

#3839

2-PLY 34# POLYESTER WHITE URETHANE COVER X BARE



FEATURES

The preferred belting style in most applications in today's food industries, including candy & confectionery, baking, fruit & vegetables, pickles, canning, and meat & poultry processing. The lightweight, low-friction bottom make this among one of the most efficient belts on the market. It is also commonly used in industrial applications when a non-marking or a light-colored, abrasion-resistant belt is required.

APPLICATIONS

- Food
- Bakery
- Confectionery
- Protein

SPECIFICATIONS

| | |
|----------------------|----------------|
| Plies | 2 |
| Working Strength | 34 |
| Color | White |
| Material | Urethane |
| Carcass | Spun Polyester |
| Top Cover | Smooth |
| Bottom Cover | Bare |
| Thickness | 0.062" |
| Weight PIW | 0.024 |
| Min. Pulley Diameter | 1.5" |
| Max. Elongation | 1-2% |
| Temperature Range | 0°F to 180°F |
| Oil Resistant | Yes |
| Antistatic | No |
| Food Suitability | FDA, EU |

RECOMMENDED SPLICE

| | |
|-------------------|---------------|
| Clipper® Hook | UCM36SP |
| Alligator® Lacing | 1A |
| Ready Set™ Staple | RS62 |
| Plastic Spiral | ASL90 |
| Plastic Rivet | APF-100 W |
| Endless Splice | Finger, Skive |