



POULTRY VACUUM PACKING TABLE BCS-PPT

TOOL FEATURES

- Space-saving design
- Sterile packaging with maximum material efficiency
- Advanced technologies ensure safety
- Ergonomic, practical, and sturdy



CONTACT & SERVICE

Our customer service
is happy to assist you.

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DESCRIPTION

This station is ideal for vacuum-sealing a variety of food products such as poultry, fillings, meat, cheese, and agricultural goods. With our poultry vacuum packing table air is removed from protein and natural casings, bags, and many other packaging materials sealed with aluminum clips. The vacuum packaging table is specifically designed for use with BECK CLIP SYSTEMS tabletop single and double clippers but can also be combined with other clipper models. The flexible BCS-PPT system is perfectly suited for small-scale production facilities, butcher shops, dairies, bakeries, and agricultural businesses.

APPLICATIONS

- Butcher shops
- Dairies
- Bakeries
- Agricultural businesses

HANDLING

- Feed the chosen packaging material with contents around the vacuum nozzle up to the upper cylinder
- Press the knee switch
- Once the vacuum process is complete, remove the packaging from the cylinder without letting air in
- The packaging can now be clipped

TOOL SPECIFICATION

Height	Width	Depth	Weight
950 mm	1210 mm	650 mm	38 kg
37.4"	25.59"	47.67"	83.78 lbs

Operating pressure

8 bar / 116 psi

Operating temperature

10 – 80°C

Efficiency

up to 20 cycles/min (depends on the device)

Noise level

90 – 95 dB

SUITABLE BCS-CLIPPER

Table-Top Single Clipper	BCS-50SC, BCS-50SCA BCS-175SC, BCS-175SCA BCS-200SC, BCS-200SCA BCS-700SC, BCS-700SCA
Table-Top Double Clipper	BCS-200DC, BCS-200DC-R

