

FEATURES

High-tech custom blend of polymers provides cut resistance and flexibility. The embossed bottom offers a lower coefficient of friction for slider beds. 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%	4.5
Color	Blue
Material	TPE
Carcass	Homogeneous
Top Cover	Smooth
Bottom Cover	Embossed
Thickness	2 mm
Weight PIW	0.04
Min. Pulley Diameter	1.1875"
Temperature Range	-20°F to 140°F
Oil Resistant	Yes
Anti-Static	No
Food Suitability	FDA, USDA, EU, 3A Dairy
Durometer	95A

RECOMMENDED SPLICE

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

