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## 1-2003: 3 Ply OHGR

**Color:** White

**Plies:** 3

**Nom. OAG:** 0.12" +/- 0.015"

**Fabric:** Polyester

**Top Surface:** 3/64 Smooth Cover

**Top Cover Thickness:** 0.046"

**Bottom Surface:** Friction Surface

**Compound:** NBR

**Work Tension:** 105 lbs./PIW

**Elongation:** Less than 2%

**Weight:** 0.065 lbs./PIW

**Minimum Pulley:** 2.5"

**Backflex Min. Pulley Dia.:** 3.75"

**Working Temp. (F):** 0 to 250

**Max. Stocked Width:** 72"

**Attributes:** FDA Compliant, Oil Resistant,  
Sliderbed Suitable

**Top Cover Coefficient of Friction:** 1.8

**Bottom Cover Coefficient of Friction:**  
0.4

**Features:** This belt features a special fabric treatment to ensure the highest ply adhesion possible and the lowest moisture absorption. Refer to the Chemical Resistance Chart when choosing a cleaning solution. 3 Ply OHGR is one of the most popular food belts available. It is used in most FDA, agricultural and bakery applications due to its low moisture absorption and its high resistance to oil and grease. This belt is very popular in the meat and fish industry.

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offset on value of type bool in  
/home/mulhernbelting/public\_html/staging.mulhernbelting.com/wp-  
content/plugins/elementor-  
pro/modules/dynamic-  
tags/tags/post-featured-image.php  
on line 39