

Technical Data

Color	White		
Compound	RMV		
Plies	2		
Fabric/Carcass	Polyester		
Cover Surface	.047" Smooth		
Hardness	85 Durometer		
Bottom Surface	Friction		
Coefficient/Friction	.30 on Steel		
Working Strength	100 lbs piw		
Overall Gauge	.112"		
Weight per Sq Ft	.72		
Minimum Pulley	Normal-180°	1.5"	Back Flex 3"
Temp Range °F	20 to 180		
Food Approved	Yes		
Anti-Static	No		
Recommended Splice	Split Finger/SFL		
Clipper Lace	#1A or #36		
Alligator Lace	#7		
Maximum Width	72"		

Features/Benefits:

Very good resistance to animal fats, vegetable and mineral oils. Good resistance to acids and solvents, but avoid high concentrations. Excellent combination of bulk/durability (like "rubber" belts) and superior fabrication features (like "ultraline" belts). Suited for handling meat, poultry, fruits, nuts, vegetables or plastics.

