

Zeus

PRODUCT SPECIFICATION



PRODUCT	CODE	DESCRIPTION
	MP75A-1	9" NETTING BUTCHER 100 M

Description A wrap knitted synthetic net in tubular form with inlaid spirals of covered natural rubber.

Composition

Vertical chains Food grade polyester yarn

Horizontal chains Extruded food grade rubber, covered with food grade polyester in alternate clockwise and anti clockwise spirals.

Technical performance

This product is suitable for stuffing diameter of 225 mm, 100 meter long.

Mesh size 11 spirals of covered rubber in tensioned 100 mm.

Processing temperatures for boil net should not exceed 100°C, and for roast net should not exceed 225°C.

Storage/Caution

The material should not be stored at temperatures below 8°C or in excess of 25°C. Extremes of temperature will result in a lack of elasticity if cold, and a reduction in compressive strength if overheated. For single use only.

Legal Compliance

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food.
- Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.
- Directive 94/62/EC on packaging and packaging waste.