

STEAM HANDLE ASSEMBLY for ACID



The Jarvis Steam Handle Assembly for Acid - ideal tool for steam, lactic and citric acid removal of carcass bacteria.

- Specifically designed for applying steam, lactic and citric acid for pre-pattern and pre-hide cleaning operations.
- Removes bacteria from opened areas on beef, pork, lamb and veal carcasses.
- Four and eight inch size nozzles available for specific applications.
- Lightweight handpiece for optimum operator comfort and maneuverability.
- All stainless construction for maximum hygiene.

JARVIS

FAST, HYGIENIC, EFFICIENT

STEAM HANDLE ASSEMBLY for ACID

Specifications

Handpiece

Operating Steam Pressure	17-50 psi	1.2-3.5 kg / cm ²
Steam Capacity	200 lbs / hr at 30 psi	90 kg / hr at 2.1 kg / cm ²
Operating Vacuum Pressure	14 in Hg	47 kPa
Vacuum Consumption	140 ft ³ / min	3.96 m ³ / min
Length	15.25 in	387 mm
Height	6.25 in	159 mm
Weight	4.0 lbs	1.8 kg

Equipment Selection and Accessories

Order Number

Steam Handle for Acid Assembly complete with hoses	
4 in (102 mm) nozzle	3019316
8 in (203 mm) nozzle	3019334
Acid Pump Assembly with Pneumatic Controls	3008401



Products for the meat and poultry industry

Jarvis Products Corporation · 33 Anderson Road · Middletown, CT 06457-4926 · United States of America
Telephone (860) 347-7271 · Fax (860) 347-9905 · jarvis.products.corp@snet.net · www.jarvisproducts.com