



# Cable Ties and Fixings

## Cable Ties Inside Serrated

### 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



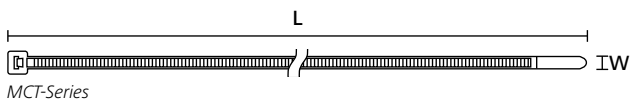
MCTPP ties will float to the surface of liquids so they can easily be seen and removed.

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

HF ✓

RoHS ✓

RoHS ✓



| TYPE      | Width (W) | Length (L) | Bundle Ø max. |     | 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.