

2-2121: W1200 COS Plus

Color: White

Plies: 1

Nom. OAG: 0.145" +/- 0.02"
Fabric: Interwoven Polyester

Top Surface: Smooth Cover

Bottom Surface: Friction Surface

Compound: PVC

Work Tension: 120 lbs./PIW Elongation: Less than 2%

Weight: 0.083 lbs./PIW

Minimum Pulley: 2"

Backflex Min. Pulley Dia.: 3"

Working Temp. (F): 20 to 180

Max. Stocked Width: 72"

Attributes: FDA Compliant, Sliderbed

Suitable

Features: 2-2121 features a smooth oil resistant PVC cover with a tightly interwoven polyester carcass. Special additives as blended with the PVC compound to enhance resistance to animal and vegetable oils. Specialty fabrication is popular on this belt. W1200 COS Plus can be used as a general purpose food handling belt. It can be used in some chicken and meat applications depending on the conditions.

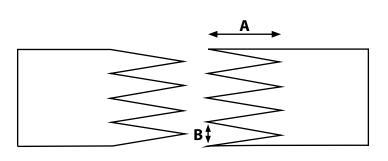
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Splicing Instructions

Part Number: 2-2121 Part Description: W1200 COS Plus





Finger Length (A):

Finger Width (B):

Imperial	Metric	
3"	76 mm	
3/4"	19 mm	

Water Cooled

Hi-Speed

Upper Platen Temp:

Bottom Platen Temp:

Pressure:

Time:

Imperial	Metric	Imperial	Metric
335° F	168 ° C	335 ° F	168 ° C
335° F	168 ° C	335 ° F	168 ° C
50 PSI	3.4 bar	36 PSI	2.5 bar
02:00 m:s	02:00 m:s	05:00 m:s	05:00 m:s

Press Layout	Description	Part # to Order
	Top Heating Platen with equalizing plate	
	Teflon	6-3000
	Meltable Foil (optional)	8340C
	Belt	2-2121
	Meltable Foil (optional)	8340C
	Teflon	6-3000
	Bottom Heating Platen with equalizing plate	

For high stress applications splice with reinforcing fabric.

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