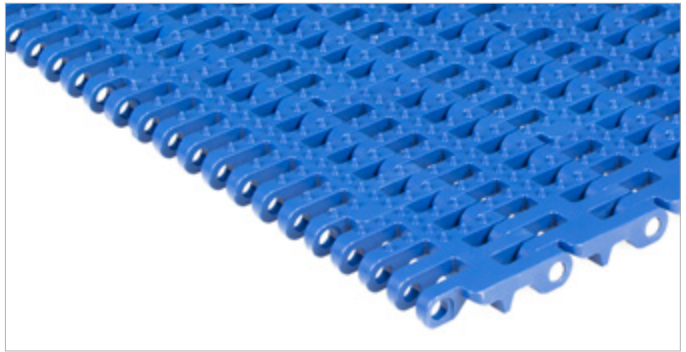


Product Information Sheet

The uni MPB 25% Open Cone Top



Designed to keep slippery products in place

The **uni MPB 25% Open Cone Top** belt is specifically designed for fish and seafood processing, an ideal product for light to medium product transportation, for incline and decline applications.

Excellent stability, grip and product release capabilities are combined with the superior drainage properties and outstanding cleanability that characterise the uni MPB 25% open belt.

The cone top design and density on the surface guarantee the correct balance between grip and non-stick properties to protect product and skin.

The uni MPB 25% Open Cone Top, with or without indents, meets all the industry requirements and Food Safety regulations for the fish industry and other wet food processing applications.

FEATURES

- Cone Top surface
- Open Area: 25%
- Pitch: 2" straight running
- Standard Materials: PE / PP / POM
- Easy-to-use 8 mm lock pins
- UltraClean sprocket system
- A wide range of accessories

BENEFITS

- Designed for seafood processing, but suitable for many different food applications that require grip, non-stick and drainage properties
- Designed to avoid product damage
- Reduces sanitation downtime and water usage
- Compatible with uni UltraClean sprockets for optimal hygienic performance and easier maintenance
- Easy belt repair and replacement



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Date: 02.2022