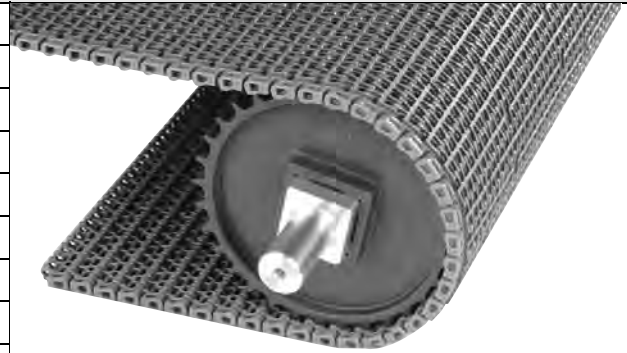


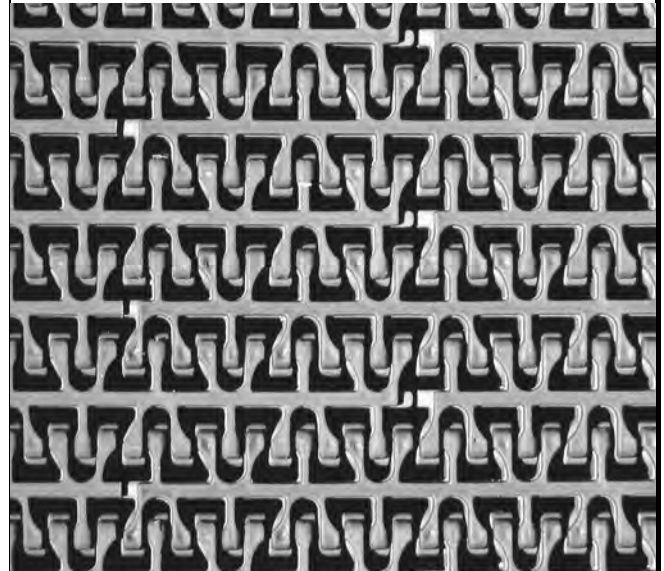
Flush Grid Friction Top

	in	mm
Pitch	0.60	15.2
Minimum Width	3	76
Width Increments	0.5	12.7
Opening Size (approximate)	0.17 x 0.10	4.3 x 2.5
Open Area	28%	
Hinge Style	Open	
Drive Method	Hinge-driven	



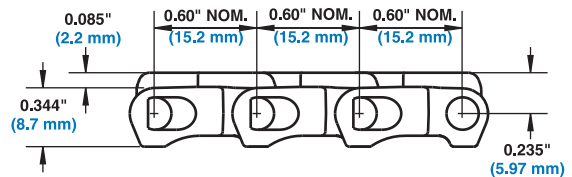
Product Notes

- **Contact Intralox for precise belt measurements and stock status before designing equipment or ordering a belt.**
- Available in grey PP with grey rubber, blue PP with blue rubber, grey PP with black rubber, and white PP with white rubber.
- Uses headless rods.
- Can be used over 0.875 in (22.2 mm) diameter nosebar for tight transfers.
- For information regarding sprocket placement, refer to the Center Sprocket Offset chart on page 410.
- Belts have a 0.34 in (8.6 mm) molded indent.
- If a center-drive setup is used, it may be necessary to place collars to laterally retain the belt at the backbend roller before the drive. Abrasion resistant rods are recommended.
- Temperature, environmental conditions, and product characteristics affect the effective maximum degree of incline. Take these items into consideration when designing conveyor systems utilizing these belts.



Additional Information

- See "Belt Selection Process" (page 7)
- See "Standard Belt Materials" (page 22)
- See "Special Application Belt Materials" (page 22)
- See "Friction factors" (page 26)



Belt Data

Base Belt Material	Base/Friction Color	Standard Rod Material Ø 0.18 in (4.6 mm)	BS Belt Strength		Temperature Range (continuous)		W Belt Weight		Friction Top Hardness	Agency Acceptability	
			lb/ft	kg/m	°F	°C	lb/ft²	kg/m²		FDA (USA)	EU MC ^b
Polypropylene	Grey/Grey	Polypropylene	700	1040	34 to 150	1 to 66	1.18	5.76	64 Shore A		
Polypropylene	Grey/Black	Polypropylene	700	1040	34 to 150	1 to 66	1.18	5.76	55 Shore A	a	c
Polypropylene	White/White	Polypropylene	700	1040	34 to 150	1 to 66	1.18	5.76	55 Shore A	a	c
Polypropylene	High Performance FT Blue/Blue	Polypropylene	700	1040	34 to 212	1 to 100	1.18	5.76	59 Shore A	a	c
Polypropylene	Blue/Blue	Polypropylene	700	1040	34 to 150	1 to 66	1.18	5.76		a	c

• - Fully compliant

a - FDA Compliant with Restriction: Do not use in direct contact with fatty foods.

b - European Migration Certificate providing approval for food contact according to EU Regulation 10/2011.

c - EU compliant with Restriction: Do not use in direct contact with fatty foods.