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## 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:** 0 to 180 °F

**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 uses a smooth, oil-resistant PVC cover over a tightly interwoven polyester carcass for strength, stability, and reduced stretch. The structure accepts specialty fabrication and maintains flatness under load.

The belt offers dependable oil resistance and clean operation across a wide range of food-processing environments.

W1500 COS is used as a heavy-duty general-purpose food belt and is suitable for certain meat, poultry, and handling applications depending on operating conditions.



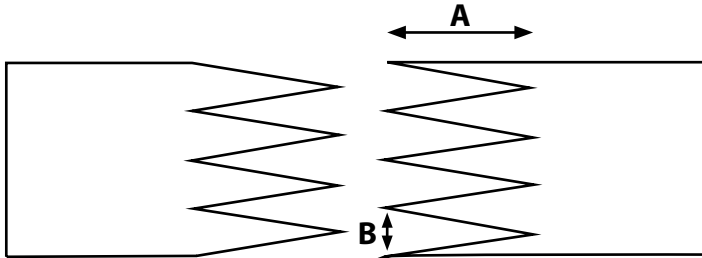


# Splicing Instructions



**Part Number:** 2-2151

**Part Description:** W1500 COS



	Imperial	Metric
<b>Finger Length (A):</b>	3"	76 mm
<b>Finger Width (B):</b>	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.