



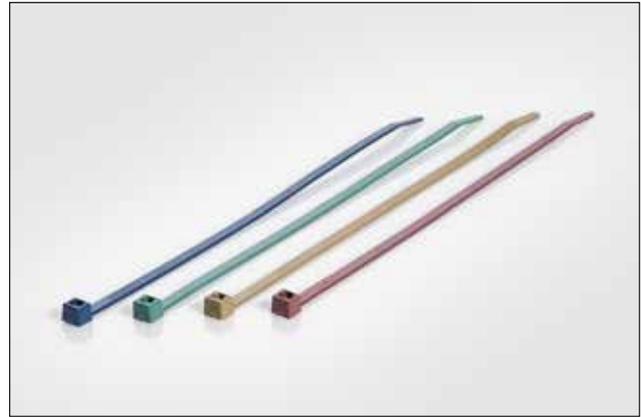
Cable Ties for food industry, detectable, corrosion resistant

MCTS-Series

Our MCTS cable ties have been specifically developed to be used in the food & beverage as well as in the pharmaceutical industry. A unique manufacturing process in combination with a unique material formulation is offering outstanding performance in line with high corrosion resistance. This makes the MCTS an ideal product even for very humid environments. In addition the MCTS ties manufactured from a polypropylene base material are offering very good chemical resistance.

Features and Benefits

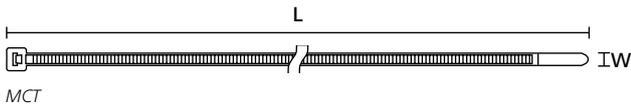
- Total metal dispersion throughout the tie
- Available in different sizes and colours
- Supports quality processes around the production of food stuffs
- Blue colour most common for easy visual detection
- Greatly reduces risk of contamination
- Magnetic and X-Ray detectable (detection level depending on specific application)
- MCTS ties have very good corrosion resistance



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

i More colours on request. Please contact us!

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



TYPE	Width (W)	Length (L)	Bundle Ø max.		Material	Colour	Pack Cont.	Tools	Article-No.
MCTS100	2.5	100.0	22.0	60	PA66MP+	Blue (BU)	100 pcs.	2;4-6	111-01341
MCTS150	3.5	153.0	36.0	110	PA66MP+	Blue (BU)	100 pcs.	2;4-6	111-01342
MCTS200	4.7	203.0	50.0	150	PA66MP+	Blue (BU)	100 pcs.	2;4-6,10	111-01343
MCTS300	4.8	301.0	80.0	150	PA66MP+	Blue (BU)	100 pcs.	2;4-6,10	111-01399

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.

*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.