

## **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%	11.2
Color	Cream
Material	Polyester
Carcass	Homogeneous
Top Cover	Smooth
<b>Bottom Cover</b>	Smooth
Thickness	2 mm
Weight PIW	0.04
Min. Pulley Diameter	2.75"
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	UX-1SP
Alligator® Lacing	1
Ready Set™ Staple	RS62
Plastic Rivet	APF-100 W
Endless Splice	Butt Splice

