

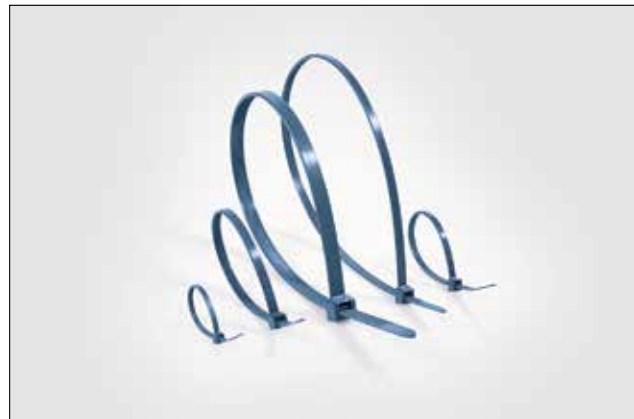
Cable Ties for food industry, detectable

MCT-Series / MCTS-Series PPMP

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

- High chemical and temperature resistance
- Blue color 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
- Usable as part of HACCP process*
- PP cable ties tend to float in various liquids



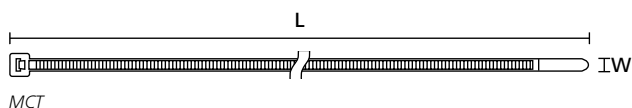
MCTPP ties will float to the surface of liquids so they can easily be seen and removed.



The MCT ties made of PA66MP are the ideal complement for MCMB mounts on page 148.



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



TYPE	Width (W)	Length (L)	Bundle Ø max.	N	Material	Colour	Pack Cont.	Tools	Article-No.
MCTPP18R	2.5	100.0	22.0	85	PPMP	Blue (BU)	100 pcs.	2;4-6	111-01664
MCTPP30R	3.5	150.0	35.0	130	PPMP	Blue (BU)	100 pcs.	2;4-6	111-01665
MCTPP50R	4.6	200.0	50.0	150	PPMP	Blue (BU)	100 pcs.	2;4-6,10	111-01666
MCTPP50L	4.6	390.0	110.0	150	PPMP	Blue (BU)	100 pcs.	2;4-6,10	111-01667
MCTS200	4.7	201.0	50.0	140	PPMP+	Blue (BU)	100 pcs.	2;4-6,10	111-01386
MCTPP120R	7.6	387.0	100.0	380	PPMP	Blue (BU)	100 pcs.	3,10,11	111-01668

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.