

## 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.





# Splicing Instructions

**Part Number:** 2-2151

**Part Description:** W1500 COS



**Finger Length (A):**

**Finger Width (B):**

Imperial	Metric
3"	76 mm
3/4"	19 mm

## Water Cooled

## Hi-Speed

	Imperial	Metric	Imperial	Metric
<b>Upper Platen Temp:</b>	335 ° F	168 ° C	335 ° F	168 ° C
<b>Bottom Platen Temp:</b>	335 ° F	168 ° C	335 ° F	168 ° C
<b>Pressure:</b>	50 PSI	3.4 bar	36 PSI	2.5 bar
<b>Time:</b>	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.