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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 are 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.

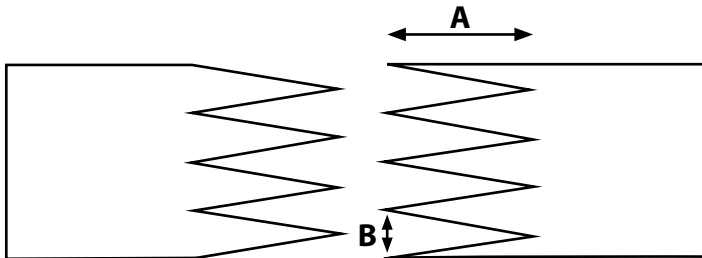




Splicing Instructions

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

	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	2-2121
	Meltable Foil (optional)	8340C
	Teflon	6-3000
	Bottom Heating Platen with equalizing plate	

For high stress applications splice with reinforcing fabric.