

Jaccard Fillet-O-Matic Vs. Hand Slicing or Purchasing Pre-Sliced Fillets

Fields filled with customer specific information

Butcher Hourly Labor Rate (hand slicing)	
Machine Operator Hourly Labor Rate (Fillet-O-Matic)	
Pre-Sliced Boneless Chicken Breast Price / lbs ¹	
Boneless Chicken Breast Price (lbs) (whole / unsliced)	
Average Weight / Breast (ounces)	
Daily Production (# Breasts)	
Daily Production (pounds)	
Production Days / Week	
Weekly Production (lbs)	
Machine Purchase Price	

Current Slicing Operation Details

Slicing Operation Type	
Number of Hours / Day	
Total Number of Hours / Week	
Hourly Labor Rate Per Worker	
Total Labor \$ / Week	
Meat Shrink (waste)	
Meat Cost / Week	
Total Labor & Meat Cost / Week	
Total Labor & Meat Cost / Pound	

Fillet-O-Matic Slicing Operation

Number of Hours / Day	
Total Number of Hours / Week	
Hourly Labor Rate Per Worker	
Total Labor \$ / Week	
Meat Cost / Week	
Total Labor & Meat Cost / Week	
Total Labor & Meat Cost / Pound	

Payback / R.O.I. / Cost Savings

Total Labor & Meat Cost / Pound (Savings) / Increase \$	
Total Labor & Meat Cost / Pound (Savings) / Increase %	
Annual Labor Cost (Savings) / Increase	
Annual Meat Cost Savings / Increase	
Annual Production Cost (Savings) / Increase	
Year 1 Net Savings After Machine Cost	
Payback (weeks)	
R.O.I. - Year 1	

1 = price currently paying for whole breasts if hand cutting or price of pre-cut fillets in bulk from supplier

NOTE: To customize for your specific operations, double click on blue shaded cells to input your specific data.