

Cable Ties for food industry, detectable

The Metal Content Tie is a cable tie specifically designed for use in the food and pharmaceutical processing industries. A unique manufacturing process, involving the inclusion of a metallic pigment, enables even small 'cut-off' sections of the tie to be detected by standard metal-detecting equipment. Ideally suited for the installation of cabling in and around the manufacturing process.

Features and Benefits

- Total metal dispersion throughout the tie
- Usable as part of HACCP process*
- Blue colour most common for easy visual detection
- Greatly reduces risk of contamination
- Magnetic and X-Ray detectable (detection level depending on specific application)
- Available in a wide range of sizes and colours



Our detectable MCT(S) cable ties used in the food and pharmaceutical industry.

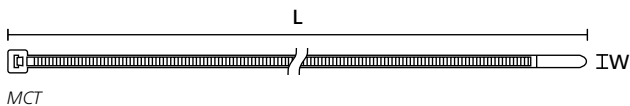


Material specification
please see page 22.



Supports quality processes
around the production of food
stuffs, such as e.g. HACCP.

MCT-Series



TYPE	Width (W)	Length (L)	Bundle Ø max.	N	Material	Colour	Pack Cont.	Tools	Article-No.
MCT18R	2.5	100.0	22.0	80	PA66MP	Blue (BU)	100 pcs.	2;4-6	111-01225
MCT30R	3.5	150.0	35.0	135	PA66MP	Blue (BU)	100 pcs.	2;4-6	111-00829
MCT50R	4.6	202.0	50.0	225	PA66MP	Blue (BU)	100 pcs.	2;4-6,10	111-00830
MCT50L	4.7	380.0	110.0	225	PA66MP	Blue (BU)	100 pcs.	2;4-6,10	111-00831
MCT120R	7.6	387.0	100.0	535	PA66MP	Blue (BU)	100 pcs.	3,10,11	111-01136

All dimensions in mm. Subject to technical changes.

Minimum Order Quantity (MOQ) may differ from package content. Other packaging options may also be available.

Recommended Tools					
	2	3	6	10	11
	MK20	MK21	EVO7	EVO9	EVO9HT
	595	596	598	599	599

For more information on toolings please refer to the Application Tooling chapter.

MCT-Series releasable

TYPE	Width (W)	Length (L)	Bundle Ø max.	N	Material	Colour	Pack Cont.	Tools	Article-No.
MCTRELK2M	4.6	250.0	65.0	225	PA66MP	Blue (BU)	100 pcs.	2-11	111-00937

All dimensions in mm. Subject to technical changes.

Minimum Order Quantity (MOQ) may differ from package content. Other packaging options may also be available.

*HACCP stands for Hazard Analysis Critical Control Points. It is a method of identifying and eliminating potential hazards in food production. Those hazards that cannot be eliminated are controlled in such a way that the consumer is protected. These controls are known as Critical Control Points (CCPs). They are CRITICAL because if they fail or are not carried out, the risk of the product harming the customer increases.