chanhvinh.com

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

- Total metal dispersion throughout the tie available in a wide range of sizes
- Usable as part of HACCP process*
- Unique blue colour for easy visual detection
- Greatly reduces risk of contamination
- Magnetic and X-Ray detectable versions available

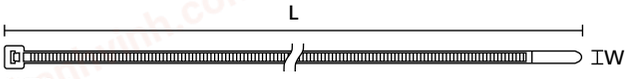


MCTPP ties will float to the surface of liquids so they can easily be seen and removed.

MATERIAL	Polypropylene with metal particles (PPMP+)	Polypropylene with metal particles (PPMP)
Operating Temperature	-40 °C to +85 °C	-40 °C to +115 °C
Flammability	not flame retarded	UL94 HB
Specifications	HACCP	FDA, HACCP

HF ✓ RoHS ✓

RoHS ✓



MCT-Series

TYPE	Width (W)	Length (L)	Bundle Ø max.	N	Material	Colour	Pack Cont.	Application Tool No.	Article-No.
MCTPP18R	2.5	100.0	22.0	85	PPMP	Blue (BU)	100 pcs.	2-11	111-01664
MCTPP30R	3.5	150.0	35.0	130	PPMP	Blue (BU)	100 pcs.	2-11	111-01665
MCTPP50R	4.6	200.0	50.0	150	PPMP	Blue (BU)	100 pcs.	2-11	111-01666
MCTPP50L	4.6	390.0	110.0	150	PPMP	Blue (BU)	100 pcs.	2-11	111-01667
MCTS200	4.7	202.0	50.0	140	PPMP+	Blue Grey (BUGY)	100 pcs.	2-11	111-01386
MCTPP120R	7.6	387.0	100.0	380	PPMP	Blue (BU)	100 pcs.	2-11	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.

Application Tool No.									
2	3	4	5	6	7	8	9	10	11
MK20	MK21	MK3SP	MK3PNSP2	EVO7	MK7HT	MK7P	MK6	MK9	MK9HT

For detailed information on Application Tooling please refer to our Main Catalogue or the Internet.

*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.