ROBOTIC BELLY RIPPER

Model JR-50





The Jarvis Model JR-50 Belly Ripper for automatic pork belly cutting operations on the kill floor.



- Six-axis Robotic Belly Ripper capable of higher line speeds, and cutting more carcasses per hour.
- Real-time vision for precise and consistent cuts.
- User adjustable parameters to optimize yields.
- Remote diagnostics capability.
- Stainless steel base and a completely jacketed arm makes the JR-50 easy to clean and maintain.
- Small footprint to conserve space on the slaughter line.
- Industrial hardened, real-time controller with 3-D vision.



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Specifications				
Drive			Electric	
Model JR-50				
Operating Air Pressure Spray Sanitization	0.23 gallons	30 psi s / cycle	2.0 bar 0.87 liters / cycle	
Overall Dimensions (I x w x h)	4.6 x 4.3 x 5.8 ft 1.40 x 1.32 x 1.78 m			
Cage Area (I x w x h)	10.5 x 9.4	ft x 9 ft	3.2 x 2.9 x 2.7 m	
Weight	1	812 lbs	822 kg	
Electrical Power Requirements Operating Voltage	200 -	575 VAC,	3 phase, 50 / 60 Hz	
Cutting Tool				
Blade Diameter		9.0 in	229 mm	
Cutting Depth		4.0 in	102 mm	
Overall Length (with 9.0 in / 229 mm diameter	blade) 2	24.75 in	629 mm	
Hydraulic Power Unit				
Motor Power		5 hp	3728 W	
Operating Voltage	460 / 230 V, 3 phase, 60 Hz			
	other voltages and 50 Hz available			
Oil Capacity		20 gal	76 L	
Overall Dimensions (I x w x h)	39.3 x 27.8 x			
Weight (without oil)		200 lbs	91 kg	

Equipment Selection and Accessories			Order Number
Model JR-50 Robot	200 - 575V, 60 / 50	Hz (except 400V, 50 Hz) 400V, 50 Hz	4010001 4010002
Cutting tool with hydraulic power unit 415 V / 3 phase / 50		415 V / 3 phase / 50 H	z 3080228
Blade	9.0 in / 229 mm diameter blade		1023010



Products for the meat and poultry industry