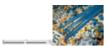


The MCT ties have metal content dispersed throughout the head and strap of the cable tie. These ties can be used as part of the HACCP process. The 'unique' blue colour assists in the visual detection and greatly reduces the risk of contamination

The Metal Content Tie is a cable tie specifically designed for use in the food & 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.

#### The MCT with metal content.



## Base Data

### Colour

Blue (BU)

#### Features and Benefits 2

The HellermanTyton 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 the tie to be detected more readily than a standard cable tie (through metal detection process control equipment).

#### **Local Order Number**

MCT50R.NL3P

#### **Recommended Application Tool**

MK3SP, MK3PNSP2, MK7P, MK7, MK7HT, MK20, MK6, MK6PN, MK9, MK9HT, MK21

HACCP (Hazard Analysis of Critical Control Points) is a directive of the EU, developed by the Codex Alimentarious of the World Health Organisation. This demands that effective food safety systems are established through the application of systematic approaches to hazard and risk analysis.

## Logisitic and Packaging

#### **Package Content**

100

#### Quantity per

Bag

#### **Material and Specifications**

## Flammability

UL94 HB

## Material

Polyamide 6.6 with metal particles

## **Material Shortcut**

PA66MP

## Operating Temperature (Metric)

-40 °C to +85 °C Continuous, (+105 °C for 500 h)

## Product Dimensions

#### **Bundle Diameter max (Metric)**

50

# Length L (Metric)

200

## Minimum Tensile Strength (N)

# Width W (Metric)

4.6