

## **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%	22.4
Color	Cream
Material	Polyester
Carcass	Homogeneous
Top Cover	Smooth
<b>Bottom Cover</b>	Smooth
Thickness	4 mm
Weight PIW	0.08
Min. Pulley Diameter	4.375"
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	U2
Alligator® Lacing	25
Ready Set™ Staple	RS187
<b>Endless Splice</b>	Butt Splice

