

BS 40 Maxi Pro

Top Quality Semi-Automatic Tray Sealer with Vacuum and Gas Injection

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The **BS 40 Maxi Pro** is a fast, semi-automatic sealing machine with vacuum and gas flush.

Economical in electrical power consumption. With automatic film trim rewind after sealing.

Suitable for a wide range of sealing applications such as: fresh or frozen meat & fish, fresh agricultural products, bakery products, ready 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.
- **SIEMENS PLC** with a 7" touch screen.
- Production scheduling with program and parameter memory slots.
- Low power consumption.
- Compact in size.

Optional:

- Safety valve for gas mixtures with a high oxygen content ($O_2 > 21\%$).
- **SkinPack** technology.
- **High-SkinPack** technology.
- Lifting system with pushers for sealed container discharge.
- Photocell for printed film.
- System for automatic drawer movement.
- Stronger **BUSCH** vacuum pump 63 m³/h.

BS 40 Maxi Pro	
Kinematical speed (cycles/min)	Up to 2
Max film width (mm)	470
Max tray height (mm)	115
Machine dimensions (L x W x H, mm)	1140 x 790 x 1500
Electrical supply	380 V, 3-phase, 50 Hz
Power (kW)	3
Vacuum pump (m ³ /h)	40
Machine weight (kg)	250
Sealing tool compatibility	BS 40 Maxi Basic