

BS 25 Basic

Tray Sealing Machine with Vacuum and Gas Injection

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The **BS 25 Basic** is a semi-automatic tray sealing machine with vacuum and gas injection.

Economical in electrical power consumption. With manual film trim collection after sealing.

Suitable for a wide range of sealing applications such as: fresh or frozen meat & fish, fresh agricultural products, bakery products, prepared meals, nuts, dairy products, and so on.

General Features:

- Made of stainless steel and anodized aluminum.
- Easy change from one container to another within minutes.
- **BUSCH** vacuum pump.
- Low power consumption.
- Compact in size.

Optional:

- Safety valve for gas mixtures with a high oxygen content (O₂ > 21%).
- Stronger vacuum pump 40 m³/h.

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Kinematical speed (cycles/min)	1,5
Max film width (mm)	380
Max container height (mm)	115
Machine dimensions (L x W x H, mm)	970 x 560 x 1450
Electrical supply	230V, 1-phase, 50 Hz
Power (kW)	2,1
Vacuum pump (m³/h)	25
Machine weight (kg)	180
Sealing tool compatibility	BS 25 Pro, BS 10 Eco