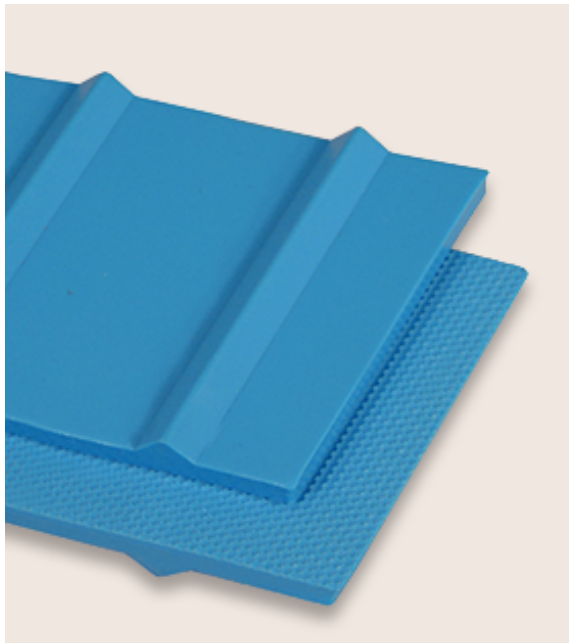


# FELB-2.5 MC HOMOGENEOUS BLUE TPE MEAT-CLEAT x EMBOSSED

CODE NUMBER: 9939



## TECHNICAL DATA

Color	Blue
Compound	TPE
Plies	N/A
Fabric/Carcass	Homogenous
Cover Surface	Meat Cleat
Bottom Surface	Embossed
Working Strength	N/A
Overall Gauge	.098"
Weight PIW	.070
Minimum Pulley	1.875"
Temp Range ° F	-40° - 120° F
FDA/USDA	Yes
Anti-Static	No
Recommended Splice	UX1SP Clipper®, #15 Alligator®, RS125 Staple
Maximum Width	72"

### Feature/Benefits:

High strength, cut resistance and flexibility. These belts are truly homogeneous, with no plies to separate or carcass yarns to fray. The meat-cleat profile can be used on slight inclines and to keep product raised off the base of the belt. A standard in the meat and poultry industry, and in several baking applications.

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