

Catalog # **13**
Item number: **10392**
Description:
 3 Ply Poly 150 White Nitrile Meatcleat FDA
International Designation:
 N/A

Pulley Diameter, Minimum

Minimum Pulley Diameter 2.50 in

Belt Strength:

Tension Rating (PIW) 150 PIW

Construction:

Compound Top Cover	White Nitrile
Color	White
Top Cover Thickness (in)	(1.19 mm) 3/64 in
Top Cover Description	Meatcleat
Compound Bottom Cover	White Nitrile
Bottom Cover Thickness (in)	(0.00 mm) 0.00 in
Bottom Cover Description	Friction Surface
Number of Plies	3
Overall Gauge (in)	(6.35 mm) 1/4 in
Unit Weight- lb/PIW	0.0980 lbs/PIW
Carcass Type	Polyester
Compound	White Nitrile
Temperature Range (°F)- High	250 °F
Temperature Range (°F)- Low	0 °F

Splice Instructions:

Splice Step	Yes
Splice Finger	No

Other:

Static Conducting	No
Cross Rigid	No
High Heat	No
Impression Top	Yes
Oil Resistant	Yes
Fire Resistant	No
FDA Approved	Yes

Suggested Fasteners:

Flexco Plate/Rivet	N/A
Flexco Hinged	N/A
Alligator Staple	#125
Clipper Lace	#1
Alligator Lace	#7

Special Characteristics:

This ribbed mini-cleated belt is ideal for incline conveying in packing and food processing plants. The belt is fully accepted by both the FDA and MID. All surface planes are smooth and easily cleaned. V-shaped cleats are 1/8" high and are spaced straight across on 1" centers.

*****All Values are nominal and subject to change without notice.*****

St. Louis, MO	Boise, ID	Charlotte, NC	Grand Prairie, TX	Philadelphia, PA	Sacramento, CA	Vancouver, WA	Beltservice Canada	Beltservice de Mexico
800-727-2358	800-423-4469	800-849-2358	800-727-2358	800-777-1314	800-289-2358	800-234-2358	877-210-7423	+52 55 53620434
314-344-8500	208-342-4681	704-949-2100	314-344-8555	215-295-1900	916-419-7191	360-567-4280	905-565-9217	+44 2980 3266

FOOD BELTS

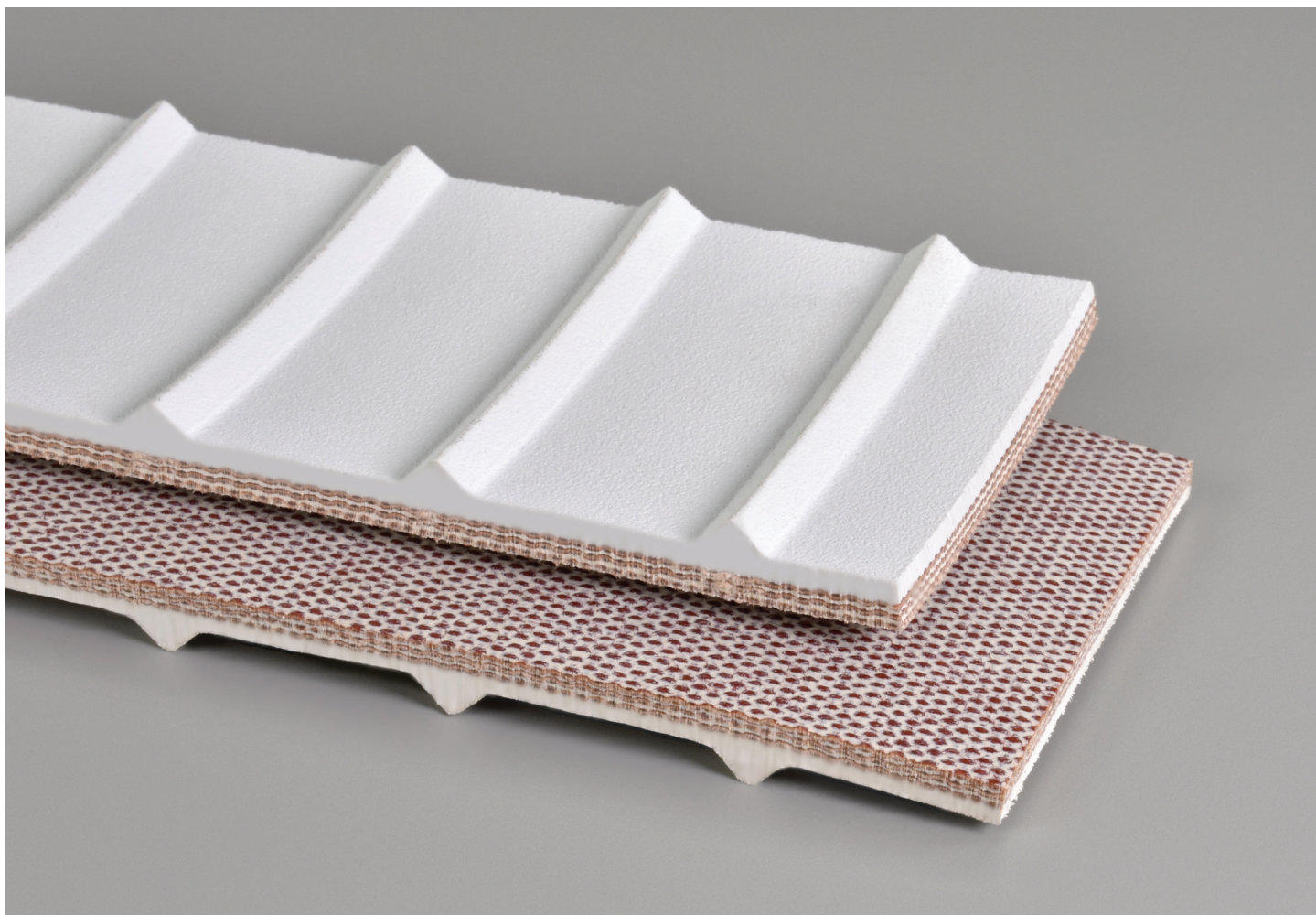
3 PLY POLY 150 WHITE NITRILE MEATCLEAT

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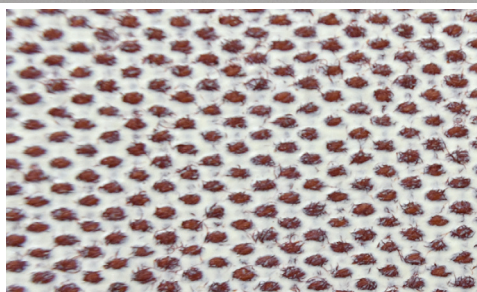
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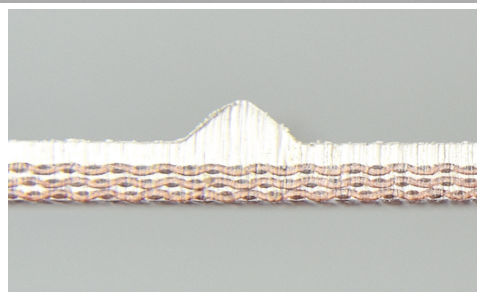
Part Number



Top Cover View



Bottom Cover View



Ply View



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