

Technical Data

Color	White		
Compound	PVC		
Plies	1		
Fabric/Carcass	Woven Polyester & Smooth Cover		
Cover Surface	Smooth cover		
Hardness	85 Durometer		
Bottom Surface	Bare Back		
Coefficient/Friction	.25 on Steel		
Working Strength	120 lbs piw		
Overall Gauge	.135"		
Weight per Sq Ft	.85		
Minimum Pulley	Normal-180°	1.5"	Back Flex 3.5"
Temp Range °F	20 to 180		
Food Approved	Yes		
Anti-Static	No		
Recommended Splice	Finger Splice or Skived Lap		
Clipper Lace	#1		
Alligator Lace	#7 or # 15		
Maximum Width	72"		

Features/Benefits:

Excellent animal and vegetable oil resistance. Good resistance to acids and solvents, except in high concentrations. Excellent appearance -- a fine OEM belt. Woven carcass eliminates ply separation. Stretches less than 2%. Proven performance handling red meat, fish, poultry, fried foods, nuts and snack foods. Because of top layer of monofilament, the belt lays flat and is easier to track than standard woven constructions.

