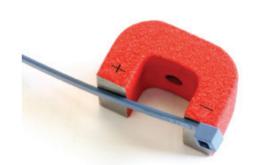




HACCP (Hazard Analysis of Critical Control Points) demands that effective food safety systems are established through the application of systematic approaches to hazard and risk analysis.

The metal content cable ties have metal content dispersed throughout the head and strap of the cable tie. The unique blue colour assists in the visual detection and greatly reduces the risk of contamination. Made from a special 6.6 Polyamide, halogen-free material, they are specifically designed for use in the food, pharmaceutical and chemical industry.



SPECIFICATION:

COLOUR OPTIONS: Blue

MATERIAL: Nylon Polyamide 6.6

OPERATING TEMPERATURE: -40°C to +65°C

FLAMMABILITY: UL94 HB STANDARDS: UL: E160935





PART NUMBERS:

PART NO.	WIDTH (mm)	LENGTH (mm)	MAX. BUNDLE DIA. (mm)	MIN. TENSILE STRENGTH Kg	PACK QTY
CTR100MCT	2.5	100	24	8	100
CTR150MCT	3.5	150	37	13.26	100
CTR200MCT	4.5	200	50	22.44	100
CTR300MCT		300	82	28	100
CTR360MCT		385	107	22.44	100
CTR385MCT	7.5	360	101	51	100

