



Belt Name:
APF-B-930

Part #:
08-151

Technical Data

Color	Blue		
Compound	Hytrel/Poly		
Plies	N/A		
Fabric/Carcass	N/A		
Cover Surface	Smooth		
Hardness	95 Durometer		
Bottom Surface	Smooth		
Coefficient/Friction	.36 on Steel		
Working Strength	10.1 lbs piw		
Overall Gauge	.120"		
Weight per Sq Ft	.72		
Minimum Pulley			
Normal-180°	1.75"	Back Flex	1.75"
Temp Range °F	-20 to 140		
Food Approved	3A Dairy		
Anti-Static	No		
Recommended Splice	Hot Air Welded		
Clipper Lace	#36		
Alligator Lace	#7		
Maximum Width	60"		

Features/Benefits:

Resistant to sodium hypochlorite at 5%, sodium hydroxide at 46-1/2%, sodium chloride solutions, soap solutions, trisodium phosphate solutions, mineral oil, ammonium chloride solutions. No strings. Cleans easily. Heavy chemical washdown resistance. Flexible. Easily installed endless. Can be custom fabricated to many specifications. Used mostly in direct food handling applications: poultry, beef and pork parts, grated or shredded cheese, pasta, dough, vegetable inspection tables.

