

AIRSNIP®

Model 35 PA-2 and Model 35 PA

U.S. Trademark Registration No.
1,701,428



Model 35 PA-2

U.S. Patent No.
5,918,370



Model 35 PA

The Jarvis Airsnip® 35 PA-2 and 35 PA are designed especially for trimming operations where the operator requires full control of blade movement - like standard scissors. High yields are maintained with complete operator control of blade movement.

JARVIS

- Common applications:
 - Poultry: deboned breast trim, deboned thigh trim, gizzard harvest and splitting, mirror trim station, vent opening, heart and liver harvest, wing cutting (all joints), neck breaking, leg cutting (all joints), breast tenderloin trim, pattern skin trimming, toe nail trimming, tail cutting, foot removal and trim.
 - Fish: head, fin and tail removal.
 - Pork: trimming sausage casings.
- Unique power assist feature allows effortless cutting.
- Blade movement can be stopped at any time - like a standard set of scissors.
- Lightweight - weighs only 21 oz (0.6 kg).
- Many sizes and styles of blades available to suit any application.
- Simple cleaning - tool is totally immersible.
- Patented.



LIGHTWEIGHT - FAST - EFFICIENT

Model 35 PA-2 and Model 35 PA**Specifications**

Drive	Pneumatic
-------	-----------

Model 35 PA-2, 35 PA

Operating Pressure	60 - 250 psi	4-17 bar
Air Consumption (per 1000 cuts)	0.04 - 0.16 ft ³	1 - 4 L
Capacity (strokes per sec)		1 - 4
Cutting Force (3.5 in / 90 mm from blade pivot at 100 psi / 6.8 bar)		
	35 lbf	0.16 kN
Control Handle	Operating trigger and safety shut-off lever	
Blade opening (at tips)	2.0 in	51 mm
Overall Length	8.0 in	203 mm
Weight	1.3 lbs	0.6 kg

Equipment Selection and Accessories**Order Number**

Model Airsnip® 35 PA-2, 35 PA complete tool: includes hose assembly and blade set	
Airsnip® 35 PA	4312001
Airsnip® 35 PA-2	4312002
Air Filter / Regulator / Lubricator	3346002
Power Pak (250 psi)	4026016
Balancer	1350084



Products for the meat and poultry industry