



An extremely high quality medium duty conveyor belt specifically designed for the direct handling of foods where fats and oils are involved. The smooth Satin finish on the carrying surface eliminates ingress of bacteria, and is manufactured from materials accepted for food use by Directive 2002/72/EC and FDA. Hygienic non-toxic PU, which is resistant to oils and fats, mildew, and bacteria. The 2 ply construction consists of continuous polyester warp and monofilament weft giving the belt good directional stability and is ideal for conveying meats or chocolate.

Belt Construction

Number of fabrics	2	
Fabric material	Polyester/Monofilament	
Top cover material	Polyurethane	
Top cover thickness	0.2 mm	0.008 in
Top cover profile	Satin	
Top cover colour	White	
Top cover hardness	92 Shore A	
Bottom cover material	Fabric	
Bottom cover thickness	0.0 mm	0.000 in
Bottom cover profile	Low Friction Back	

Technical Data

Thickness	1.5 mm	0.059 in
Weight	1.80 kg/m ²	0.369 lbs/ft ²
Tensile strength for 1% elongation	6 n/mm	33.54 lbs/in
Minimum pulley diameter	15 mm	0.236 in
Minimum pulley back flex diameter	40 mm	1.575 in
Minimum temperature	-10 °C	14 °F
Maximum temperature	80 °C	176 °F
Maximum width	3000 mm	118.110 in

Characteristics

Slider Bed	Yes
Carry Rollers	Yes
Troughed	No
Food Quality	Yes
Oil and Fat Resistant	Yes
Flame Retardant	No
Anti Static	Yes

Due to our continuous search for improvement, the above data is subject to alteration. This data replaces any previous publications. Apex Belting Ltd excludes any liability for the incorrect use of the above stated information. All activities performed and services rendered by Apex Belting Ltd are subject to the general terms and conditions of sale.

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