

STEAM VACUUM HOCK CLEANING SYSTEM

Model HS-1, Model HS-2



Model HS-1
Front Legs



Model HS-2
Rear Hocks

**The Jarvis Models HS-1 and HS-2 -
steam vacuum hock cleaning systems.**

- The HS-1 and HS-2 are specifically designed for microbial reduction and the removal of contaminants from front legs (HS-1) and rear hocks (HS-2).
- Increases shelf-life by reducing the amount of bacteria found on the carcass.
- Increases yields - less trimming required.
- Lightweight handpiece for optimum operator comfort.
- All stainless construction for maximum hygiene.
- Vacuum systems sized specifically for your requirements.

JARVIS

FAST, HYGIENIC, EFFICIENT

STEAM VACUUM HOCK CLEANING SYSTEM

Model HS-1, Model HS-2

Specifications

Handpiece

Hot Water Requirements	3.5 gal / min at 60 psi at 180° F	13.2 L / min at 4.1 bar at 83° C
Vacuum Requirements / Handpiece Control	1000 ft ³ / min at 14 in Hg	28.3 m ³ / min at 356 mm Hg Pneumatic
Capacity / Handpiece	390 carcasses / hour	
Overall Weight / Size (l x w x h)		
HS-1	12 lbs 5.4 kg	27 x 11.4 x 12.5 in 686 x 290 x 318 mm
HS-2	16 lbs 7.3 kg	26.5 x 7.5 x 16.5 in 673 x 191 x 419 mm

Vacuum Pump

Motor Power / Air Flow		
3008258	50 hp / 1000 ft ³ / min	37.3 kW / 28.3 m ³ / min
3008244	75 hp / 1540 ft ³ / min	56 kW / 43.6 m ³ / min
3008287	100 hp / 2000 ft ³ / min	74.6 kW / 56.6 m ³ / min
3008291	150 hp / 3000 ft ³ / min	111.9 kW / 85.0 m ³ / min
Overall Dimensions (l x w x h)		
50 hp	71 x 43 x 83 in	1803 x 1092 x 2108 mm
75 hp	78 x 95 x 75 in	1981 x 2413 x 1905 mm
100 hp	78 x 95 x 77 in	1981 x 2413 x 1956 mm
150 hp	92 x 120 x 87 in	2337 x 3048 x 2210 mm

Filters

3034013 - 6 in Flanged		1000 ft ³ / min	31 m ³ / min
28 Ø x 18.5 in	711Ø x 470 mm	110 lbs	50kg
1034070 - Filter Element			
3034010 - 8 in Flanged		2000 ft ³ / min	61 m ³ / min
38 Ø x 22.5 in	965 Ø x 572 mm	185 lbs	85 kg
1034065 - Filter Element			
3034015 - 10 in Flanged		3000 ft ³ / min	91 m ³ / min
69.5 Ø x 26.4 in	1765 Ø x 671 mm	380 lbs	172 kg
1034074 - Filter Element			

Sediment Tank

Overall Dimensions (Ø x h)			
3061300	1000 ft ³ / min	31 m ³ / min	24 Ø x 76 in 610 Ø x 1930 mm
3061301	2000 ft ³ / min	61 m ³ / min	36 Ø x 84 in 914 Ø x 2133 mm
3061304	4000 ft ³ / min	122 m ³ / min	54 Ø x 102 in 1372 Ø x 258 mm

Equipment Selection and Accessories Order Number

Order Number

Steam Vacuum Hock Cleaning System

HS-1	Front Leg Cleaner complete with controls	3019248
HS-2	Rear Hock Cleaner complete with controls	3019249

Balancer	4042002
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Pneumatic Auto Dump Valve	115 V, 3 phase, 60 Hz*	3022089
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* For other configurations: please specify voltage, hertz and intended country of operation when ordering.



Products for the meat and poultry industry

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