

EN

uni MPB 25% Open Fish Processing Belt

Easy-to-clean high-performance single link belt



uni MPB 25% Open: cuts down on maintenance needs and water usage, saving time and money!



Ammeraal Beltech is member of European Hygienic Engineering & Design Group



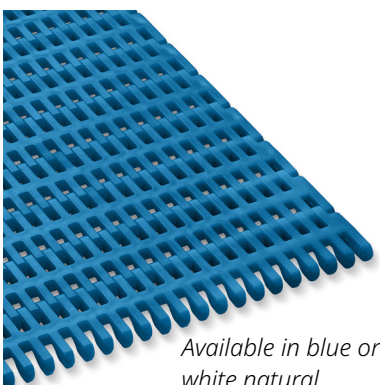
Food Grade belts comply with EC 1935/2004 and FDA standards supporting your ISO 22000 requirements (previously HACCP)

Design advantages:

- 2" pitch belt, with an open surface area of 25% for easy water flow-through and better Food Safety
- Dynamic open hinges for better drainage (flights)
- Single link technology available in belt widths of 12 in, 18 in and 24 in, for even greater hygiene safety
- 25% Single link open flight design with rounded nose bar:
 - supporting the integrity of the fish and its skin, protecting it against any damages
 - preventing fish tails to get trapped
 - maximizing safety and hygiene avoiding broken parts to fall
 - improving belt stability

Performance benefits:

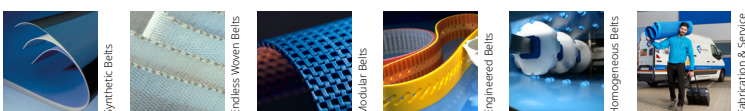
- Excellent drainage properties
- Outstanding cleanability
- Cost saving: less water usage, less product waste
- Strong long lasting belt
- Quick belt replacement (thanks to its easy-to-use 8 mm lock pins) and reduced downtime
- Suitable for additional production needs, thanks to a wide assortment of flights, side-guards and accessories
- Compatible with uni UltraClean sprockets for hygiene support and easier maintenance
- Improved yield



Available in blue or white natural



Upgrade your processing performance today, with the uni MPB 25% Open Fish Processing Belt!



Expert advice and quality solutions for all your belting needs.
ammeraalbeltech.com

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