



(800) 253-6300

sales@mulhernbelting.com

www.mulhernbelting.com

2-2201: W2000 COS

Color: White

Plies: 1

Nom. OAG: 0.21" +/- 0.02"

Fabric: Interwoven Polyester

Top Surface: Smooth PVC

Bottom Surface: Friction Surface

Compound: PVC

Work Tension: 200 lbs./PIW

Elongation: Less than 2%

Weight: 0.11 lbs./PIW

Minimum Pulley: 4"

Backflex Min. Pulley Dia.: 6"

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: 2-2201 features a smooth, oil resistant PVC cover with a tightly interwoven polyester carcass. This belt will lie flat, resist stretch and offer some oil resistance. Specialty fabrication is popular on this belt. Refer to the chemical resistant chart before choosing a cleaning solution. W2000 COS can be used as a heavy duty, general purpose food handling belt. Depending on conditions it can be used in some chicken and meat handling applications.

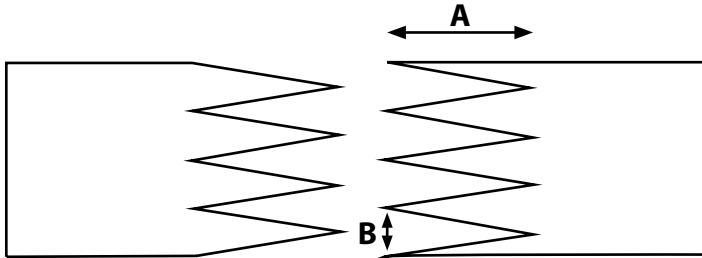




Splicing Instructions

Part Number: 2-2201

Part Description: W2000 COS



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	2-2201
	Meltable Foil (optional)	8340C
	Teflon	6-3000
	Bottom Heating Platen with equalizing plate	

For high stress applications splice with reinforcing fabric.