

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

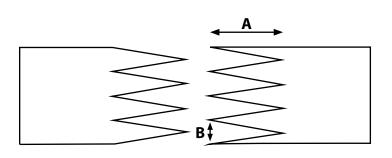
Features: This belt features a special fabric treatment to ensure the highest ply adhesion possible and the lowest moisture absorption. Refer to the Chemical Resistance Chart when choosing a cleaning solution. 3 Ply OHGR is one of the most popular food belts available. It is used in most FDA, agricultural 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.





Splicing Instructions

Part Number: 1-2003 Part Description: 3 Ply OHGR



Finger Length (A):

Finger Width (B):

Imperial	Metric
12"	305 mm
7"	178 mm

Water Cooled

Hi-Speed

Upper Platen Temp:

Bottom Platen Temp:

Pressure:

Time:

Imperial	Metric	Imperial	Metric
100° F	38 ° C	120 ° F	49 ° C
200° F	93 ° C	210 ° F	99 ° C
500 PSI	34.5 bar	300 PSI	20.7 bar
10:00 m:s	10:00 m:s	15:00 m:s	15:00 m:s

Press Layout Description Part # to Order

	Top Heating Platen with equalizing plate	
	Silicone Paper	1020C
	Meltable Foil (optional)	8440C
	Belt	1-2003
	Silicone Paper	1020C
	Molleton Cloth	1023
722	Bottom Heating Platen with equalizing plate	

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