

## **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. The crescent top profile is very popular in slicing operations.

## **APPLICATIONS**

- Food
- Bakery
- Protein

## **SPECIFICATIONS**

Pull Force Pretension 1%	6.75
Color	Blue
Material	TPE
Carcass	Homogeneous
Top Cover	Crescent
<b>Bottom Cover</b>	Embossed
Thickness	3 mm
Weight PIW	0.07
Min. Pulley Diameter	2.375"
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	15
Ready Set™ Staple	RS125
Plastic Rivet	APF-150 W
<b>Endless Splice</b>	Butt Splice

