



Ammeraal Beltech member European Hygienic Engineering & Design Group



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

## **Product Information Sheet**

uni MPB 20% Flush Grid Nub Top





## **Outstanding non-stick and** drainage properties for Seafood Industry

We have designed this belt with a unique non-stick contact surface specifically engineered for Seafood as shrimps processing, with nubs that are evenly spread and, wherever possible, not configured in straight lines, reducing wet product adherence to the belt and thereby cutting product waste and increasing cleanibility.

The new MPB 20% Flush Grid Nub Top modular belt is a line extension to the uni MPB series, with all related accessories such as product supports and sidewalls.

## **FEATURES**

- Unique Nub Top surface
- · Open Area: 20%
- Pitch: 2" straight running
- Standard Material available: PE / PP / POM
- Available in blue or white
- Pin Type: easy-to-use 8 mm lock pins
- Compatible with uni UltraClean sprockets

## **BENEFITS**

- Improved non-stick performance
- Excellent drainage properties
- Improved hygienic performance thanks to:
  - round and spread nub top
  - dynamic open hinges
  - UltraClean sprockets
- · Durable belt
- Trouble-free belt retrofit replacing main competitors' belts
- Easy maintenance











