



DRY TRIM VS. WET TRIM

THINGS TO REMEMBER

EZ TRIM PROCESS FLOW CHARTS

DRY TRIMMING AND WET TRIMMING SOP'S

EZ TRIM - ONSITE IMPLEMENTATION OUTLINE

INTRODUCTION:

1. Ez Trim was started because we had the same concerns as most growers regarding harvest automation and quality
2. We have spent the last 10 years developing wet and dry systems that will allow you to automate the harvesting process without sacrificing quality
3. The systems and equipment are only half the battle, the challenge is staying disciplined when following the systems over time

WET TRIM VS. DRY TRIM

DRY:

1. Bucking and trimming can be done at your convenience
2. More control over drying schedule
3. Trim cycle times are faster
4. Trim/sugar leaf quality is usually better
5. It's easier to get higher terpene content
6. Eliminates bud flattening during drying and curing

WET:

1. The flowers are less susceptible to damage
2. Less space is required for drying
3. Less time spent hanging up and taking down plants
4. No interruptions in the harvesting workflow
5. Less risk of under/over drying

PRODUCTS AND STEPS TO THE PROCESS

Dry Trim: (Small staff or flower quality is priority)

1. Defan – (By hand)
2. Hang dry – (Dry Environments)
3. Shuck – (Debudder)
4. Flash Dry – (Dry and Cure Container)
5. Trim – (Ez Trimmer)
6. Sort – (Sorter)
7. Cure – (Dry and Cure Container)
8. Process – (Grinder/Dry Sift/Rosin Press)

Wet Trim: (Time or concentrates are priority)

1. Defan – (By hand)
2. Shuck – (Debudder)
3. Trim – (Ez Trimmer)
4. Sort – (Sorter)
5. Tray Dry – (Dry Cabinet or Closet)
6. Cure – (Dry and Cure Container)
7. Process – (Grinder/Dry Sift/Rosin Press)

VIDEOS TO REFERENCE

<https://www.youtube.com/watch?v=9FW4Raq7h9g>

<https://www.youtube.com/watch?v=O-wRNBDiTka>

<https://www.youtube.com/watch?v=FGhtTh2JvzI>

<https://www.youtube.com/watch?v=CWJ6z78Hxfk>

<https://www.youtube.com/watch?v=e122LiiMzK4>

<https://www.youtube.com/watch?v=9jkg3Ss404I>

<https://www.youtube.com/watch?v=sSnLRtIh8tE>

<https://www.youtube.com/watch?v=sSnLRtIh8tE>

DRY TRIMMING SOP – Things to Remember

- a. The Cheat Sheet includes the top 3 most important things to remember for each step
- b. Please read instructional manuals for each product implemented in the process
- c. The following 8 steps should happen simultaneously and require 1-10 People.
- d. The process can be done with an average time of 1-5 minutes per plant
- 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 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. – DRYING (dry the whole plant or stems by hanging them upside down)

- a. Dry as slow as possible at no less than 60% humidity and for 5-7 days
- b. Circulate the air, pull in fresh air periodically, and check the product daily
- c. Do not dry completely if using automated shucking machines, shuck 2 days early, and when the stems can still bend to 90 degrees before snapping

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 flowers base
- b. The Debudder should be run at slower speeds, around 15-20 on the speed dial
- c. Take the time on this step to ensure the flowers are 100% properly prepped for trimming

Step 4. – FLASH DRY (quickly dry the flowers outer leaves without over drying the inside of the flowers)

- a. Supply the flowers with ample amounts of direct airflow for 30 minutes up to 3 hours
- b. Check on the flowers, mix and rotate every 30 minutes
- c. The product is ready for trimming when the outer leaves snap when agitated, but the flower is still nice and spongy (flash drying isn't always necessary before trimming)

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
- b. Use the inner lids to control the amount of vortex and suction
- c. If the product isn't trimmed in 1 minute the leaves are still too wet

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

- a. Use the Sorter as your touch up station and ensure the product is ready for the shelf prior to sorting
- b. Brush the product forward and back on the grate before brushing down to the next one
- c. Increase the number of employees on quality control to avoid a bottleneck

Step 7. – 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 5-10 days
- c. Container humidity should start at roughly 50-60% and taper down to 30 – 40% over the curing process

Step 8. – PROCESSING (turn you trimmed leaf, and or flowers, into concentrates)

- a. Cure the trim in the same manner as the flowers
- b. Do not mix fan leaf material with sugar leaf
- c. Dry sift or use the second collection bag of the Ez Trimmer as pre-rolls

EZ TRIM HARVESTING

DRY TRIM HARVESTING PROCESS FROM SHUCK TO SHELF



WET TRIMMING SOP – Things to Remember

- The Cheat Sheet includes the top 3 most important things to remember for each step
- Please read instructional manuals for each product implemented in the process
- The following 7 steps should happen simultaneously and require 1-10 People.
- The process can be done with an average time of 3-5 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)

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

Step 2. – **SHUCKING** (remove the flowers from the stem)

- Individualize all flowers from the stem, remove fan leaves, and leave 1/8" of stem at flowers base
- The Debudder should be run at faster speeds, around 50 on the speed dial
- 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)

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

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

- Use the Sorter as your touch up station and ensure the product is ready for the shelf prior to sorting
- Brush the product forward and back on the grate before brushing down to the next one
- Increase the number of employees on quality control to avoid a bottleneck

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

- Dry as slow as possible at 65% humidity and for 5-7 days
- Circulate the air, pull in fresh air periodically, and check the product daily
- Rotate the product 2-3 times a day for the first 2 days to avoid flattening

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

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

Step 7. – **PROCESSING** (turn you trimmed leaf, and or flowers, into concentrates)

- Dry and cure the trim in the same manner as the flowers
- Do not mix fan leaf material with sugar leaf
- Dry sift or use the second collection bag of the Ez Trimmer as pre-rolls

EZ TRIM HARVESTING

WET TRIM HARVESTING PROCESS FROM SHUCK TO SHELF



Dry Trimming SOP – From Shuck to Shelf

The following 8 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 staff size, strain characteristics, and plant size. Please read instructional manuals for each product implemented in the process. **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, which 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 which requires you to handle more flowers after trimming

STEP 2. - HANG DRYING

- *Dry the whole plant or individual stems by hanging them upside down*
- *1 – Person Required*
 - a. You can use our Drying Environments to automate this drying process ensuring that the humidity level and airflow remains stable through the drying process
 - b. The Drying environments give you complete control over the drying schedule, the option to dry in any location, and the ability to dry at different levels and times, for different strains, sizes and densities, all while being in the same room
 - c. Isolating strains with the Drying Environments will eliminate cross contamination, and ensure that if something goes wrong with the climate in your room, your entire crop isn't ruined
 - d. If not using our Dry Environments, hang dry the whole plant and ensure you have proper airflow, ambient temperature and humidity level in that room
 - e. We recommend drying as slowly as possible at 60% humidity and 60 degrees Fahrenheit for at least 5-7 days
 - f. Circulate the air, pull in fresh air periodically, and check the product daily
 - g. If shucking with our debudder or any automated shucker, **DO NOT DRY THE PRODUCT COMPLETELY**, shuck 2 days early, and when the stems can still bend to 90 degrees before snapping, the outer leaves should be crisp while the flowers are moist and spongy
 - h. Over-drying the flowers at this point will cause the flowers to occasionally break apart when either shucking or trimming
 - i. Partially drying before shucking, will equalize the moisture level from small buds to large buds, creating proper moisture levels and cycle times for trimming

STEP 3. - 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 AN 1/8” OF STEM AT FLOWERS BASE
 - b. The Debudder should be run at slower speeds, around 15-20 on the speed dial
 - c. Take the time on this step to ensure the flowers are 100% properly prepped for trimming
 - d. Individualize the branches and stems from the stalk
 - e. Individualizing stems from the branches prior to debudding minimizes the potential for damage
 - f. The amount of individualizing required will vary strain to strain
 - 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 automated an 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
 - l. 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 4. - FLASH DRY

- *Quickly dry the outer leaves for trimming while leaving the inner flower spongy*
- *1 – person*
 - a. Flash drying means that you introduce ample airflow over the outside of the flowers to crisp up the outer leaves while the inner flowers remain spongy
 - b. Flash drying allows the trimmer to trim the outer leaves very quickly while maintaining the structure of the flower and avoiding any excess break down when trimming
 - c. You can use our Dry/Cure Containers to automate your dry/cure process ensuring that the humidity level and airflow remains stable through the drying process
 - d. The Dry and Cure Containers allow you to flash dry the outer leaves prior to dry trimming, or cure and store the flowers long term by programming the containers to auto aerate, or burp, based on humidity level or time
 - e. When using the containers to Flash Dry, Place the partially dried shucked flowers into the container and turn the inline fan on to its highest setting
 - f. The air is pulled from the bottom of the container where the moisture settles
 - g. If not using our Dry and Cure Containers, supply the flowers with ample amounts of direct airflow for 30 minutes up to 3 hours
 - h. Check on the flowers, mix and rotate every 30 minutes
 - i. The product is ready for trimming when the outer leaves snap when agitated, but the flower is still nice and spongy (flash drying isn't always necessary before trimming)
 - j. This decreases the risk of trimming over dried flowers and the breakdown that can occur
 - k. If not using our Dry/Cure Containers, introduce your buds to a low humidity environment preferably with ample airflow. This can be as simple as leaving the containers that the flowers are stored in open for several hours
 - l. Leave the flowers in the dry environment long enough for all the leaves you want to be trimmed to become crispy
 - m. The leaves are ready for trimming when they snap when agitated and do not bend
 - n. The objective is to dry the leaves quickly, so they snap while still maintaining sponginess to the inside of the flower

STEP 5. – TRIMMING

- *Trim the exposed leaves from the flowers*
- *1 – Person required per machine*
 - a. Use the dry trimming grate, run the main motor on low, the lid motor on forward and medium speed
 - b. Ensure the product is dry enough for trimming (leaves should snap when disturbed)
 - c. If dried properly the outer leaves will be very dry and crisp and the center of the flower will still be a little spongy, this is crucial for maintaining the original structure of the flower
 - d. If the product isn't trimmed in under a minute, the product is too wet
 - e. Short cycle times are crucial, if the product has been dried properly you should be able to trim 300 – 500 grams in under minute
 - f. If using the Ez Trimmer, place 300-500 grams of product into the machine
 - g. Allow the product to trim for 30 - 60 seconds depending on the strain
 - h. Adjust the airflow and rotor speed to optimize the internal flow rate and trim cycle time
 - i. Be sure to utilize the dry trimming grate, if the product is still too moist to trim, try trimming using the wet trim grate
 - j. 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
 - k. Different strains require different adjustments to the machine while trimming
 - l. 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. One person can efficiently run up to two trimmers
 - n. If you must track your trim by strain, we recommend having extra filtration bag sets for a quick swap out between strains
 - o. 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
 - p. If hand trimming with scissors, you know what to do... Good Luck

STEP 6. - 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 similar weighted flowers, and increase consistency for drying, by separating similar sized flowers
 - j. Sorting will create a consistent price per pound for your various sizes of flower

STEP 7. - 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. You can use our Dry/Cure Containers to automate your dry/cure process ensuring that the humidity level and airflow remains stable through the curing process
 - c. If using our Dry and Cure Containers, we recommend bypassing the humidity controller at this stage and implementing the timer
 - d. Program the timer to aerate 1-2 times daily for 5 - 10 minutes and over the course of 5-10 days.
 - e. Be sure to agitate or rotate the product daily
 - f. Curing is not something easily scalable, ratios of air to product is crucial for oxidization and absorption of terpenes
 - g. Regardless of the container you use, or room size, the ratio of product to air space should be roughly 75% product, to 25% air
 - h. Aerate, or burp, the containers daily by opening the sealed containers every 12 to 24 hours for 5 -10 minutes
 - i. Be sure to rotate, or mix the product every 24 hours
 - j. Ideal container humidity should start at roughly 50-60% and taper down to 30 – 40% over the curing process
 - k. Cure for no less than 5 days
 - l. Inspect the product daily, ensure proper moisture level through touch, and cure completion through smell

STEP 8. – PROCESSING

- *Utilize the trimmed leaf and or flower to make concentrates*
- 1 – 3 People
- A. Grinding – 1 person
 - I. The Grinder takes dried flower and trim and breaks the material down to a fine particulate ready for processing into a concentrate
 - II. The grinder can break down 2 - 3 lbs. of dried product in under a minute
 - III. The Grinder breaks material down by using 10 flexible cutting lines that rotate at high speeds inside a steel chamber
 - IV. The grinder also utilizes an on/off foot pedal power switch, and a stand that allows the unit to rotate 300 degrees, making loading and unloading quick and easy
- B. Dry Sifting – 1 person
 - I. The Dry Sift utilizes varying micron mesh screens and nesting 5-gallon buckets on a vibratory base to agitate dried trim, extracting the keif and separating the trim into various grades
 - II. Separating the keif from the trim and into various grades creates more control of potency levels with concentrates and creates additional revenue streams
 - III. Keif can be sold, used as caviar, pressed into Rosin and or extracted for concentrates
 - IV. The other 3 grades of trim can also be extracted as shatters, waxes, oils, and or used for pre rolls
- C. Rosin Pressing – 1 Person
 - I. The Rosin Press utilizes accurate temperature control, impressive amounts of pressure, and heated plates to create a solvent less concentrate called Rosin
 - II. The Rosin Press can press over an ounce of product every 1-2 minutes and can achieve up to 60% yields when pressing quality keif or bubble hash
 - III. Conservatively, if you pressed an ounce every 2 minutes at 30% yield and \$30 per gram wholesale, the Rosin Press will have paid for itself in under 20 Presses and under 60 minutes
 - IV. If there is no market for rosin available to you, we also work with trusted partners that wholesale closed loop extraction systems to us and are available for purchase.

D. Shredding/Waste Management – 1 Person

- I. Process your excess biomass (stems, branches, leaves, etc.) in one of our shredders for consolidation. Allows for easier storage, sale, and disposal of your biomass.

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

1. *Remove the large fan leaves from the stem*
2. *1 – 3 People required*
3. Defan during the flushing period and prior to harvesting
4. Remove all fan leaves that have exposed stem
5. 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
6. Focus on the leaves that have stem exposed, especially at the base of the flower to prevent crow’s feet from occurring after trimming
7. You can also defan prior to, or while debudding
8. The debudder will assist in separating fan leaves from the stem
9. 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
10. We highly recommend removing the fan leaves before drying the plants, as once the leaves dry, curl and shrink, defanning becomes difficult
11. 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

1. *Removing the flowers from the stem*
2. *1 – 2 People Required per machine*
3. Individualize all flowers from the stem, remove all fan leaves, and leave 1/8” of stem at flowers base
4. The Debudder should be run at faster speeds, around 50 on the speed dial
5. Take the time on this step to ensure the flowers are 100% properly prepped for trimming
6. Individualize the branches and stems from the stalk
7. Individualizing stems prior to debudding minimizes the potential for damage
8. The amount of individualizing required will vary strain to strain
9. If using our Debudders, feed the individualized stems into the Debudder
10. 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
11. 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
12. If not using automated shuckers, using scissors, cut each flower from the stem at its base
13. It is crucial to ensure that the buds are individualized and ready for the trimmer after this step
14. 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

1. *Trim the exposed leaves from the flowers*
2. *1 – Person required per machine*
3. Use the wet trimming grate, run the main motor on low, the lid motor on forward and a faster speed
4. Use the inner lids to control the amount of vortex and suction
5. ENSURE THE CUTTING BLADE IS DIALED IN TO ITS CLOSEST POINT, cycle times should be 1-2 minutes
6. If using the Ez Trimmer, Place 300 – 400 grams of product into the machine
7. Allow the product to trim for 1-2 minutes depending on the strain
8. Adjust the airflow and rotor speed to optimize the internal flow rate and trim cycle time
9. 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
10. Different strains require different adjustments to the machine while trimming
11. 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
12. One person can efficiently run up to two trimmers
13. If you must track your trim by strain, we recommend having extra filtration bag sets for a quick swap out between strains
14. 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
15. If hand trimming with scissors, you know what to do... Good Luck

STEP 4. - SORTING

1. *Sort the Flowers into different sizes for drying and packaging*
2. *1 – 3 People required per Sorter*
3. The Sorter lets you accurately, efficiently, and safely sort your buds into shake, popcorn, small, medium, and large buds
4. Without vibration or moving parts, your buds stay in pristine condition
5. The buds are sorted by brushing the product down various sized sorting grates and into their appropriate container
6. The Sorter is typically used as a quality control station
7. As the buds come out of the trimmer they are loaded onto the sorter for a quick inspection and any necessary touch-up
8. Quality control or touch up should be happening simultaneously to trimming, and with the proper team should not be a bottleneck in the process
9. To avoid a bottleneck, increase the number of employees on quality control if necessary
10. The Sorter is intended to be utilized post trimming, when trimming dry, and pre-drying, when trimming wet
11. The Sorter will increase your efficiency when packaging by separating similarly weighted flowers, and increase consistency for drying, by separating similarly sized flowers
12. Sorting will create a better price per pound for your various sizes of flower

STEP 5. - TRAY DRYING

1. *Dry the flowers on perforated trays or mesh racks*
2. *1 – Person Required*
3. You can use our Drying Environments to automate this drying process ensuring that the humidity level and airflow remains stable through the drying process
4. The Drying environments give you complete control over the drying schedule, the option to dry in any location, and the ability to dry at different levels and times, for different strains, sizes and densities, all while being in the same room
5. Isolating strains will eliminate cross contamination, and ensure that if something goes wrong with the climate in your room, your entire crop isn't ruined
6. If not using our Dry Environments, ensure you have proper airflow, ambient temperature, and humidity levels in the room
7. Dry as slow as possible at no less than 60 - 65% humidity and for 5-7 days
8. Circulate the air, pull in fresh air periodically, and check the product daily
9. Rotate the product 2-3 times a day for the first 2 days to avoid flattening
10. Drying is complete when the outside of the flower is crispy and the inside is still spongy

STEP 6. - CURING

1. *Store and burp the containers of flowers to create great taste and smell*
2. *1 – Person required*
3. Place properly dried and trimmed product into appropriate sealed containers
4. You can use our Dry/Cure Containers to automate your dry/cure process ensuring that the humidity level and airflow remains stable through the curing process
5. If using our Dry and Cure Containers, we recommend bypassing the humidity controller at this stage and implementing the timer
6. Program the timer to aerate 1-2 times daily for 5 - 10 minutes and over the course of 5-10 days.
7. Be sure to agitate or rotate the product daily
8. Curing is not something easily scalable, ratios of air to product is crucial for oxidization and absorption of terpenes
9. Regardless of the container you use, or room size, the ratio of product to air space should be roughly 75% product, to 25% air
10. Aerate, or burp, the containers daily by opening the sealed containers every 12 to 24 hours for 5 -10 minutes
11. Be sure to rotate, or mix the product every 24 hours
12. Ideal container humidity should start at roughly 50-60% and taper down to 30 – 40% over the curing process
13. Cure for no less than 5 days
14. Inspect the product daily and ensure moisture level through touch, and cure completion through smell

STEP 7. – PROCESSING

1. *Utilize the trimmed leaf and or flower to make concentrates*
2. 1 – 3 People
3. Grinding – 1 person
 - a. The Grinder takes dried flower and trim and breaks the material down to a fine particulate ready for processing into a concentrate
 - b. The grinder can break down 2 - 3 lbs. of dried product in under a minute
 - c. The Grinder breaks material down by using 10 flexible cutting lines that rotate at high speeds inside a steel chamber
 - d. The grinder also utilizes an on/off foot pedal power switch, and a stand that allows the unit to rotate 300 degrees, making loading and unloading quick and easy
4. Dry Sifting – 1 person
 - a. The Dry Sift utilizes varying micron mesh screens and nesting 5-gallon buckets on a vibratory base to agitate dried trim, extracting the keif and separating the trim into various grades
 - b. Separating the keif from the trim and into various grades creates more control of potency levels with concentrates and creates additional revenue streams
 - c. Keif can be sold, used as caviar, pressed into Rosin and or extracted for concentrates
 - d. The other 3 grades of trim can also be extracted as shatters, waxes, oils, and or used for pre rolls
5. Rosin Pressing – 1 Person
 - a. The Rosin Press utilizes accurate temperature control, impressive amounts of pressure, and heated plates to create a solvent less concentrate called Rosin
 - b. The Rosin Press can press over an ounce of product every 1-2 minutes and can achieve up to 60% yields when pressing quality keif or bubble hash
 - c. Conservatively, if you pressed an ounce every 2 minutes at 30% yield and \$30 per gram wholesale, the Rosin Press will have paid for itself in under 20 Presses and under 60 minutes
 - d. If there is no market for rosin available to you, we also work with trusted partners that wholesale closed loop extraction systems to us and are available for purchase.
6. Shredding/Waste Management – 1 Person
 - a. Process your excess biomass (stems, branches, leaves, etc.) in one of our shredders for consolidation. Allows for easier storage, sale, and disposal of your biomass.

With our extensive knowledge base, onsite implementation, and a full line of professional machines and systems, EZ Trim is the world's elite harvesting solution.

To automate your harvesting process from shuck to shelf, Contact us now.

1. Warranty and Technical Support
 - a. Ez Trim offers a 1 year manufacturer's warranty - please keep record of the serial number
 - b. 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. You will speak to a live person who actually wants to help you. We pride ourselves on our customer service.

EZ Trim Harvesting Systems

1. Shuck

- a. Table Top Debudder - Remove buds from stem wet or dry
- b. In-Door Debudder - Remove buds from stem wet or dry
- c. Outdoor Debudder - Remove buds from stem wet or dry

2. Trim

- a. Ez Trimmer - Trim the Buds wet or dry
- b. Wander Trimmer - Trim buds wet and hang dry
- c. Nano Sat - Trim buds dried for smaller operations

3. Sort

- a. Bud Sorter - Sort the buds into 4 different sizes

4. Dry and Cure

- a. Dry Racks - Hang dry entire plant or tray dry buds
- b. Dry Cabinet - Dry fresh trimmed buds in a humidity and airflow controlled environment
- c. Dry Cabinet DL - Hang dry or Tray dry in a humidity and airflow controlled environment
- d. Dry Tent - Hang dry in a humidity and airflow controlled environment
- e. Dry Cure Containers - Flash dry or cure long term with auto aeration
- f. Cure Cork - Auto burp/aerate product in any size container for curing

5. Process

- a. Grinder - Grind dried flower or trim before processing
- b. Dry Sift - Sift dried trim to extract remaining kief
- c. Rosin Press - Press kief, flower or trim into sellable solvent-less concentrate
- d. Waste Shredder (Shred root balls, stems and stalks into mulched material for disposal)

CONTACT INFORMATION:

CUSTOMERSERVICE@EZTRIM.COM

INFO@EZTRIM.COM

(303) 635-6281

WWW.EZTRIM.COM