

Jaccard Fillet-O-Matic Versus Hand Slicing Fillets

Fields filled with customer specific information	
Butcher Hourly Labor Rate (hand slicing)	\$ 25.00
Machine Operator Hourly Labor Rate (Fillet-O-Matic)	\$ 16.00
Average Weight / Breast (ounces)	10.00
Daily Production (# Breasts)	320.00
Daily Production (pounds)	200.00
Production Days / Week	6.00
Weekly Production (lbs)	1,200.00
Current Slicing Operation Details	
Slicing Operation Type	Cut By Hand
Whole Boneless Chicken Breast Price / lbs1	\$ 2.00
Number of Hours / Day	16.00
Total Number of Hours / Week	96.00
Hourly Labor Rate Per Worker	\$ 25.00
Total Labor \$ / Week	\$ 2,400.00
Meat Shrink (waste)	10%
Meat Cost / Week	\$ 2,400.00
Total Labor & Meat Cost / Week	\$ 4,800.10
Total Labor & Meat Cost / Pound	\$ 4.00
Fillet-O-Matic Slicing Operation	
Number of Hours / Day	4.00
Total Number of Hours / Week	24.00
Hourly Labor Rate Per Worker	\$ 16.00
Total Labor \$ / Week	\$ 384.00
Boneless Chicken Breast Price (lbs) (whole / unsliced)	\$ 2.00
Meat Cost / Week	\$ 2,400.00
Total Labor & Meat Cost / Week	\$ 2,786.00
Total Labor & Meat Cost / Pound	\$ 2.32
Payback / R.O.I. / Head Count Reduction	
Annual Labor Cost (Savings) / Increase	\$ (104,832.00)
Annual Meat Cost Savings / (Increase)	\$ -
Annual Production Cost Savings / (Increase)	\$ (104,832.00)
Payback (weeks)	12.0
R.O.I. - Year 1	437%