#2002

VOLTA FHW-1.5 HOMOGENEOUS CREAM POLYESTER SMOOTH X SMOOTH



FEATURES

High-tech custom blend of polymers provides cut resistance and flexibility. These belts are truly homogeneous, with no plies to separate or carcass yarns to fray. A standard in the meat and poultry industry, and several baking applications.

APPLICATIONS

- Food
- Bakery
- Protein

SPECIFICATIONS

Pull Force Pretension 1%	8.4
Color	Cream
Material	Polyester
Carcass	Homogeneous
Top Cover	Smooth
Bottom Cover	Smooth
Thickness	1.5 mm
Weight PIW	0.03
Min. Pulley Diameter	2"
Temperature Range	-5°F to 140°F
Oil Resistant	Yes
Anti-Static	No
Food Suitability	FDA, USDA, EU, 3A Dairy
Durometer	59D

RECOMMENDED SPLICE

Clipper [®] Hook	UCM36SP
Alligator [®] Lacing	1
Ready Set™ Staple	RS62
Plastic Rivet	APF-100 W
Endless Splice	Butt Splice

