

PRESS RELEASE
NEW FROM JARVIS
MODEL JHS HAND-HELD PNEUMATIC SKINNER

Jarvis' new JHS-Hand Held Pneumatic Skinner is specially designed for fast and efficient removal of trimming strips, skin patches, rounds, butts, hindquarters, and loins from pork carcasses. It is also useful for trimming and de-fatting hams, fish skinning, removing chicken breast skin, and trimming turkey membranes. Jarvis' new JHS skinner provides low cost skinning of boars and sows with clean, uniform, controlled depth removal of skin and fat, without knife cuts or gashes.

Three different cutting depths are available – 1/16", 1/8" and 3/16".

Easy to operate, clean and maintain, the JHS also has an adjustable 360 degree rotating handle for comfortable handling.

Jarvis provides free service and training.

Jarvis equipment is sold and serviced worldwide through 18 branch locations, and Jarvis' J26 Exclusive Distributors. For more information about the new JHS Hand-Held Skinner, please contact Vincent R. Volpe:

Tel: 860 347-7271

Fax: 860 347-9905

E-mail: president4@hotmail.com

Website: www.jarvisproducts.com



Model JHS-350
3/16"

Model JHS-330
1/8"

Model JHS-315
1/16"