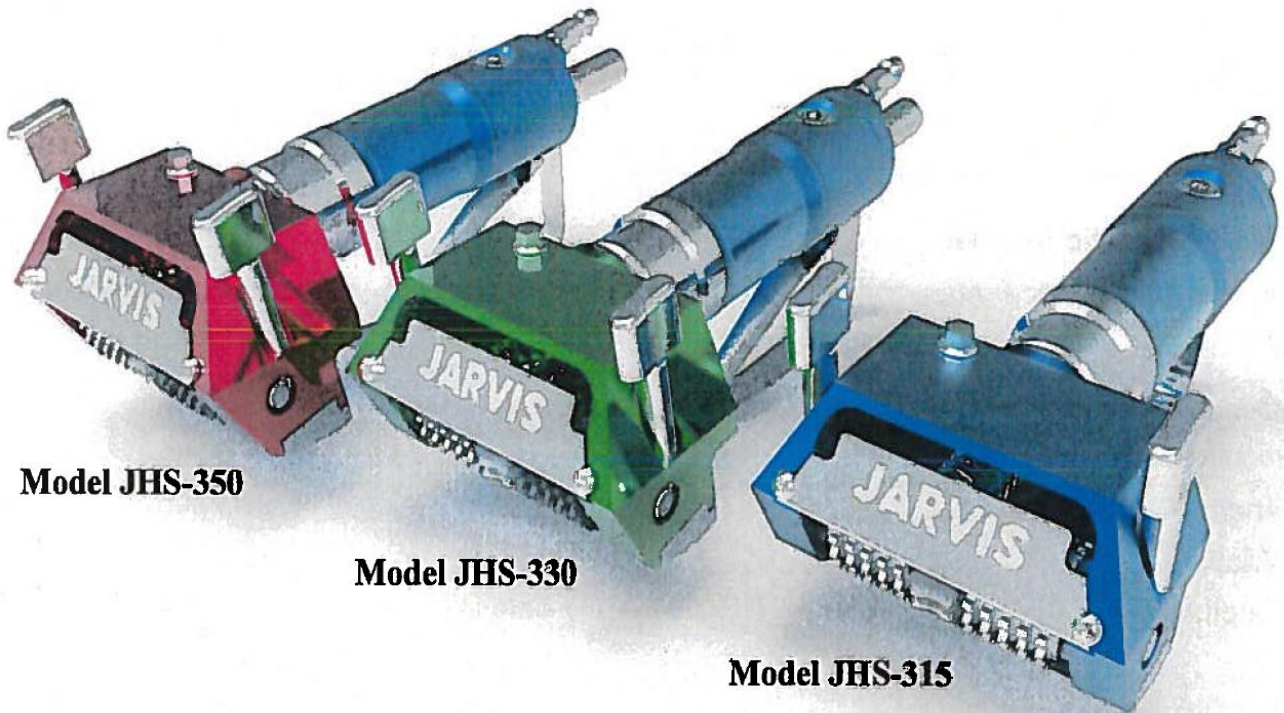


HAND-HELD PNEUMATIC SKINNER

Model JHS



Model JHS-350

Model JHS-330

Model JHS-315

Jarvis' Hand-Held Pneumatic Skinner for removing skin and fat from pork carcasses. Also hand held trimming of beef, poultry and fish.

JARVIS®

- Specially designed for fast and efficient removing of trimming strips, rounds, butts, hindquarters, and loins from pork carcasses.
- Also useful for ham trimming and de-fatting, fish skinning, removing chicken breast skin, and trimming turkey membranes.
- Three different cutting depths available - 1/16", 1/8" and 3/16".
- Low cost skinning of boars and sows with uniform, controlled depth removal of skin and fat.
- Provides clean, uniform skin removal without knife cuts or gashes.
- Easy to operate, clean and maintain.
- Adjustable 360 degree rotating handle for comfortable handling.



FAST, HYGIENIC, EFFICIENT

HAND-HELD PNEUMATIC SKINNER

Model JHS

Specifications

Drive Pneumatic Motor

Model JHS

Hand-Held Pneumatic Skinner

Operating Pressure	90 psi	6 bar
Capacity	Estimated 900 carcasses / hour	
Overall Dimensions (l x w x h)	9.0 x 4.5 x 2.5 in 230 x 115 x 65 mm	
Blade Length	3.75 in	95 mm
Cutting Width	3.25 in	82.5 mm
Cutting Depths	0.06 in	1.5 mm
	0.12 in	3.0 mm
	0.19 in	5.0 mm
Weight	4.0 lbs	1.81 kg

Equipment Selection and Accessories

Order Number

Model JHS Hand-Held Pneumatic Skinner

<u>Model No.</u>	<u>Type</u>	<u>Cut Depth</u>	<u>Number</u>
JHS-315 (Blue)	Wide Width	0.06 in / 1.5 mm	4034077
JHS-330 (Green)	Wide Width	0.12 in / 3.0 mm	4034078
JHS-350 (Red)	Wide Width	0.19 in / 5.0 mm	4034079
Toothroll Assembly			3037004
Blade			1023014
Air Hose			1059002
Air Filter / Regulator / Lubricator			3022003

JARVIS

Products for the meat and poultry industry

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