



TORSION BASES

Fully washdown stainless steel torsion bench bases designed for use within the food industry.

Technical Specification



DESCRIPTION

Certified by NSF to NSF/ANSI Standard 3-A, the torsion base BSF and BSG are ideal bench bases for use within all types of food environments.

The rugged torsion base design and innovative Breakaway Load Transfer system help to transfer shock loads and overloads away from the load cell, offering up to 500%

overload protection and guaranteeing accuracy and reliability even in the toughest environments.

Legal for trade and available in a range of base sizes, accuracies and capacities, this fully washdown IP69K torsion bench base is stainless steel and constructed with minimal food trap areas for ease of cleaning.

SPECIFICATIONS

PHYSICAL

Operating Application	Designed to operate in a wide range of food processing environments, from meat, fish, poultry and dairy to dry food applications.
Load Cell	Fitted with fully IP69K or IP65 /NEMA4X fully stainless steel NTEP approved load cell / (C3 R 60 OIML approved). Supplied with a 6 wire 10 ft (3 meter) load cell cable
Base Construction	Easy to clean, Certified by NSF to NSF/ANSI Standard 3-A. Full stainless steel design, constructed from a food-grade 304 brushed base with a pickle and electro polish weigh pan ideal for food contact areas. Designed with a breakaway load transfer system to help fully protect the load cells from unwanted overloads and shock loads.
Operating Temperature	Compliance with legal for trade requirements -4° F to 140° F / -20° C to 60° C (industrial) 10 to 90% humidity
Load Cell Output	2 mV/V
Feet Adjustment	Captive thread food grade feet with up to 1/4" (6mm) foot adjustment
Overload Protection	500%
Corner Loading	100%
IP Protection	Available in two torsion bench base models: Torsion base BSG IP65 (NEIMA 4X) Torsion base BSF IP69K
Approved Accuracy	Model BSG 3000d NTEP (3000d EC /OIML) Model BSF 5000d NTEP and Measurement Canada (3000d EC/ OIML)



Base construction