



# #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.



[Request a Quote](#)

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

BELT THICKNESS:	6.35 mm	0.25"
PULLEY DIAMETER (MIN.):	75 mm	3"
PULLEY DIAMETER (MIN.) BACK FLEXING:	mm	"
BELT WEIGHT:	kg/m <sup>2</sup>	0.075 lb/ft <sup>2</sup>
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

TOP MATERIAL COVER:	NBR
SURFACE FINISH:	Meatcleat
PROPERTY:	
COLOR:	White
BOTTOM COVER MATERIAL:	Friction Fabric
SURFACE FINISH:	
COLOR:	

## BELT FABRIC

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

## BELT CHARACTERISTICS

	YES	NO
Permanently Anti-Static		✗
Nosebar Suitable		✗
Powerturn Suitable		✗
Slider Bed Suitable	✓	
Troughed Application Suitable		✗
FDA / USDA Approved	✓	
Low Noise		✗
Flame Retardant		✗
Suitable for Metal Detector		✗
Abrasion Resistant		✗