



DRY TRIM VS. WET TRIM

THINGS TO REMEMBER

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

Dry Trim when small staff or flower quality is priority

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

Wet Trim when time or concentrates are priority

PRODUCTS AND STEPS TO THE PROCESS

DRY TRIM:

1. Defan
2. Hang Dry to 55%
3. Shuck – (Debudder)
4. Leaf Crisp – (Leaf Crisper)
5. Trim – (Ez Trimmer)
6. Sort – (Sorter)
7. Cure

WET TRIM:

1. Defan
2. Shuck – (Debudder)
3. Trim – (Ez Trimmer or Wander Trimmer)
4. Sort – (Sorter)
5. Tray Dry
6. Cure

DRY TRIMMING – 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 7 steps can 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. – HANG DRY TO 55% (dry the whole plant or stems by hanging them upside down to 55%)

- 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, Dry to 55% humidity

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. – LEAF CRISPING (quickly dry the flowers outer leaves without over drying the inside of the flowers)

- a. Use the EZ Trim Leaf Crisper, or a fan with ample CFM
- b. Supply the flowers with ample amounts of direct airflow for 30 minutes up to 3 hours
- c. The product is ready for trimming when the outer leaves snap when agitated, but the inside 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

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 6 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

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 to 55%

- *Dry the whole plant or individual stems by hanging them upside down*
- *1 – Person Required*
 - a. Hang dry the whole plant or individual stems and ensure you have proper airflow, ambient temperature and humidity level in that room
 - b. We recommend drying as slowly as possible at 60% humidity and 60-70 degrees Fahrenheit for at least 4-7 days
 - c. Circulate the air, pull in fresh air periodically, and check the product daily
 - d. If shucking with our debudder or any automated shucker, **DO NOT DRY THE PRODUCT COMPLETELY**
 - e. Over-drying the flowers at this point will cause the flowers to occasionally break apart when either shucking or trimming
 - f. Hang drying is complete when the ambient Humidity reaches 55%
 - g. At this point, the stems should bend to 90 degrees before snapping, the outside of the flowers should be slightly crispy and the inside of the flowers should be fairly moist and spongy

STEP 3. - SHUCKING

- *Removing the flowers from the stem*
- *1 – 2 People Required per machine*
 - 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
 - l. 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. - LEAF CRISPING

- *Quickly dry the outer leaves for trimming while leaving the inner flower spongy*
- *1 – person*
 - a. Leaf Crisping means that you introduce ample amounts of airflow over the outside of the flowers to crisp up the outer leaves quickly, while the inner flowers remain spongy
 - b. Leaf Crisping allows the trimmer to trim the outer leaves very quickly, while maintaining the structure of the flower, and because the inside of the flower is still spongy and not over dried, we can avoid any excess break down that trimming can cause
 - c. When using the Leaf Crisper, place the partially dried shucked flowers into the container and turn the inline fan on to its highest setting
 - d. The air is pulled up from the bottom of the container where the moisture settles and around the flowers at a very high CFM
 - e. Program the timer to run the Leaf Crisper anywhere from 30 minutes to 2 hours depending on strain and moisture level
 - f. The goal is to dry the outer leaves as quickly as possible, without over drying the inside of the flowers
 - g. The product is ready for trimming when the outer leaves snap when agitated, but the flower is still nice and spongy (leaf Crisping isn't always necessary before trimming)
 - h. Leaf Crisping decreases the risk of trimming over dried flowers and the breakdown that can occur
 - i. If not using our Leaf Crisper, supply the flowers with ample amounts of direct airflow for 30 minutes up to 3 hours using fans
 - j. Check on the flowers, mix and rotate every 30 minutes
 - k. The leaves are ready for trimming when they snap when agitated and do not bend
 - l. The objective is to dry the leaves quickly, so they snap while still maintaining sponginess to the inside of the flower

STEP 5. – TRIMMING

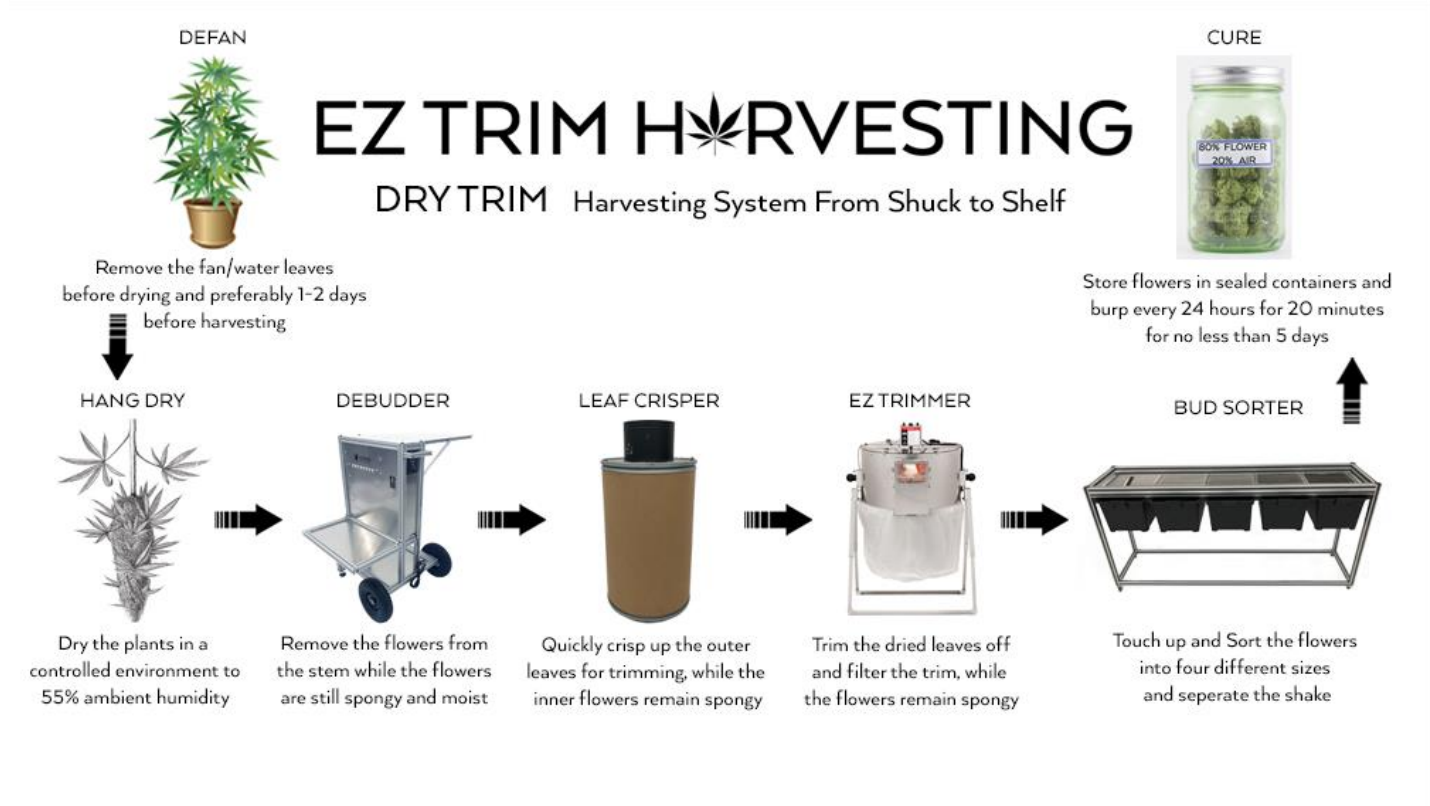
- *Trim the exposed leaves from the flowers*
- *1 – Person required per machine*
 - a. Use the dry trimming grate, run the main motor on low, the lid motor on forward and medium speed
 - b. Ensure the product is dry enough for trimming (leaves should snap when disturbed)
 - c. If dried properly the outer 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 is not 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. Empty the collection bags into appropriate containers
 - n. Use the various grades of trim collected for concentrates and pre-rolls
 - o. One person can efficiently run up to two trimmers
 - p. If you must track your trim by strain, we recommend having extra filtration bag sets for a quick swap out between strains
 - q. 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
 - r. 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. Curing is not something easily scalable, ratios of air to product is crucial for oxidization 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 50-60% 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 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

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 - 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. The Debudder should be run at faster speeds, around 50 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 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 shuckers, 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 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
 - l. 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
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 - 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 weighted flowers, and increase consistency for drying, by separating similarly sized 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. Ensure you have proper airflow, ambient temperature, and humidity levels in the room
 - b. Dry as slow as possible at no less than 60 - 65% humidity and for 5-7 days
 - c. Circulate the air, pull in fresh air periodically, and check the product daily
 - d. Rotate the product 2-3 times a day for the first 2 days to avoid flattening
 - e. 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*

DEFAN



EZ TRIM HARVESTING

WET TRIM Harvesting System From Shuck to Shelf

CURE



Remove the fan/water leaves before drying and preferably 1-2 days before harvesting



DEBUDDER



Remove the flowers from the stem while the flowers are still spongy and moist

EZ TRIMMER



Trim the dried leaves off and filter the trim, while the flowers remain spongy

BUD SORTER



Touch up and Sort the flowers into four different sizes and separate the shake

TRAY DRY



Dry the flowers in a controlled environment at 60% humidity and 60-70 degrees for 5-7 days



Store flowers in sealed containers and burp every 24 hours for 20 minutes for no less than 5 days

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.

CONTACT INFORMATION:

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