

SPECIFICATIONS

ARTICLE

Designation : **Elastic netting**

Code bobet : *See table below*

Selling Unit : **Unit**

Non-contractual pictures

**CHARACTERISTICS**

- Material : * Weaving : Latex wire wrapped in polyester
 - * Chain (length direction) : 100% polyester, natural white
- Seamless

APPLICATIONS :

For all roasts, fresh meats, poultry rolls, sausages, ...
This net can be used for automatic or manual machines.

N.B.: For a tube diameter greater than 160 mm, please consult our sales department.

RECOMMENDED STORAGE / APPLICATION :

- Never put in contact with a flame.
- Net tested to withstand non-dry heat of 175 °C
- Storage: The product must be stored in a dry place away from light between 8 and 25 °C for a maximum of 2 years.

ALIMENTARITY :

Complies with EU Regulation 10/2011 on plastics in contact with foodstuffs

Number of stitches	Tube diameter (mm)	Rolls	Code Bobet
12	96	50 m roll	2175
14	110	50 m roll	2176
16	125	50 m roll	2177
18	140	50 m roll	2178
20	160	50 m roll	2179
22	160	50 m roll	7448
24	160	50 m roll	5811

