

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!

Design advantages:

- 2 inch pitch belt, with an open surface area of 25% for easy water flow-through and better food safety
- Dynamic open hinges for better drainage
- The Single Link technology, for even greater hygiene safety, is now available in belt widths of 12", 18" and 24"

Performance benefits:

- Strong long lasting belt
- Quick belt replacement (thanks to its easy-to-use 8 mm lock pins)
- Excellent drainage properties make for outstanding cleanability, reducing both down-time and water usage
- Can meet additional production needs thanks to a wide assortment of flights, side-guards and other accessories
- Compatible with uni UltraClean Two-Part sprockets for further hygiene support and easier maintenance



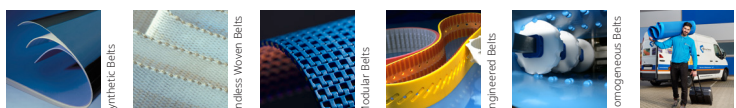
Upgrade your processing performance today, with the uni MPB 25% Fish Processing Belt!



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)



Expert advice and quality solutions for all your belting needs.
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