

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:**

8.0

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.

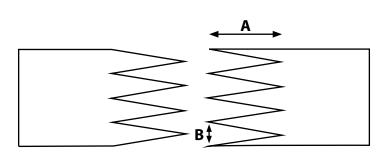




Splicing Instructions

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

Upper Platen Temp:

Bottom Platen Temp:

Pressure:

Time:

Imperial	Metric	Imperial	Metric
335° F	168 ° C	335 ° F	168 ° C
335° F	168 ° C	335 ° F	168 ° C
50 PSI	3.4 bar	36 PSI	2.5 bar
02:00 m:s	02:00 m:s	05:00 m:s	05:00 m:s

Description **Press Layout** Part # to Order Top Heating Platen with equalizing plate Teflon 6-3000 Meltable Foil (optional) 8340C 2-2151 Belt Meltable Foil (optional) 8340C Teflon 6-3000 **Bottom Heating Platen** with equalizing plate

For high stress applications splice with reinforcing fabric.

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