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2-2121X: W1200 COS Standard

Color: White

Plies: 1

Nom. OAG: 0.135" +/- 0.02"

Fabric: Interwoven Polyester

Top Surface: Smooth PVC

Bottom Surface: Friction Surface

Compound: PVC

Work Tension: 120 lbs./PIW

Elongation: Less than 2%

Weight: 0.078 lbs./PIW

Minimum Pulley: 2"

Backflex Min. Pulley Dia.: 3"

Working Temp. (F): 0 to 180

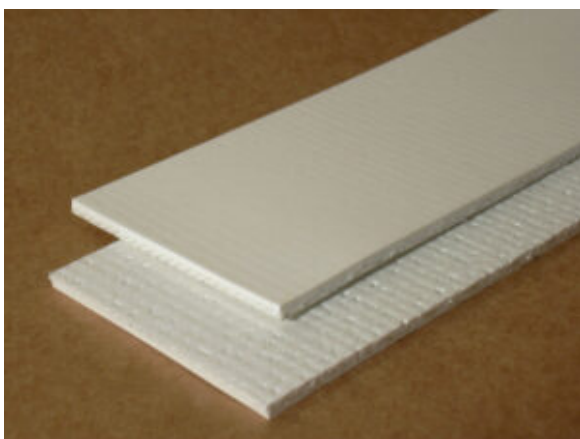
Max. Stocked Width: 84"

Attributes: FDA Compliant, Sliderbed Suitable

Top Cover Coefficient of Friction: 0.9

Bottom Cover Coefficient of Friction: 0.8

Features: 2-2121X features a smooth PVC cover with a tightly interwoven polyester carcass. The belt will lie flat and resist stretch. This belt will offer vegetable oil resistance but no animal oil resistance. Specialty fabrication is popular on this belt. Refer to the Chemical Resistance Chart when choosing a cleaning solution. W1200 COS Standard is a general purpose food handling belt. It is not recommended for chicken or meat processing. Use 2-2121 for this purpose. Direct food contact is permitted with this belt.

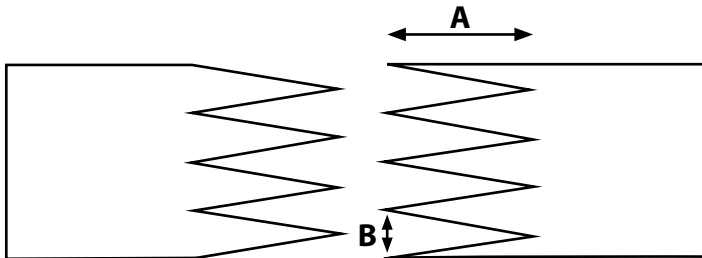




Splicing Instructions

Part Number: 2-2121X

Part Description: W1200 COS Standard



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

For high stress applications splice with reinforcing fabric.