



Belting Edge - 3ply FDA PVC White

BELT TECHNICAL DATA SHEET

BELT CONSTRUCTION: Three ply polyester fabric with a top coating of Gloss White 75

Shore A PVC and low friction underside

Colour
Belt Thickness

Top Cover Thickness
Bottom Cover Thickness

Belt Weight

Coefficient of friction (On steel)

Minimum pulley Diameter Minimum backflex Diameter

Belt Factor

Temperature Range

Food Rating

Carcass construction

Stock width

Manufactured width

White

3.5mm 1.0mm

Nil

4.4kg/m2

0.25

100mm (at ambient temperature)

140mm (at ambient temperature)

13 N/mm at 1% stretch

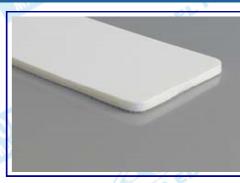
-10 to + 80 Deg C

FDA, USDA

Flexible

2000mm

3000mm



Recommended Splice
Recommended fastener

Lap or finger splice

U3 S/steel or RS125 S/steel

Belt Characteristics Gloss PVC cover allows for easy cleaning

Suitable for lateral and longitudinal profiles

Moderate Vegetable oil and fat resistant compound

Unaffected by moisture and humidity

Dimensionally stable, low stretch & easy tracking properties

Typical Applications

Limited direct contact for Meat, poultry and dairy products

Abattoirs and slaughterhouses Vegetable and fruit processing

Useful in a wide variety of industries

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