

PNEUMATIC STUNNER

Model USSS-1/2



U.S. Patent No. 6,135,871

The Jarvis Model USSS-1/2 - pneumatically operated high speed captive bolt stunner for pork and veal.

- Renders stunned animal insensible to pain.
- Better stunning for improved meat quality.
- Air operated with no air injection.
- Dual handles with trigger control for easier handling and safer operation - less operator fatigue.
- Easy to repair and clean.
- Light weight - easy to handle.



JARVIS®

HUMANE - SAFE - EFFICIENT

PNEUMATIC STUNNER

Model USSS-1/2

Specifications

Drive	Pneumatic	
Model USSS-1/2		
Operating Pressure	170 - 230 psi	11.7 - 15.9 bar
Air Consumption (per cycle)	0.75 ft ³	21.3 L
Penetrating Shaft Diameter	0.460 in	11.7 mm
Control Handles		
Single Trigger	Pneumatic	
Overall Dimensions (l x w x h)	15 x 7.0 x 14 in	381 x 178 x 356 mm
Weight	15.5 lbs	7.03 kg

Equipment Selection and Accessories

Order Number

Model USSS-1/2	4044042
Air Compressor	
380 V / 50 Hz / 5 hp	4061362
380 V / 50 Hz / 10 hp	4061379
415 V / 50 Hz / 5 hp	4061378
415 V / 50 Hz / 10 hp	4061380
460 V / 60 Hz / 5 hp	4061361
460 V / 60 Hz / 10 hp	4061366
Model AST-105 Pneumatic Stunner Tester (includes test stand and control box)	
115 V, 60 Hz	4016012
230 V, 50 / 60 Hz	4016014
Air Filter-Regulator-Lubricator (64 oz / 1.9 L Capacity)	3022100
Air Hose Assembly (coiled, 25 ft)	3059045
Balancer	4042041

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Products for the meat and poultry industry

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