

STEAM VACUUM SYSTEM

Model CV-1



Steam Vacuum Head



Spinal Cord Remover Head

The Jarvis Steam Vacuum System Model CV-1 - for the reduction of pathogens and the removal of spinal cords on beef, hogs and sheep.

JARVIS

- The CV-1 is specifically designed for pathogen reduction and the spinal cord removal on the carcasses of beef, pork and lamb.
- Increases shelf-life by reducing the amount of bacteria found on the carcass.
- Increases yields - less trimming required.
- Lightweight handpiece for optimum operator comfort.
- High vacuum - for fast removal of contamination and spinal cords.
- Different nozzles for specific applications.
- All stainless construction for maximum hygiene.
- Meets national and international requirements for hygiene and safety.



FAST, HYGIENIC, EFFICIENT

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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	11-20 in Hg 37-68 kPa
Overall Length	13 in 330 mm
Nozzle Size	4.63 x 1.5 in 117.6 x 38.1 mm
Weight	3.5 lbs 1.6 kg

Sediment Tank

Vacuum Cleaning System	35 gal 132.5 L
Weight (Empty)	125 lbs 56.7 kg
Overall Dimensions	18 x 52 in diameter 457 x 1321 mm diameter
Spinal Cord Removal Sys	80 gal 302.8 L
Weight (Empty)	350 lbs 158.8 kg
Overall Dimensions	24 x 71 in diameter 610 x 1803 mm diameter

Vacuum Pump

Motor Power	7.5 hp 5600 W
Operating Voltage	575 / 460 / 380 / 230 / 220 / 208 V, 3 phase, 60 Hz 415 / 380 / 220 / 200 V, 3 phase, 50 Hz
Vacuum Flow Rate	150 ft ³ / min 4.25 m ³ / min
Overall Dimensions	36 x 18 x 35 in 914 x 457 x 889 mm
Weight	600 lbs 272 kg
Motor Power	10 hp 7457 W
Operating Voltage	460 / 230 / 208 V, 3 phase, 60 Hz 415 / 400 / 230 / 200 V, 3 phase, 50 Hz
Vacuum Flow Rate	200 ft ³ / min 5.67 m ³ / min
Overall Dimensions	45 x 36 x 24 in 1143 x 914 x 610 mm
Weight	650 lbs 295 kg

Sanitizer

Overall Dimensions (l x w x h)	10.3 x 10.3 x 7 in 260 x 260 x 178 mm
Weight	14 lbs 6.4 kg

Equipment Selection and Accessories

Order Number

Steam Cleaning System	380 / 220 / V, 3 phase, 60 Hz 460 / 230 / 208 V, 3 phase, 60 Hz 415 / 400 / 230 V, 3 phase, 50 Hz 575 V, 3 phase, 60 Hz	4039014 4039010 4039012 4039013
Steam Spinal Cord Removal System (7.5 hp)		
Beef	460 / 230 / 208 V, 3 phase, 60 Hz 415 / 400 / 230 V, 3 phase, 50 Hz 575 V, 3 phase, 60 Hz	4039017 4039016 4039025
Hogs	460 / 230 / 208 V, 3 phase, 60 Hz	4039026
Steam Spinal Cord Removal System (10 hp)		
Pork (2 Head)	460 / 230 / 208 V, 3 phase, 60 Hz	4039033
Beef (2 head)	460 / 230 / 208 V, 3 phase, 60 Hz	4039028
Balancer		4042015
Sanitizer (Optional)		4038016



Products for the meat and poultry industry