

2-2151: W1500 COS

Color: White Plies: 1 Nom. OAG: 0.165" +/- 0.02" Fabric: Interwoven Polyester Top Surface: Smooth Cover Bottom Surface: Friction Surface Compound: PVC Work Tension: 150 lbs./PIW Elongation: Less than 2% Weight: 0.1 lbs./PIW Minimum Pulley: 2.5" Backflex Min. Pulley Dia.: 3.75" Working Temp. (F): 0 to 180 Max. Stocked Width: 72" Attributes: FDA Compliant, Oil Resistant, Sliderbed Suitable Top Cover Coefficient of Friction: 0.9 Bottom Cover Coefficient of Friction: 0.8

Features: 2-2151 features a smooth, oil resistant PVC cover with a tightly interwoven polyester carcass. This belt will resist stretch, lie flat and offer some oil resistance. Specialty fabrication is popular on this belt. Refer to the chemical resistance chart when choosing a cleaning solution. W1500 COS can be used as a heavy duty, general purpose food handling belt. Depending on conditions this belt can be used in some chicken and meat handling applications.

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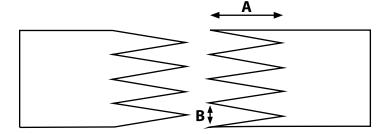


Splicing Instructions

Part Number: 2-2151

Part Description: W1500 COS





	Imperial	Metric
Finger Length (A):	3"	76 mm
Finger Width (B):	3/4"	19 mm

	Water Cooled		Hi-Speed	
	Imperial	Metric	Imperial	Metric
Upper Platen Temp:	335 ° F	168 ° C	335 ° F	168 ° C
Bottom Platen Temp:	335 ° F	168 ° C	335 ° F	168 ° C
Pressure:	50 PSI	3.4 bar	36 PSI	2.5 bar
Time:	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	2-2151
	Meltable Foil (optional)	8340C
	Teflon	6-3000
	Bottom Heating Platen with equalizing plate	

For high stress applications splice with reinforcing fabric.