POULTRY VENT CUTTER Model VC



The Jarvis Model VC - pneumatically powered vent removal tool for all types of poultry and pork.

- Ideal tool for high precision and extremely economical poultry vent removal, for any type or size of bird. •
- Labor reduction high speed and efficient vent and rosebud gland removal allow a reduction in line personnel.
- Increased yield cut size is controlled by the vent gun, not the operator.
- Reduced contamination fecal material is sucked away as the Model VC removes vents.
- Low maintenance, high reliability a weekly greasing is all that's required.
- Low cost the Model VC is economically priced with hardened surgical stainless blades for outstanding durability.
- Free, on-site service an unparalleled benefit only from Jarvis.
- Meets national and international requirements for safety and hygiene.



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Specifications		
Drive		Pneumatic
Model VC		
Operating Pressure	30 - 60 psi	2.0 - 4.1 bar
Air Consumption	5.6 - 14 ft ³ / min	0.16 - 0.39 m ³ / min
Vacuum Requirements (minimum)	15 in Hg	50.8 kPa
Free Air Flow (for vacuum)	6 - 7 ft ³ / min	0.16 - 0.19 m ³ / min
Capacity	Limited by operator ski	ill (avg. 3000 / hour)
Control Handle		Single Trigger
Blade Diameter (range)	0.75 - 1.75 in	19 - 44 mm
Blade Length (range)	0.88 - 3.50 in	22 - 89 mm
Overall Length	11 in	279 mm
Weight	3.2 lbs	1.45 kg

Equipment Selection and Accessories		Order Number
Model VC		
Tool complete package: includes hoses, control circuit, balancer, blade, pilot pin, grease and oil, fittings, grease gun, and sharpening stone		
Tool only: includes blade and pilot pil	า	4302007
CE model complete package		4302015
CE model - tool only		4302016
Hoses and Tubes		
	Air Hose Assembly	1323011
	Vacuum Hose	1323010
	Water Tube	1323019
Control Circuit		3350006
Balancer		1350084
Blade		*
Pilot Pin		*

^{*} To be determined when ordering.



Products for the meat and poultry industry