

## DIAMOND BASES

Fully washdown stainless steel Diamond Bench Bases designed for use within the food industry.

*Technical Specification*



### DESCRIPTION

Certified by NSF to NSF/ANSI Standard 3-A, the Diamond BS Bases are ideal for high capacity bench and floor applications in food environments.

The rugged Diamond Base design offers an easy to clean, IP69K, spider design which helps to transfer shock loads

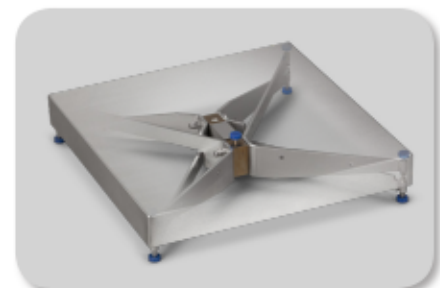
and overloads away from the load cell, offering up to 150% overload protection.

Available in a range of sizes, capacities and base finishes from carbon steel for general use, to fully stainless steel NSF certified for food or outdoor applications.

### SPECIFICATIONS

#### PHYSICAL

<b>Operating Application</b>	Designed to operate in a wide range of applications from general use to meat, fish, poultry and dairy processing and dry food applications.
<b>Load Cell</b>	Fitted with IP69K fully stainless steel NTEP approved load cell. Supplied with a 6 wire 10 ft (3 meter) load cell cable.
<b>Base Construction</b>	Carbon steel bases – Carbon steel construction with a high grade powder paint finish understructure and shroud. Stainless steel bases – Easy to clean design. Certified by NSF to NSF/ANSI Standard 3-A. Full stainless steel design, constructed from a food-grade 304 fine brush base with a pickle and electro polish weigh pan ideal for food contact areas.
<b>Operating Temperature</b>	Compliance with legal for trade requirements -4° F to 140° F / -20° C to 60° C (industrial) 10 to 90% humidity
<b>Excitation</b>	Up to 15 VDC (Generated by the weight display)
<b>Load Cell Output</b>	1 mV/V
<b>Feet Adjustment</b>	Captive thread food grade feet with up to ¼ in (6mm) foot adjustment on stainless steel version.
<b>Overload Protection</b>	150%
<b>Corner Loading</b>	100%
<b>IP Protection</b>	IP69K
<b>Approved Accuracy</b>	5000d NTEP approval, 5000d Measurement Canada approval 5000d OIML/EC approved



**Base construction**