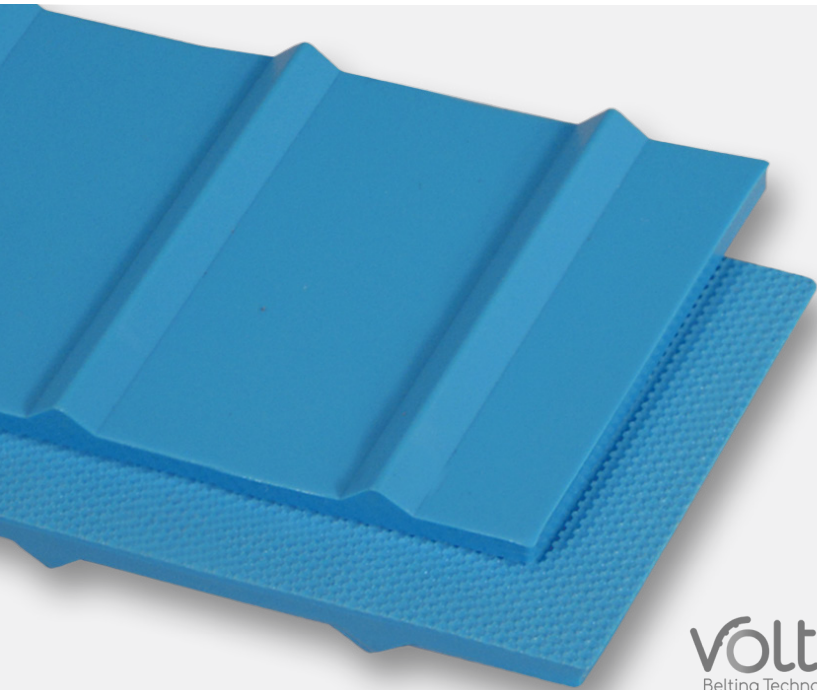


#2037

VOLTA FEMB-3 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
- Incline

SPECIFICATIONS

Pull Force Pretension 1%	6.8
Color	Blue
Material	TPE
Carcass	Homogeneous
Top Cover	Meat-cleat
Bottom Cover	Embossed
Thickness	3 mm
Weight PIW	0.07
Min. Pulley Diameter	2.75"
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-1
Alligator® Lacing	15
Ready Set™ Staple	RS125
Plastic Rivet	APF-150 W
Endless Splice	Butt Splice