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Request a Sample

#09: FNV-100 MEATCLEAT MEAT CONVEYOR BELT

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: 2 | TOP COVER: WHITE MEATCLEAT MODIFIED PVC | 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

PULLEY DIAMETER (MIN.):

BELT THICKNESS:

TOLLET BINGHETER (MIN.).	75 111111	1.5
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:		100 lbs/in
MAX. ADMISSIBLE BELT TENSION (EQUAL TO 1.8% STRETCH):		
OPERATING TEMPERATURE:	-7° to 82° C	0° to 180° F
BELT CONSTRUCTION	Ī	
TOP MATERIAL COVER:		Modified PVC
SURFACE FINISH:		Meatcleat
PROPERTY:		
COLOR:		White
BOTTOM COVER MATERIAL:		Friction Fabric
BOTTOM COVERTMENTER		
SURFACE FINISH:		

6.35 mm

75 mm

0.25"

1.5"

BELT FABRIC

TOP PLY:	POLYESTER SPUN
INNER PLIES:	POLYESTER SPUN
BOTTOM PLY:	POLYESTER SPUN
TOTAL NO. OF PLIES	2

YES

NO

BELT CHARACTERISTICS

Permanently Anti-Static		×
Nosebar Suitable		×
Powerturn Suitable		×
Slider Bed Suitable	\checkmark	
Troughed Application Suitable		×
FDA / USDA Approved	\checkmark	
Low Noise		×
Flame Retardant		×
Suitable for Metal Detector		×
Abrasion Resistant		×