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Request a Sample

#10: 3-PLY WHITE NITRILE MEATCLEAT

This belt is popular in the meat and chicken industry to convey raw meat or chicken up inclines. It is highly resistant to oil, grease, and cleaning solvents. FDA/USDA approved.

PLIES: 3 | TOP COVER: WHITE MEATCLEAT NBR | BOTTOM COVER: FRICTION FABRIC

Tags: Animal Fats, Bulk Product Conveying, Fish, Food Manufacturing, Food
Processing, Fruits, Horticultural, Incline, Meat and Poultry, Mineral Oil, Nuts and
Seeds, Pharmaceutical, Plastics, Potato Processing, Unpackaged Food, USDA / FDA,
Vegetable Oil, Vegetable Products

TECHNICAL DATA

DILLEY DIAMETED (MINI).

BELT THICKNESS:

COLOR:

PULLEY DIAMETER (MIN.):	75 mm	3"
PULLEY DIAMETER (MIN.) BACK FLEXING:	mm	п
BELT WEIGHT:	kg/m²	0.075 lb/ft²
PRODUCTION WIDTH:	mm	72"
BREAKING STRENGTH:		
TENSION FOR 1% ELONGATION:		135 lbs/in
MAX. ADMISSIBLE BELT TENSION (EQUAL TO 1.8% STRETCH):		
OPERATING TEMPERATURE:	-18° to 121° C	0° to 250° F
BELT CONSTRUCTION	Ī	
TOP MATERIAL COVER:		NBR
SURFACE FINISH:		Meatcleat
PROPERTY:		
COLOR:		White
BOTTOM COVER MATERIAL:		Friction Fabric
SURFACE FINISH:		
601.05		

6.35 mm

0.25"

BELT FABRIC

TOP PLY:	POLYESTER SPUN
INNER PLIES:	POLYESTER SPUN
BOTTOM PLY:	POLYESTER SPUN
TOTAL NO. OF PLIES	3

YES

NO

BELT CHARACTERISTICS

Permanently Anti-Static	×
Nosebar Suitable	×
Powerturn Suitable	×
Slider Bed Suitable	✓
Troughed Application Suitable	×
FDA / USDA Approved	✓
Low Noise	×
Low Noise Flame Retardant	×