

AM-EN

uni MPB 25% open Fish Processing Belt

Easy to clean, high performance single link belt









member of European Hvaienic Enaineerina & Design Group



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

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

Design advantages:

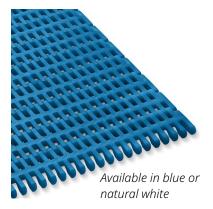
- 2" pitch belt with an open surface area of 25% for easy water flow-through and better food safety
- Dynamic open hinges for better drainage (flights)
- Single link technology available in belt widths of 12", 18", and 24" for even greater hygiene safety
- 25% Single link open flight design with rounded 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
- Oustanding cleanability
- Cost saving: less water usage, less product waste
- Strong, long-lasting belt
- Quick belt replacement thanks to its easy-to-use 8mm 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









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















Expert advice and quality solutions for all your belting needs.

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