEDURES

"Ez Trim's harvesting system provides SUPERIOR PRESENTATION AND POTENCY OVER MANUAL TRIMMING METHODS when the components are adjusted accurately and quality plants are properly prepped."

- Joe Black, Inventor, Founder & Current President of Ez Trim Harvesting

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WET TRIM VS. DRY TRIM

DRY:

Bucking and trimming can be done at your convenience

More control over drying schedule

Trim cycle times are faster

Trim/sugar leaf quality is usually better

It's easier to get higher terpene content

Eliminates bud flattening during drying and curing

Dry Trim when small staff or flower quality is priority

WET:

The flowers are less susceptible to damage

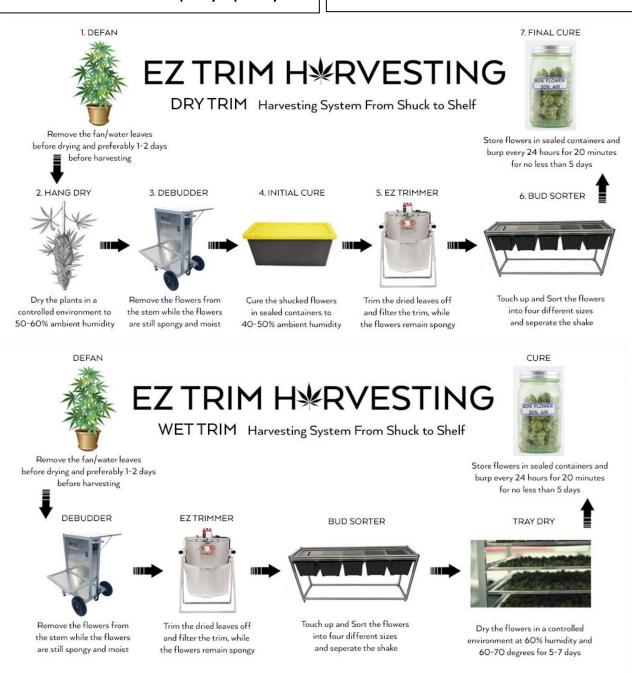
Less space is required for drying

Less time spent hanging up and taking down plants

No interruptions in the harvesting workflow

Less risk of under/over drying

Wet Trim when time or concentrates are priority



DRY TRIMMING - THINGS TO REMEMBER

- a. Below are the top 3 most important things to remember for each step
- b. Please read the accompanied Use and Maintenance for each product you are implementing in your process
- c. The following 7 steps can largely happen simultaneously and can be performed by 1-10 workers
- d. The process can be executed with an average time of 1-5 minutes per plant, times vary based on plant size & labor
- e. Proper drying and curing are the key to optimal machine performance and a successful harvest

Step 1. – DEFANNING (removing the fan leaves from the stem)

- a. Defan towards the end of the flushing period and/or prior to harvesting
- b. Remove all fan leaves that have exposed stem
- c. The quickest method is plucking the leaves by hand

Step 2. - HANG DRYING TO 50-60% RH (dry the whole plant or stems by hanging them upside down)

- a. Dry as slow as possible, usually for 5-7 days, and until the plants homogenize with 50-60% RH
- b. Circulate the air constantly, pull in fresh air periodically, and check the product daily
- c. Keep a low enough number of plants in your drying area to maintain the proper air circulation

Step 3. – SHUCKING (remove the flowers from the stem)

- a. Individualize all flowers from the stem, remove fan leaves, and leave 1/8" of stem at the branch's base
- b. It is crucial when shucking dried flowers that you shuck them at the proper moisture level to avoid any excess breakdown of the colas, we recommend shucking between 50-60% RH
- c. If you need to shuck and trim on the same day, dry the plants to 40-50% RH, run the debudder at slower speeds, around 15-20 on the speed dial, and expect a small amount of breakdown to your top colas

Step 4. – INITIAL CURING (Place the shucked flowers into sealed containers for curing)

- a. Sweat and burp in a controlled environment until shucked flowers homogenize to roughly 40-50% RH
- b. Curing the flowers with the leaves on will improve your trim and concentrates, as well as homogenize the small flowers moisture level with the larger
- c. The product is ready for trimming when the outer leaves snap when agitated, but the inside flower is still nice and spongy

Step 5. – TRIMMING (trim the flowers outer sugar leaf)

- a. Use the dry trimming grate, run the main motor on low, the lid motor on forward and medium speed, and use the inner lids to control the amount of vortex and suction
- b. 40-50% RH is the ideal level for dry trimming. Make sure you have an environment that can help the buds get there.
- c. IT IS CRUCIAL THAT THE PRODUCT IS DRIED AND PREPPED PROPERLY PRIOR TO TRIMMING. THIS MEANS <u>ALL</u> OF THE FLOWERS HAVE BEEN INDIVIDUALIZED AND THE OUTER LEAVES BREAK OFF OR CRUMBLE WHEN DISTURBED

Step 6. – SORTING (sort the shake and flowers into 4 different sizes)

- a. Sort the flowers prior to touching up, this will eliminate the shake and popcorn from your touch up process
- b. Touch up the flowers on the sorter or in designated touch up areas where you can save the clippings
- c. Increase the number of employees on quality control to avoid a bottleneck

Step 7. – FINAL CURING (store the flowers in air tight containers and burp daily)

- a. Product should be in a sealed container with a ratio of air to flower of about 75% flower to 25% air
- b. Burp the containers and mix the product every 24 hours for about 5-10 minutes for up to 1-6 weeks
- c. Container humidity should start at roughly 50-60% and taper down to 30 40% over the curing process

DRY TRIMMING SOP-FROM SHUCK TO SHELF

The following 7 steps can happen simultaneously and require 1-10 People. Implementing enough labor at each step in the assembly line is key to preventing any bottlenecks throughout your harvest. Our objective is to finish the process "From Shuck to Shelf" at a speed of 1-5 minutes per plant depending on staff size, strain characteristics, and plant size. Please consult the Use and Maintenance section for each of our products that you implement. PROPER DRYING AND CURING IS THE KEY TO OPTIMAL MACHINE PERFORMANCE AND AN OVERALL SUCCESSFUL HARVEST!!!

STEP 1. – DEFANNING

- Remove the large fan leaves from the stem
- 1 − 3 People required
 - a. Defan during the flushing period and prior to harvesting
 - b. Remove all fan leaves that have exposed stem
 - c. The most efficient way to defan is by hand and by quickly pulling the leaves down towards the base of the plant, scissors can also be used for this step
 - d. Focus on the leaves that have stem exposed, especially at the base of the flower to prevent crow's feet from occurring after trimming
 - e. You can also defan prior to or while debudding, the debudder can assist in separating fan leaves from the stem if you would like
 - f. You will have to sort the leaves out by hand or run them in the trimmer along with the buds, which can contaminate the quality of your trim with chlorophyll and extra plant matter
 - g. We highly recommend removing the fan leaves before drying the plants, as once the leaves dry, curl and shrink, defanning becomes difficult
 - h. The fan leaves, if not removed before drying, will over-protect the flowers and create stems that will need to be removed post trimming

STEP 2. - HANG DRYING TO 50-60% RH

- Dry the whole plant or individual stems by hanging them upside down
- 1 Person Required

Note: Your dry room needs to be capable of bringing down the humidity level to 40%. We recommend ensuring that you have the proper humidifying and dehumidifying capabilities. Additionally, be sure to supply adequate air flow on the product when drying. With proper airflow you can dry the outer leaves while still maintaining some sponginess to the inside of the flowers. We recommend drying the product to 50-60%, doing an initial cure, then trimming. If shucking and trimming on the same day, dry the product down to 40-50% humidity to ensure the product is dry enough for trimming.

- a. Remove the fan leaves 1-2 days before harvesting your plants and before trimming
- b. Hang dry the plants, or individual stems, in a humidity-controlled environment for 5-7 Days, or until the plants and room homogenize to an ambient level of 50 60% RH
- c. Do not dry completely if using automated shucking machines, Dry to 50-60% humidity
- d. Circulate the air constantly, pull in fresh air periodically, and check the product daily
- e. Over-drying the flowers at this point will cause the flowers to occasionally break apart when either shucking or trimming
- f. Drying is complete when the stems bend to 90 degrees before snapping, the outside of the flowers are slightly crispy and the inside of the flowers are spongy
- g. If you need to shuck and trim on the same day, and prior to curing, dry the plants to 40-50% RH, as opposed to 50-60% RH, run the debudder on a very slow speed and expect a small amount of breakdown to your top colas

STEP 3. - SHUCKING

- Removing the flowers from the stem
- 1 2 People Required per machine

Note: We recommend shucking the plants when they have been dried to 50-60% RH, then curing the shucked flowers prior to trimming. If you need to shuck and trim on the same day, and prior to curing, dry the plants to 40-50% RH, run the debudder on a very slow speed and expect a small amount of breakdown to your top colas. If shucking and trimming on the same day, be sure to still cure the product post trimming, for at least 5-7 days

- a. Properly prep the product by removing all fan leaves and individualizing the stems from the stock
- b. Be sure to leave 1-2" at the base of the stem, so that the rollers have something to grab onto
- c. Individualizing stems from the branches prior to debudding minimizes the potential for damage
- d. The amount of individualizing required will vary strain to strain
- e. The Debudder should be run at slower speeds, around 15-20 on the speed dial
- f. Take the time on this step to ensure the flowers are 100% properly prepped for trimming
- g. If using our Debudders, feed the individualized stems into the Debudder
- h. We recommend utilizing 1-3 people per Debudder at this step, with 1 person individualizing the stems from the stock and 2 people feeding the stems into the machine
- i. The Debudders will quickly and gently remove the flowers from the stem utilizing rollers that grab the stem and pull the stem through various hole sizes
- j. If not using an automated shucker, using scissors, cut each flower from the stem at its base
- k. It is crucial to ensure that the buds are individualized and ready for the trimmer after this step
- I. This includes making sure that there is no more than an 1/8" of stem at the base of the flower, all fan leaves have been removed and that there are no clusters of buds on a single stem

STEP 4. - INITIAL CURING

- Place the shucked flowers into sealed containers for the initial cure in preparation for trimming
- 1 − person

Note: Shucking the flowers at a 50-60% humidity level helps to eliminate damage during the shucking process. However, 50-60% RH is NOT typically dry enough for the trimming process. Therefore, adding in the initial cure step, allows you to achieve the proper moisture levels of 40-50% RH prior to trimming.

- a. Sweat and burp the shucked flowers in sealed containers, and a controlled environment until they homogenize to roughly 40-50% RH
- b. Curing the flowers with the leaves still on will improve your trim and concentrates quality
- c. Drying and curing to proper RH levels is the most important part of the harvesting process and will ensure great smell and taste if done properly
- d. You are aiming to find the sweet spot where the outer leaves break when played with yet the inner bud is still spongy with moisture
- e. IT IS CRUCIAL THAT THE PRODUCT IS DRIED AND PREPPED PROPERLY PRIOR TO TRIMMING. THIS MEANS <u>ALL</u>
 OF THE FLOWERS HAVE BEEN INDIVIDUALIZED <u>AND THE OUTER LEAVES BREAK OFF OR CRUMBLE WHEN</u>
 DISTURBED

STEP 5. – TRIMMING

- Trim the exposed leaves from the flowers
- 1 Person required per machine

Note: The most important aspect of dry trimming is moisture level in the flowers. Too much and it won't trim, too little and the flowers will become fragile. We recommend checking for dryness by disturbing one of the outer leaves, if it bends it is not dry enough. The leaves need to snap when disturbed. Typically, the product is ready to trim when the plants and the room have homogenized to an ambient RH of 40-50%.

- a. To start trimming, Set the main motor to low and turn the rotor motor on forward and adjust the speed to your preferred setting
- b. Changing the speed and or direction of the rotor motor will affect the amount of agitation to the product, different strains require different amounts of agitation, find a setting that works best for each strain
- c. Use the air flow controller and lids to adjust the amount of suction and vortex inside the drum, with popcorn buds or lighter strains you may need to run the entire cycle with one or both of the inner lids open, with dense or heavier strains you may need to run the entire cycle with both inner lids closed, find the amount of airflow that works best for each strain
- d. Ensure the product is dry enough for trimming (leaves should snap when disturbed)
- e. Adjust airflow with inner lids open and closed to optimize internal flow rate
- f. Adjust rotor speed and direction to optimize trim cycle
- g. Be sure to utilize the dry trimming grate (If the product is still too moist to trim, try trimming using the wet trim grate)
- h. Proper preparation is key to quality trimming (individualize all flowers, remove fan leaves and keep no more than an 1/8" to 1/4 "of stem at the base of the flowers)
- i. If the product isn't trimmed in under a minute, the product is too wet
- j. Clean filtration bags to avoid residue
- k. If the product is still too wet and it is time to trim, open containers the product is being stored in and increase airflow on the product
- I. There is a balance of quality and speed for every strain, some strains require zero touch up, while others need some, find the optimal trimming cycle time and touch up required that creates the best quality and efficiency
- m. Quality control or touch up should be happening simultaneously with trimming and with the proper team should not be a bottleneck in the process (to avoid bottlenecking and if necessary, increase the number of employees on quality control)

STEP 6. - SORTING

- Sort the Flowers into different sizes for drying and packaging
- 1 − 3 People required per Sorter

Note: The Sorter lets you accurately, efficiently, and safely sort your buds into shake, popcorn, small, medium, and large buds.

- a. Brush product back and forth and down the grates until all product has fallen into the appropriate container
- b. The Sorter is typically used as a quality control station
- c. Sort the flowers prior to touching up, this will eliminate the shake and popcorn from your touch up process
- d. Using baking sheets to touch up the sorted small, medium and large flowers, creates a single layer of flowers, making it easier to inspect and handle
- e. Increase the number of employees on quality control to avoid a bottleneck
- f. Quality control, or touch up, should be happening simultaneously to trimming and with the proper team should not be a bottleneck in the process
- g. To avoid a bottleneck, increase the number of employees on quality control if necessary
- h. The Sorter is intended to be utilized post trimming, when trimming dry, and pre-drying, when trimming wet
- i. The Sorter will increase your efficiency when packaging by separating similar <u>weighted</u> flowers, and increase consistency for drying, by separating similar <u>sized</u> flowers
- j. Sorting will create a consistent price per pound for your various sizes of flower

STEP 7. - FINAL CURING

- Store and burp the flowers to create great taste and smell
- 1 Person
 - a. Place properly dried and trimmed product into appropriate sealed containers
 - b. Curing is not something easily scalable, ratios of air to product is crucial for oxidation and absorption of terpenes
 - c. Regardless of the container you use, or room size, the ratio of product to air space should be roughly 75% product, to 25% air
 - d. Aerate, or burp, the containers daily by opening the sealed containers every 12 to 24 hours for 5 -10 minutes
 - e. Be sure to rotate, or mix the product every 24 hours
 - f. Ideal container humidity should start at roughly 40-50% and taper down to 30 40% over the curing process
 - g. Cure for no less than 5 days
 - h. Inspect the product daily, ensure proper moisture level through touch, and cure completion through smell

WET TRIMMING - THINGS TO REMEMBER

- The Cheat Sheet includes the top 3 most important things to remember for each step
- Please the Use and Maintenance section for each product you are implementing in the process
- The following 6 steps should happen simultaneously and require 1-10 People.
- The process can be done with an average time of 2-5 minutes per plant
- Proper drying and curing are the key to optimal machine performance and a successful harvest

STEP 1. – DEFANNING (removing the fan leaves from the stem)

- a. Defan during the flushing period and prior to harvesting
- b. Remove all fan leaves that have exposed stem
- c. The quickest method is plucking the leaves by hand

STEP 2. – SHUCKING (remove the flowers from the stem)

- a. Individualize all flowers from the stem, remove fan leaves, and leave 1/8" of stem at flowers base
- b. The Debudder should be run at faster speeds, usually at around 50 on the speed dial
- c. Take the time on this step to ensure the flowers are 100% properly prepped for trimming

STEP 3. – TRIMMING (trim the flowers outer sugar leaf)

- a. Use the wet trimming grate, run the main motor on low, the lid motor on forward and faster speed
- b. Use the inner lids to control the amount of vortex and suction
- c. Ensure the blade is dialed in to its closest point, cycle times should be 1-2 minutes

STEP 4. – SORTING (sort the shake and flowers into 4 different sizes)

- a. Sort the flowers prior to touching up, this will eliminate the shake and popcorn from your touch up process
- b. Using baking sheets to touch up the sorted small, medium and large flowers, creates a single layer of flowers, making it easier to inspect and handle
- c. Increase the number of employees on quality control to avoid a bottleneck

STEP 5. – DRYING (dry the flowers on perforated trays or mesh racks)

- a. Dry as slow as possible for 5-7 days and until the flowers and room homogenize to 50-60% RH
- b. Circulate the air constantly, pull in fresh air periodically, and check the product daily
- c. Rotate the product 2-3 times a day for the first 2 days to avoid flattening, ¼" mesh screen is ideal for drying racks, and will help to eliminate any flattening that may occur

STEP 6. – CURING (store the flowers in air tight containers and burp daily)

- a. Product should be in a sealed container with a ratio of air to flower of 75% flower to 25% air
- b. Burp the containers and mix the product every 24 hours for 5-10 minutes and at least 5-10 days
- c. Container humidity should start at roughly 50-60% and taper down to 30 40% over the curing process

WET TRIMMING SOP - FROM SHUCK TO SHELF

The following 7 steps should happen simultaneously and require 1-10 People. Implementing enough labor at each step in the assembly line is key to preventing any bottlenecks throughout your harvest. Our objective is to finish the process "From Shuck to Shelf" at a speed of 1-10 minutes per plant depending on manpower, strain characteristics, and plant size. PROPER DRYING AND CURING IS THE KEY TO OPTIMAL MACHINE PERFORMANCE AND AN OVERALL SUCCESSFUL HARVEST

STEP 1. – DEFANNING

- Remove the large fan leaves from the stem
- 1 3 People required
 - a. Defan during the flushing period and prior to harvesting
 - b. Remove all fan leaves that have exposed stem
 - c. The most efficient way to defan is by hand and by quickly pulling the leaves down towards the base of the plant, scissors can also be used for this step
 - d. Focus on the leaves that have stem exposed, especially at the base of the flower to prevent crow's feet from occurring after trimming
 - e. You can also defan prior to, or while debudding
 - f. The debudder will assist in separating fan leaves from the stem
 - g. You will have to sort the leaves out by hand, or run them in the trimmer along with the buds, this can contaminate the quality of your trim with chlorophyll and extra plant matter
 - h. We highly recommend removing the fan leaves before drying the plants, as once the leaves dry, curl and shrink, defanning becomes difficult
 - i. The fan leaves if not removed before drying will create stems that will need to be removed post trimming, this requires you to handle more flowers after trimming

STEP 2. - SHUCKING

- Removing the flowers from the stem
- 1 − 2 People Required per machine
 - a. Individualize all flowers from the stem, remove all fan leaves, and leave 1/8" of stem at flowers base
 - b. Individualize the branches and stems from the stalk
 - c. Individualizing stems prior to debudding minimizes the potential for damage
 - d. The amount of individualizing required will vary strain to strain
 - e. When shucking wet flowers, be sure to shuck and trim immediately after harvesting, do not allow the harvested plants to sit for more than a few hours before shucking and trimming, doing so can cause the leaves to curl in, and flowers to squish, effecting trim quality
 - f. The Debudder should be run at faster speeds, around 30-50 on the speed dial
 - g. Take the time on this step to ensure the flowers are 100% properly prepped for trimming
 - h. If using our Debudders, feed the individualized stems into the Debudder
 - i. We recommend utilizing 1-3 people per Debudder at this step, with 1 person individualizing the stems from the stock and 2 people feeding the stems into the machine
 - j. The Debudders will quickly and gently remove the flowers from the stem utilizing rollers that grab the stem and pull the stem through various hole sizes
 - k. If not using automated shuckers, using scissors, cut each flower from the stem at its base
 - I. It is crucial to ensure that the buds are individualized and ready for the trimmer after this step
 - m. This includes making sure that there is no more than an 1/8" of stem at the base of the flower and that there are no clusters of buds on a single stem

STEP 3. – TRIMMING

- Trim the exposed leaves from the flowers
- 1 Person required per machine
 - a. Use the wet trimming grate, run the main motor on low, the lid motor on forward and a faster speed
 - b. Use the inner lids to control the amount of vortex and suction
 - c. ENSURE THE CUTTING BLADE IS DIALED IN TO ITS CLOSEST POINT, cycle times should be 1-2 minutes
 - d. If using the Ez Trimmer, Place 300 400 grams of product into the machine
 - e. Allow the product to trim for 1-2 minutes depending on the strain
 - f. Adjust the airflow and rotor speed to optimize the internal flow rate and trim cycle time
 - g. Proper preparation is key to quality trimming, individualize all flowers, remove all fan leaves and keep no more than an 1/8" to 1/4 "of stem at the base of the flowers
 - h. Different strains require different adjustments to the machine while trimming
 - i. There is a balance of quality and speed for every strain, some strains require zero touch up, while others need some, find the optimal trimming cycle time and touch up required that creates the best quality and efficiency
 - j. One person can efficiently run up to two trimmers
 - k. If you must track your trim by strain, we recommend having extra filtration bag sets for a quick swap out between strains
 - For clients that prefer hand trimming and hang drying or smaller operations that don't need the
 capacity of the Ez Trimmer we offer the Wander Trimmer for fast and efficient trimming of your wet
 product, and the Nanosat for trimming your dried product
 - m. If hand trimming with scissors, you know what to do... Good Luck

STEP 4. - SORTING

- Sort the Flowers into different sizes for drying and packaging
- 1 − 3 People required per Sorter
 - a. The Sorter lets you accurately, efficiently, and safely sort your buds into shake, popcorn, small, medium, and large buds
 - b. Without vibration or moving parts, your buds stay in pristine condition
 - c. The buds are sorted by brushing the product down various sized sorting grates and into their appropriate container
 - d. The Sorter is typically used as a quality control station
 - e. As the buds come out of the trimmer they are loaded onto the sorter for a quick inspection and any necessary touch-up
 - f. Quality control or touch up should be happening simultaneously to trimming, and with the proper team should not be a bottleneck in the process
 - g. To avoid a bottleneck, increase the number of employees on quality control if necessary
 - h. The Sorter is intended to be utilized post trimming, when trimming dry, and pre-drying, when trimming wet
 - i. The Sorter will increase your efficiency when packaging by separating similarly <u>weighted</u> flowers and increase consistency for drying by separating similarly <u>sized</u> flowers
 - j. Sorting will create a better price per pound for your various sizes of flower

STEP 5. - TRAY DRYING

- Dry the flowers on perforated trays or mesh racks
- 1 Person Required
 - a. After the product has been trimmed, place the flowers on drying racks for 5-7 days in a climate-controlled room with plenty of airflow, and until the product and room homogenize to 50-60% RH
 - b. "4" mesh screen is ideal for drying racks, and will help to eliminate any flattening that may occur
 - c. After the product is dried, place the flowers in sealed containers to cure, for no less than 5-7 days, burping 1-2 times daily for 30-60 minutes, and until the container's RH level reaches 40-50%
 - d. Drying and curing to proper RH levels is the most important part of the harvesting process, and will ensure great smell and taste if done properly, even when trimming wet
 - e. Ensure you have proper airflow, ambient temperature, and humidity levels in the room
 - f. Dry as slow as possible at no less than 60 65% humidity and for 5-7 days
 - g. Circulate the air, pull in fresh air periodically, and check the product daily
 - h. Rotate the product 2-3 times a day for the first 2 days to avoid flattening
 - i. Drying is complete when the outside of the flower is crispy and the inside is still spongy

STEP 6. - CURING

- Store and burp the flowers to create great taste and smell
- 1 Person
 - i. Place properly dried and trimmed product into appropriate sealed containers
 - j. Curing is not something easily scalable, ratios of air to product is crucial for oxidation and absorption of terpenes
 - k. Regardless of the container you use, or room size, the ratio of product to air space should be roughly 75% product, to 25% air
 - I. Aerate, or burp, the containers daily by opening the sealed containers every 12 to 24 hours for 5 -10 minutes
 - m. Be sure to rotate, or mix the product every 24 hours
 - n. Ideal container humidity should start at roughly 50-60% and taper down to 30 40% over the curing process
 - o. Cure for no less than 5 days
 - p. Inspect the product daily, ensure proper moisture level through touch, and cure completion through smell

DEBUDDER – USE AND MAINTENANCE

INTRODUCTION

(PLEASE WATCH INSTRUCTIONAL VIDEOS AT WWW.EZTRIM.COM)

The Debudders quickly and gently remove the flowers from the stem, utilizing rollers that grab and pull the branch through various hole sizes. The Debudders can be used for both wet and dry product. With its unique speed control and hole design, all three models will pluck the flowers from the stem without damaging the product. The Debudders will help you complete the shucking process, in half the time and with half the staff.

The Debudder comes in three different models: Tabletop, Indoor, and Outdoor. Each model comes standard with a workstation and true speed control to adjust the feed rate for wet and dried product. The Tabletop and Indoor model, both have four different hole sizes, while the outdoor model comes with eight. These hole sizes can also be ordered custom to your preference. Additionally, all 3 models can accommodate 2 people feeding simultaneously from either side of the unit.

Not only are the Debudders lightweight, portable, adjustable, customizable, and come standard with a workstation, but they also have the most torque and lowest power consumption on the market.

ASSEMBLING THE DEBUDDER

- 1. Cut the banding and wrapping from the unit and remove it from the pallet
- 2. Lift and rotate open the back panel and lock the lid stays
- 3. Place a flower collection bin on the front shelf below the feed holes, ensuring that the container sits tight to the front panel with no gap between (For the Tabletop Debudder, simply set the entire unit on a table and a collection container in front of the unit)
- 4. Place a stem collection container on the back side, and base of the unit
- 5. Plug the power cord into an outlet and power on the unit
- 6. The Debudder is now ready for use

OPERATING THE DEBUDDER

DRY TRIM METHOD

Drving Information:

- 1. Hang dry the plants in a humidity-controlled environment for 5-7 Days, or until the plants and room homogenize to an level of 50 60% RH
- 2. After the plants are dried remove and individualize the stems
- 3. If you need to shuck and trim on the same day, dry the plants to 40-50% RH, run the Debudder on a very slow speed and expect a small amount of breakdown to your top colas
- 4. If shucking and trimming on the same day, be sure to cure the product after trimming, for at least 5-7 days
- 5. When properly dried, the stems should bend to 90 degrees before snapping, the outer leaves should be crisp while the inside of the flowers are moist and spongy
- 6. Over-drying the flowers prior to shucking, may cause the flowers to occasionally break apart, effecting quality and yield

Shucking Information:

- 1. Adjust the speed control dial to somewhere between 15-20
- 2. Dialing in the speed for each strain is crucial, especially when shucking dry product, slower isn't always better, try to find the speed that allows the product to really pop off the stem
- 3. It is crucial when shucking dried flowers that you shuck them at the proper moisture level to avoid any excess breakdown of the colas

4. We recommend shucking the plants when they have been dried to 50-60% RH

Curing Information:

- 5. After the flowers have been shucked, place them into sealed containers to cure
- 6. Sweat and burp the shucked flowers in preparation for trimming, in a controlled environment, until the shucked flowers homogenize to roughly 40-50% RH
- 7. Curing the flowers right after they have been shucked, and with the leaves on, will improve your trim and concentrates quality, as well as homogenize the small flowers moisture level, with the larger, ultimately improving the trimming process

WET TRIM METHOD

Shucking Information:

- 1. Adjust the speed control dial somewhere between 30 50
- 2. Dialing in the speed for each strain is crucial, especially when shucking dry product, slower isn't always better, try to find the speed that allows the product to really pop off the stem
- 3. When shucking wet flowers, be sure to shuck and trim immediately after harvesting, do not allow the harvested plants to sit for more than a few hours before shucking and trimming, doing so can cause the leaves to curl in, and flowers to squish, effecting trim quality

Drying Information:

- 1. Dry the flowers on perforated trays or mesh racks
- 2. Dry as slow as possible for 5-7 days and until the flowers and room homogenize to 50-60% RH
- 3. Circulate the air constantly, pull in fresh air periodically, and check the product daily
- 4. Rotate the product 2-3 times a day for the first 2 days to avoid flattening, ¼" mesh screen is ideal for drying racks, and will help to eliminate any flattening that may occur

Curing Information:

- 1. Store the flowers in air tight containers and burp daily
- 2. Product should be in a container with a ratio of air to flower of 75% flower to 25% air
- 3. Burp the containers and mix the product every 24 hours for 5-10 minutes, and for 5-10 days
- 4. Container humidity should start at roughly 50-60% and taper down to 30 40% over the curing process

INSTRUCTIONS FOR USE

- 1. Properly prep the product by removing all fan leaves, and individualizing the stems from the stock
- 2. Be sure to leave 2-3" at the base of the stem, so that the rollers have something to grab onto
- 3. If there is a flower at the base of the stem, simply pull that first flower off by hand and then feed the stem into the appropriate hole
- 4. Although the debudder can handle stems with multiple offshoots, we recommend that you individualize them as much as possible
- 5. Feed the stem into the appropriate hole, ideally the stem is slightly smaller than the hole size, do not feed a small stem through the largest hole, as it will pull some of the flower through, and will not pluck the flower properly
- 6. If a branch you are feeding into a hole has multiple offshoots, be sure to feed it into a hole size that will accommodate the thickness of the offshoots
- 7. Grouping several small stems together and feeding them through an appropriate larger size hole is an option
- 8. If a stem only has one or two flowers on it, don't bother feeding it into the machine, pluck them by hand and move on
- 9. Utilize the reverse switch if a cola is too large and cannot be pulled through the hole, cut the top off, and switch back to forward
- 10. Continue feeding stems into the appropriate holes, and remember to empty the stem collection bin
- 11. For guicker production use two people on either side of the machine
- 12. You can optionally shuck and trim the product with the fan leaves on, and although it may be faster, keep in mind that this will change the quality of your trim, due to excessive chlorophyll in the fan leaves, it is best to remove the fan leaves before the harvest, and ideally during the flushing period

- 13. FOR THE BEST <u>TRIMMING</u> RESULTS, ENSURE THAT THERE IS NO EXCESS STEM AT THE BASE OF THE FLOWER, AND THAT EACH FLOWER HAS BEEN COMPLETELY INDIVIDUALIZED, AND MOST IMPORTANTLY, TO AVOID CROWS FEET, THAT ALL FAN LEAVES HAVE BEEN REMOVED
- 14. Please reference our wet and dry trimming SOPS for detailed instructions for each part of the harvesting process

CLEANING

- · Remove dust and debris using compressed air
- · Clean unit with denatured alcohol and a rag
- · Clean rollers with a rag and denatured alcohol
- Use a plastic putty knife to scrape residue off rollers
- · Optionally you can unscrew the feed hole tips to remove and soak in alcohol

SPECIFICATION

- 1. Tabletop
 - a. Weight 75 lbs
 - b. Ship Weight 90 lbs
 - c. Assembled Dimensions 22"L x 27"W x 22"H
 - d. Ship Dimensions 32"L x 32"W x 27"H
 - e. Production (Single Operator) 1 plant / 1-5 minutes
- 2. Indoor
 - a. Weight 90 lbs
 - b. Ship Weight 105 lbs
 - c. Assembled Dimensions 22"L x 43"W x 43"H
 - d. Ship Dimensions 32"L x 32"W x 48"H
 - e. Production (Single Operator) 1 plant / 1-5 minutes
- 3. Outdoor
 - a. Weight 130 lbs
 - b. Ship Weight 150 lbs
 - c. Assembled Dimensions 32"L x 43"W x 43"H
 - d. Ship Dimensions 32"L x 32"W x 48"H
 - e. Production (Single Operator) 1 plant / 1-5 minutes
- 4. Material Exposed to Product
 - a. Aluminum 6061 Food Grade
 - b. Silicone
- 5. UL Certified Components
 - a. Control Box
 - b. Motor
 - c. Power Cord
- 6. Power
 - a. 120 or 240 VAC
 - b. 60 HZ
 - c. 3 Phase
 - d. 1.9 Amps
 - e. 101 lb.-in. Torque
 - f. 170 RPM
 - g. 228 Watts

EZ TRIMMER – USE AND MAINTENANCE

INTRODUCTION

(PLEASE WATCH INSTRUCTIONAL VIDEOS AT WWW.EZTRIM.COM)

The Ez Trimmer removes unwanted leaves from cannabis and hemp flowers and is the only solution that can deliver trim quality which *surpasses* manual methods. The key to the Ez Trimmer's superiority is that it allows the user to adjust multiple variables in the way you trim in order to adjust for wet and dry product, as well as different strains, sizes, and growing methods.

HOW IT WORKS

Flower Movement through Airflow and Suction

The Ez Trimmer has a fan blade directly below the cutting blade that does several things. First, the fan blade creates suction to pull the leaf down through the grate and into the filtration bags. Second, it creates a controllable vortex of air that assists in moving and dispersing the product along the grate as it's trimmed. Lastly, it agitates the clipped leaf in the filtration bags, helping to remove the trichomes as they are filtered through the bags. The suction and airflow created by the fan blade is controlled using the airflow controller, the two inner lids on the top of the machine, and by changing the speed of the main motor. Adjusting the airflow properly is key to achieving an efficient trim cycle and eliminating potential damage. The two inner lids can be opened, or closed, to increase, or decrease, air flow and suction. With one, or both inner lids open, the suction will increase, and the airflow will decrease. This allows you to create stronger airflow for the movement of wet, or heavier product, or less airflow, and more suction, for slowing down the movement of dry, or delicate product. The airflow controller is used to prop open the back inner lid, allowing you to fine tune the amount of airflow and suction. Adjust the airflow controller according to the strain, size, and density, of the wet, or dried product. The air flow is considered properly adjusted, when it predominantly moves the product around the grate, while still allowing the silicone fingers to separate and roll the product. Properly adjusting the airflow and suction eliminates excessive handling and friction.

Flower Rotation and Separation

The rotating soft silicone fingers are used to help separate and roll the product along the grate. The silicone fingers direction, and speed, can be controlled. Slowing down the silicone fingers will minimize agitation on delicate product, while running the silicone finger on higher speeds, or in reverse, which is the opposite direction of the airflow, can create more agitation, and quicker trim cycles. The goal is to adjust the silicone fingers, and airflow, so that the product is being moved by the air, then rolled and separated by the silicone fingers. Wet flowers, and specific dry strains, require more agitation than others, and thus, require the silicone fingers to be run at higher speeds. Typically, we recommend that you run the silicone fingers in the forward direction, and at higher speeds. Again, this is something you will want to adjust, based on whether you are trimming wet, or dry product, as well as for different strains, and densities. Properly adjusting the rotation and separation will reduce batch times

Wet and Dry Trimming modes using the Grates and Cutting Blade

Wet and Dry Grates:

To accommodate trimming both wet and dried flowers, the Ez Trimmer comes standard with a wet grate and dry grate. The surface of the grates has openings that allow the suction to pull the leaves down through the grate, and into the trim collection bags. The size of the openings is larger for wet trimming, and smaller for dry trimming. The dry grate with smaller openings, ensures that dried flowers do not break apart, or fall through the grate during trimming. To use the dry grate simply place it on top of the wet grate. The wet grate, with larger openings, ensures that the leaves of fresh flowers pass through the openings, and receive a close trim from the cutting blade. Optionally, dried flowers that aren't quite dry enough for the dry grate, can sometimes be trimmed using the wet grate.

Cutting Blade:

The cutting blade can be raised and lowered to accommodate wet and dry trimming. The cutting blade needs to be raised to its closest point for wet trimming, and can optionally be lowered, or removed, for dry trimming. As with all dry trimmers, the leaves are trimmed by way of friction and agitation and not by a cutting blade. When dry trimming, the cutting blade only trims the flowers stems, and minces the leaf. We recommend leaving the cutting blade on, and keeping it raised, for both wet and dry trimming, to ensure that the stems get trimmed. Properly adjusting the cutting blade and implementing the grates for wet and dried product, will ensure a quality trim, without affecting the structure of the flowers.

Batch Time

Controlling the amount of time the flowers are in the trimmer is imperative to producing quality results. With other trimmers, you put the product in one end, and it comes out the other, and you don't really know how well it has been trimmed, until it comes out the other end. The Ez Trimmer allows you to watch the product as it is being trimmed, and adjust cycle times, based on what you see during each batch. Every strain and batch are different, so it is important to adjust accordingly. Proper batch time control ensures that flowers do not get over, or under trimmed.

Trim Collection and Filtration

Our patented and unique filtration system comes with four collection bags with varying micron levels for separating and collecting the leaf as it's trimmed. The first bag collects the larger leaf and stem, this product is good for extraction, and contains and separates most of the chlorophyll filled leaf. The second bag collects your sweet leaf and is excellent for extraction and pre-rolls. The third bag is your B grade keif, and the fourth bag is your A grade keif. Separating the trim and keif, can create more control over potency levels when extracting. These bags can also be utilized as a dry sifter. Properly utilizing the trim collection will eliminate waste, improve potency, and profitability of your concentrates.

ASSEMBLY

- 1. Remove plastic and cut banding to remove box from pallet
- 2. Remove the chute, stand, drum with motor assembly, and filtration bags from the box
- 3. Unlatch the outer lids and remove the drum knobs and maintenance kit
- 4. Remove the plastic protection from both sides of the lids and fasten the draw latches
- 5. If trimming wet, completely unlatch the lid and unplug the motor power cord, remove the lid, remove the dry grate, reinstall the lid and fasten
- 6. Extend the lower stand from the upper stand until the snap buttons Engauge (ensure all four snap buttons have engaged)
- 7. Insert the 2 drum knobs into the holes of the stand side plates and screw into the drum side mounts (Do not tighten! leave the drum knobs 2-3 turns loose)
- 8. Grab the drum knobs and drum and lift the drum until the stand is underneath, spread stand legs until fully opened
- 9. Secure the drum knobs and engage the plunge pins
- 10. Dial in the blade (Please reference the steps below for dialing in the blade)
- 11. Disengage the plunge pins and loosen the drum knobs 2-3 turns
- 12. Rotate the drum upside down and tighten the knobs
- 13. Install the four filtration bags by stretching them around the bottom of the drum and above the link lock latches starting with bag #1 (the bags have number tags at the top of one of the side hems, keep the bags inside out)
- 14. Loosen the drum knobs, rotate the unit back to upright, plug in the 5 pin power cord from the motor to the lid
- 15. Fasten the chute to the front of the drum with the 2 draw latches
- 16. Place a collection bucket or bin below the chute
- 17. Plug the unit into a 120 VAC power outlet
- 18. The Ez Trimmer is ready for use

DIALING IN THE CUTTING BLADE

- 1. This is something you want to preferably do before attaching the collection bags, however, you can make fine tune adjustments even after attaching the collection bags
- 2. There are 4 blade height adjustment knobs on the motor assembly that we use to raise and lower the cutting blade, for most strains we will adjust the cutting blade as close as we can to the bottom of the grate, for strains that have long nodes and or pistols we may need to back the blade down slightly to ensure we avoid damaging the flower
- 3. When dialing in the blades we want to make sure we do it evenly, a couple of turns on the front 2 knobs and then a couple of turns on the back 2 knobs
- 4. We want to start the adjustment process by inspecting the distance between the blade and grate and ensuring that the blade is approximately 1/8" away from the grate, make sure that the gapping is consistent around the circumference of the grate.
- 5. Start by opening the inner lids and turning the main motor on to your preferred speed We recommend low, it's important to adjust the blade height at the speed you will be operating at, as the change in RPM can cause the cutting blade to slightly raise up on the higher speeds
- 6. We'll raise the blade by turning the knobs counterclockwise, a couple of turns from the front and then a couple of turns at the back. We will repeat this process until we make very slight contact with the bottom of the grate. Once contact has been made, back that knob down ¼ turn. Repeat this process front to back several times. If at any time through the trimming process you hear the blade start to rub against the grate simply back the knob down ¼ turn at the contact point
- 7. Close the 2 inner lids and ensure that the blade is not rubbing against the grate when the lids are closed, turn the main motor off and inspect the gapping between the blade and the grate ensure that it is consistent at all four adjustability points and around the circumference of the grate

OPERATION - DRY TRIMMING

Note: The most important aspect of dry trimming is moisture level in the flowers. Too much and it won't trim, too little and the flowers will become fragile. We recommend checking for dryness by disturbing one of the outer leaves, if it bends it is not dry enough. The leaves need to snap when disturbed. Typically, the product is ready to trim when the plants and the room have homogenized to an ambient RH of 40-50%. The best way to ensure proper moisture levels is to supply adequate air flow on the product when drying. With proper airflow you can dry the outer leaves while still maintaining some sponginess to the inside of the flowers.

Drying Instructions:

- 7. Remove the fan leaves 1-2 days before harvesting your plants and before trimming
- 8. Hang dry the plants in a humidity-controlled environment for 5-7 Days, or until the plants and room homogenize to an ambient level of 50 60% RH
- 9. Take your dried plants and remove the main branches from the stock

Shucking Instructions:

- 1. Next remove the flowers from the stem using the Debudder, it's best to individualize the stems as much as you can
- 2. It is crucial when shucking dried flowers that you shuck them at the proper moisture level to avoid any excess breakdown of the colas, we recommend shucking between 50-60% RH
- 3. If you need to shuck and trim on the same day, and prior to curing, dry the plants to 40-50% RH, run the debudder on a very slow speed and expect a small amount of breakdown to your top colas

Curing Instructions:

- 1. Place the shucked flowers into sealed containers for curing
- 2. Sweat and burp them in a controlled environment until shucked flowers homogenize to roughly 40-50% RH
- 3. Curing the flowers with the leaves on will improve your trim and concentrates, as well as homogenize the small flowers moisture level with the larger
- 4. If shucking and trimming on the same day, be sure to still cure the product, post trimming, for at least 5-7 days
- 5. Drying and curing to proper RH levels is the most important part of the harvesting process, and will ensure great smell and taste if done properly
- 6. IT IS CRUCIAL THAT THE PRODUCT IS DRIED AND PREPPED PROPERLY PRIOR TO TRIMMING. THIS MEANS <u>ALL</u> OF THE FLOWERS HAVE BEEN INDIVIDUALIZED <u>AND THE OUTER LEAVES BREAK OFF OR CRUMBLE WHEN DISTURBED</u>

Trimming Instructions:

- 1. To start trimming, Set the main motor to low and turn the rotor motor on forward and adjust the speed to your preferred setting
- 2. Changing the speed and or direction of the rotor motor will affect the amount of agitation to the product, different strains require different amounts of agitation, find a setting that works best for each strain
- 3. Place roughly 300-400 grams of flowers into the machine, the amount of product should fill up the shoot when trimming is complete
- 4. Use the air flow controller and lids to adjust the amount of suction and vortex inside the drum, with popcorn buds or lighter strains you may need to run the entire cycle with one or both of the inner lids open, with dense or heavier strains you may need to run the entire cycle with both inner lids closed, find the amount of airflow that works best for each strain
- 5. Allow the product to trim for 20 40 seconds depending on the strain, when the product is done trimming, tilt the drum down, open the drum gate, turn the rotor motor to forward and allow the product to exit into the chute, opening and closing the back inner lid will speed up this process
- 6. When the drum is empty, close the drum gate, tilt the drum upright, and reload the machine
- 7. While the next batch is running, open the chute gate and allow the product to empty into an appropriate container.
- 8. Optionally install the chute sock around the base of the chute to avoid having to open and close the chute hatch when emptying

Tips and Tricks:

- 1. Ensure the product is dry enough for trimming (leaves should snap when disturbed)
- 2. Adjust airflow with inner lids open and closed to optimize internal flow rate
- 3. Adjust rotor speed and direction to optimize trim cycle
- 4. Be sure to utilize the dry trimming grate (If the product is still too moist to trim, try trimming using the wet trim grate)
- 5. Proper preparation is key to quality trimming (individualize all flowers, remove fan leaves and keep no more than an $\frac{1}{8}$ " to $\frac{1}{4}$ "of stem at the base of the flowers)
- 6. If the product isn't trimmed in under a minute, the product is too wet
- 7. Clean filtration bags to avoid residue
- 8. If the product is still too wet and it is time to trim, open containers the product is being stored in and increase airflow on the product
- 9. There is a balance of quality and speed for every strain, some strains require zero touch up, while others need some, find the optimal trimming cycle time and touch up required that creates the best quality and efficiency
- 10. Quality control or touch up should be happening simultaneously with trimming and with the proper team should not be a bottleneck in the process (to avoid bottlenecking and if necessary, increase the number of employees on quality control)

OPERATION - WET TRIMMING

Shucking Instructions:

- 1. Next remove the flowers from the stem using the Debudder, it's best to individualize the stems as much as you
- 2. Adjust the Debudder speed control dial to the appropriate speed for the product, we recommend 30 50% and higher, for wet product
- 3. Dialing in the speed for each strain is crucial, especially when shucking dry product, slower isn't always better, try to find the speed that allows the product to really pop off the stem
- 4. When shucking wet flowers, be sure to shuck and trim immediately after harvesting, do not allow the harvested plants to sit for more than a few hours before shucking and trimming, doing so can cause the leaves to curl in, and flowers to squish, effecting trim quality

Trimming Instructions:

- 1. PROPERLY DIAL IN THE CUTTING BLADE TO ITS CLOSEST POINT (refer to dialing in the cutting blade above)
- 2. Set the main motor to low and turn the rotor motor on forward, lower the speed to your preferred setting, we recommend starting on high

- 3. Place roughly 200-400 grams of flowers into the machine
- 4. Use the air flow controller and lids to adjust the amount of suction and vortex inside the drum, typically when wet trimming you will run the entire cycle with both inner lids closed, or perhaps the back inner lid cracked
- 5. Allow the product to trim for 1-2 minutes depending on the strain, when the product is done trimming, tilt the drum down, open the drum gate, and allow the product to exit into the chute, opening and closing the back inner lid will speed up this process
- 6. When the drum is empty, close the drum gate, tilt the drum upright, and reload the machine
- 7. While the next batch is running, open the chute gate and allow the product to empty into an appropriate container
- 8. Optionally install the chute sock around the base of the chute to avoid having to open and close the chute hatch when emptying
- 9. As one batch is being trimmed, the operator should be inspecting and touching up the previous batch as necessary
 - a) If a strain requires a longer trimming cycle time, and in order to avoid sacrificing quality, decide if it makes more sense to just allow the trimmer to do 80% of the trim quickly and touch up the rest with scissors
 - b) There is a balance of quality and speed for every strain, some strains require zero touch up, while others need some, find the optimal trimming cycle time and touch up required that creates the best quality and efficiency
 - c) Quality control or touch up should be happening simultaneously with trimming and with the proper team should not be a bottleneck in the process (to avoid bottlenecking and if necessary, increase the number of employees on quality control)
 - d) Quality Control, or touch up, can also be done post drying, often, the handling process of drying and curing will remove any excess leaf naturally

Drying and Curing Instruction:

- 1. After the product has been trimmed, place the flowers on drying racks for 5-7 days in a climate-controlled room with plenty of airflow, and until the product and room homogenize to 50-60% RH
- 2. ¼" mesh screen is ideal for drying racks, and will help to eliminate any flattening that may occur
- 3. After the product is dried, place the flowers in sealed containers to cure, for no less than 5-7 days, burping 1-2 times daily for 30-60 minutes, and until the container's RH level reaches 40-50%
- 4. Drying and curing to proper RH levels is the most important part of the harvesting process, and will ensure great smell and taste if done properly, even when trimming wet

Tips and Tricks:

- a. Debud and trim within 2-4 hours of harvest and before the leaves get squished or start to curl in
- b. Dialing in the blade effectively will dramatically change the closeness of the trim, the blade should appear to be touching the bottom of the grate at all points
- c. Proper preparation is key to quality trimming (individualize all flowers, remove fan leaves and keep no more than an $\frac{1}{3}$ " to $\frac{1}{4}$ "of stem at the base of the flowers)
- d. If a strain requires a longer trimming cycle time, and in order to avoid sacrificing quality, decide if it makes more sense to just allow the trimmer to do 80% of the trim quickly and touch up the rest with scissors
- e. There is a balance of quality and speed for every strain, some strains require zero touch up, while others need some, find the optimal trimming cycle time and touch up required that creates the best quality and efficiency
- f. Quality control or touch up should be happening simultaneously with trimming and with the proper team should not be a bottleneck in the process (to avoid bottlenecking and if necessary, increase the number of employees on quality control)

PARTS LIST

- a. Lower stand
 - i. Cross bar x 2
 - ii. Elbows x 4
 - iii. Sides x 4
- b. Upper stand
 - i. Sides x 4

- ii. Mounting plate with plunge pins x 2
- iii. Drum knobs x 2
- c. Drum
 - i. Rubber inner drum x 2
 - ii. Aluminum inner drum liner x 1
 - iii. Gate window guides with plates x 2
 - iv. Wet grate x1
 - v. Dry grate x 1
 - vi. Drum side mounts x 2
 - vii. Draw latch keepers x 8
 - viii. Link lock latches x 4
 - ix. Adjustment bracket buttons x 4
- d. Lid
- i. Outer lid front x 1
- ii. Outer lid back x 1
- iii. Inner lids with knobs x 2
- iv. Airflow controller x 1
- v. Draw latches x 4
- vi. Spring draw latches x 2
- vii. Control box with power cords x 1
- viii. Lid plate x 1
- e. Motor
 - i. Main motor x 1
 - ii. Cutting blade with hub x 1
 - iii. Fan blade with hub x 1
 - iv. Motor plate x 1
 - v. Motor legs x 4
 - vi. Adjustment brackets x 4
 - vii. Adjustment knobs with bolts and collar x 4
 - viii. Link lock latch keepers x 4
 - ix. Junction box with power cord x 1
 - x. Motor cover x 1
- f. Chute
 - i. Chute x 1
 - ii. Draw latch x 2
- g. Filtration bags
 - i. Bag 1 x 1
 - ii. Bag 2 x 1
 - iii. Bag 3 x 1
 - iv. Bag 4 x 1

CLEANING

- 1. These are the items you will need to perform a proper cleaning
 - i. Pressure washer
 - ii. Air compressor with air nozzle
 - iii. HD Simple Green (Purple)
 - iv. Denatured alcohol
 - v. Paper towels or rags
 - vi. hot water heater basin (for soaking)
 - vii. Spray bottles
 - viii. Small soft bristle brush
 - ix. Flat head screwdriver
 - x. Maintenance kit with allen keys that came with unit

- 2. We will start the process by removing the chute, drum gate and lid assembly, rotate the drum upside down unlock 4 latches and remove the motor assembly
- 3. With the appropriate allen key, remove the 3 screws on top of the cutting blade. Gently set the blade into the bottom of the drum, loosen the 2 set screws on the blade hub and slide the blade hub off of the motor shaft.
- 4. With a flat head screwdriver remove the 3 screws on the fan blade and set the fan blade into the bottom of the drum
- 5. Again, using the correct allen key loosen the set screw on the rotor hub and sleeve the hub off the motor shaft
- 6. To remove the motor mount brackets, unscrew the blade height adjustment knobs, You can also use a screwdriver to clean out the inside of the knobs
- 7. Remove the motor cover and place the brackets and motor cover inside of the drum
- 8. If you have an air compressor and using an air nozzle blow off any loose debris from the components
- 9. Spray the bottom of the lid plate with heavy duty simple green and scrub the plate using a scotch bright pad and wipe clean, spray the bottom side of the lids with denatured alcohol and wipe clean with paper towels, flip the lid over and repeat the process, It's important to only use denatured alcohol and paper towels when cleaning the various plastic components, as other cleaners and abrasive pads can cause damage
- 10. Next we will clean the top of the lid plate, it's helpful to use a toothbrush to clean the hard to reach areas, now spray, clean and wipe dry the top side of both lids, again using only denatured alcohol and paper towels.
- 11. Spray the aluminum components on the motor assembly with the heavy duty simple green and using a toothbrush scrub the various parts, wipe clean and dry, flip the unit on its side and repeat the process
- 12. Spray the chute components with heavy duty simple green and wipe clean
- 13. Apply the alcohol on the plastic liberally, when cleaning the areas with heavier build-up.
- 14. If you don't already have one, we highly recommend Investing in some type of pressure washer, as it will enable you to quickly clean the entire unit when you're finished trimming, as well as periodically cleaning the blade and grate during the trim session
- 15. Pour heavy duty simpler green into a reservoir, one large enough to house the blade and grate for soaking, we recommend using either a plastic or metal water heater tray, fill the rest of the reservoir with water at about a 1 to 15, simple green to water ratio, place the blade, the motor mount brackets and the rotor assembly into the reservoir to soak
- 16. Now spray the stand, the drum, the fan blade and the top of the rotor assembly with the heavy duty simple green, the first items we will Pressure wash is the bottom side of the drum and grate, ensure that you thoroughly remove all of the build-up, this is always the easiest and quickest to do as soon as you're done trimming and while the plant material is still fresh, clean and rinse the stand and drum
- 17. Rotate the drum to the upright position and apply the heavy duty simple green and spray the drum and grate until clean
- 18. Walk the unit down to clean the underside of the stand, stand the unit back up, rotate the drum back upside down and give the entire unit a final rinse
- 19. Spray clean the top and bottom side of the fan blade, spray and clean the rotor assembly, be sure to spray both sides of the fingers as well as the top and bottom, clean the motor mounting brackets, use your foot to stabilize the parts as they're being sprayed
 - 20. Next we'll clean the cutting blade, thoroughly clean the top and bottom side of the blade, Make sure that all of the plant matter has been removed, this part of the process can also be implemented when cleaning just the blade and grate during your trim session
 - 21. Apply the heavy duty simple green to the motor cover and spray clean
 - 22. Now we are ready to assemble the unit
 - 23. Start by attaching the rotor hub to the shaft on the motor control box, make sure the set screw is tight and seated properly
 - 24. Attach the motor cover and place the fan blade on the hub, it's best if you install the fan blade, with the screw hole positioning relative to the motor shaft, as seen here, with a flat head screw driver install and tighten the 3 screws
 - 25. Sleeve the cutting blade hub over the motor shaft, aligning the 2 set screws with the dimples on the shaft, make sure the set screws are properly seated and tightened firmly
 - 26. Place the cutting blade on the hub and install the screws, it's very important that you don't over tighten the cutting blade screws as they will self-tighten due to the rotation of the motor

- 27. Screw on the motor mount brackets until the bolt is flush with the top of the bracket, repeat the process for all four brackets
- 28. Be sure to align the junction box on the motor assembly with the x's on the inside of the drum
- 29. Reinstall the filtration bags, rotate the drum to the upright position and fasten the lid, Install the drum gate, the chute and you're ready to go back to trimming
- 30. Will clean the filtration bags with the pressure washer, start by wrapping the innermost bag around the outside of the drum, rinse the loose material off with water, spray with some heavy duty simple green, rinse, flip the bag inside out and rinse again, we will repeat this process for all of the filtration bags
- 31. You'll want to pressure wash the bags before cleaning the unit to avoid dirtying the drum and stand with the material from the bags
- 32. When you're done cleaning the bags, hang them up to dry
- 33. If you have any questions regarding this process, please don't hesitate to contact us

SHARPENING THE BLADE

- a. Wrap 400 grit wet/dry sandpaper around a small wooden block, dip into water before starting
- b. Sand in line with cutting edge without holding the block too far out over the edge. Sand the entire blade.
- c. Flip the blade over and repeat. Do not roll the edge

SPECIFICATION

- Weight 110 lbs
- Ship Weight 125 lbs
- Assembled Dimensions 32"L x 43"W x 43"H
- Ship Dimensions 32"L x 32"W x 48"H
- Production (Single Operator) 20-30 lbs/hour
- Material Exposed to Product
 - Aluminum 6061 Food Grade
 - o Stainless Steel Food Grade
 - Silicone HDPE
 - Nylon
- UL Certified Components
 - 5 wire harness(Control Box)
 - Dayton Gear Motor
 - Fuse Holder
 - AC to DC 5V Power Supply
 - o 4 Channel DC 5V Relay Module
 - o Touch Screen
 - Motor Speed Controller
 - Control Box Microcontroller
 - o 9' power chord
 - Meanwell power supply
 - o Main Motor
 - o Capacitor
- Power
 - o 120 VAC
 - o 60 HZ
 - Single Phase
 - o 10 AMPS
 - o 1200 Watts

SORTER – USE AND MAINTENANCE

INTRODUCTION

The Bud Sorter lets you accurately, efficiently, and safely sort your buds into shake, popcorn, small, medium, and large buds. Without vibration or moving parts, your buds stay in pristine condition. The Bud Sorter is typically used as a quality control station. As the buds come out of the trimmer they are loaded onto the sorter for a quick inspection and any necessary touch-up. From there they are sorted by brushing the product down the grates and into their appropriate container.

The Bud Sorter is intended to be utilized post trimming (when trimming dry) and pre-drying (when trimming wet). Additional grates can be custom made to your preferred size. The Bud Sorter will increase your packaging efficiency whether you are doing grams, eighths, or pounds. It will also increase consistency during the trimming and drying processes. Sorting Grate Sizes come standard in the following sizes: 1/4", 1/2", 7/8", 1 ½", 1 ½". Custom grate sizes can be made in ½" increments.

ASSEMBLY

- 1. Remove plastic and cut banding to remove from pallet
- 2. Ensure the containers are free of loose debris and slide them into the rails on bottom side of the frame
- 3. Place the grates into the rails on the top side of the frame from small to large
- 4. If desired lock the casters to prevent the table from moving

OPERATION

- 1. Load product onto the first grate in the sequence
- 2. Brush product back and forth and down the grates until all product has fallen into the containers
- 3. Containers slide in and out of the sides of the sorter for removal

TIPS AND TRICKS

- Brush product back and forth on the grates a couple of times before moving on to improve results
- Lift up on the containers before sliding out to decrease snagging
- Use the Bud Sorter as your Quality control station
- Sorts over a pound in under a minute

CLEANING AND MAINTENANCE

- Wipe down with denatured alcohol and a rag
- If you have a pressure washer, you can use it for a quick rinse or to make your wipe down easier

SPECIFICATION

- a. Weight 115 lbs
- b. Ship Weight 150 lbs
- c. Assembled Dimensions 90"L x 24"W x 48"H
- d. Ship Dimensions 84"L x 32"W x 53"H
- e. Production (Single Operator) 1 lb / 1 minute

MATERIAL EXPOSED TO PRODUCT

- f. Aluminum 6061 Food Grade
- g. Stainless Steel Food Grade
- h. Plastic Totes HDPE

CONTACT INFORMATION:

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Warranty and Technical Support

Ez Trim offers a 1 year manufacturer's warranty which includes any defects in shipping or workmanship - please keep record of your serial number(s).

If you have any questions, comments, or need assistance with parts, operating tips or technical support please call (303) 635 - 6281 and dial extension 3. We are more than happy to answer any questions you might have, please do not hesitate to contact us. We promise you will speak to a live person who wants to help, we pride ourselves on our customer service.