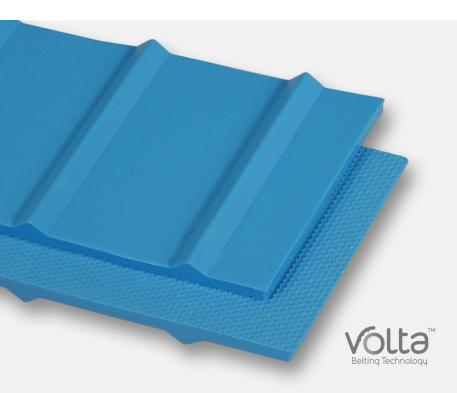
#2027

VOLTA FELB-2.5 MC HOMOGENEOUS BLUE TPE MEAT-CLEAT X EMBOSSED



FEATURES

High-tech custom blend of polymers provides characteristics such as high-strength, cut resistance and flexibility. These belts are truly homogeneous, with no plies to separate or carcass yarns to fray. The meat-cleat profile can be used on slight inclines and to keep product raised off the base of the belt. A standard in the meat and poultry industry, and several baking applications.

APPLICATIONS

- Food
- Bakery
- Protein

SPECIFICATIONS

Pull Force Pretension 1%	2.8
Color	Blue
Material	TPE
Carcass	Homogeneous
Top Cover	Meat-cleat
Bottom Cover	Embossed
Thickness	2.5 mm
Weight PIW	0.07
Min. Pulley Diameter	1.875"
Temperature Range	-40°F to 120°F
Oil Resistant	Yes
Anti-Static	No
Food Suitability	FDA, EU
Durometer	80A

RECOMMENDED SPLICE

Clipper® Hook	UX-1SP
Alligator® Lacing	7
Ready Set™ Staple	RS62
Plastic Rivet	APF-150 W
Endless Splice	Butt Splice

