

FEATURES

These positive drive belts are replacing many plastic modular belts because their construction is more resistant to bacteria. This high-tech custom blend of polymers provides characteristics such as 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
- SuperDrive™

SPECIFICATIONS

Pull Force Pretension 1%	N/A
Color	Cream
Material	TPE
Carcass	Homogeneous
Top Cover	Smooth
Bottom Cover	SuperDrive™
Thickness	4 mm
Weight PIW	0.085
Min. Pulley Diameter	4.75"
Temperature Range	-5°F to 140°F
Oil Resistant	Yes
Anti-Static	No
Food Suitability	NSF, FDA, USDA, EU, 3A Dairy
Durometer	95A

RECOMMENDED SPLICE

Clipper® Hook	U2
Alligator® Lacing	25
Ready Set™ Staple	RS187
Endless Splice	Butt Splice

