

HPVC FLOW RATE CHART

Products calculated in kg /hr based on a 3.0 kg liveweight

PRODUCT 4" PUMP 6" PUMP 8" PUMP WATER				
Tenders	xxxxxx	2200	3500	Not required
Half fillets	xxxxxx	2200	3500	Not required
Butterfly fillets	xxxxxx	xxxxxx	3500	Not required
Wing tips	xxxxxx	1800	2700	Required
Mid wings	xxxxxx	xxxxxx	2700	Required
Thigh bone in	xxxxxx	2200	3500	Not required
Thigh meat	1200	2200	3500	Not required
Leg meat	1200	2200	3500	Not required
Skin	1200	2200	3500	Not required
Trim	1200	2200	3500	Required
Hearts	1200	2200	3500	Required
Livers	1200	2200	3500	Required
Gizzards	1200	2200	3500	Required
Necks	xxxxxx	1200	1600	Required
Blood	2400	4500	6800	Not required
Air Usage	4.75 l/s	9.5 l/s	15 l/s	
Crated volume	1200 x 610 x 740	1200 x 610 x 740	1200 x 610 x 740	
Crated weight	150 kg	165 kg	180 kg	



JBT/ C.A.T.

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CAT HPVC 4", 6" & 8" PUMPS

Common uses for the HPVC Pump:

- Giblets
- Boneless Breast Meat
- Marinated Breast Meat
- Marinated Tenders
- Skin
- Catfish Fillets
- Blood
- Boneless Thighs
- Marinated Fajita Meat
- Trim Meat
- Chicken Necks
- Pie Fillings

Benefits:

- Self-diagnostics through the PLC based controls.
- New analog probe, which eliminates probe fouling.
- Separate pressure & vacuum feeds to the pump to eliminate cross contamination.
- Air supply filtration down to .01 microns on both supply air and exhaust.
- Increased capacity on all HPVC pumps over standard VC pumps.
- Improved vacuum generators.

- HPVC control panels are easily retro-fitted to existing VC pump.



For more information on the products, systems, and services; please contact your CAT Sales Representative.



