

### Technical Data

Color	White		
Compound	PVC		
Plies	2		
Fabric/Carcass	Monofilament Polyester		
Cover Surface	.028" Smooth		
Hardness	65 Durometer		
Bottom Surface	Bare		
Coefficient/Friction	.20 on Steel		
Working Strength	60 lbs piw		
Overall Gauge	.095"		
Weight per Sq Ft	.55		
Minimum Pulley	Normal-180°	1.6"	Back Flex 2.4"
Temp Range °F	14 to 194		
Food Approved	Yes		
Anti-Static	No		
Recommended Splice	Split Finger		
Clipper Lace	#36 or #1 A		
Alligator Lace	#7		
Maximum Width	129.9"		

#### Features/Benefits:

Good oil and grease resistance. Limited resistance to acids, solvents, and alkaline solutions. Belt lays flat with no edge curl. This is a multi-purpose belt for food applications. First choice on skinning, slicing, and transporting red meat products. Other uses include bakery and confectionary applications, transporting pharmaceutical products, and conveying plastic parts.

