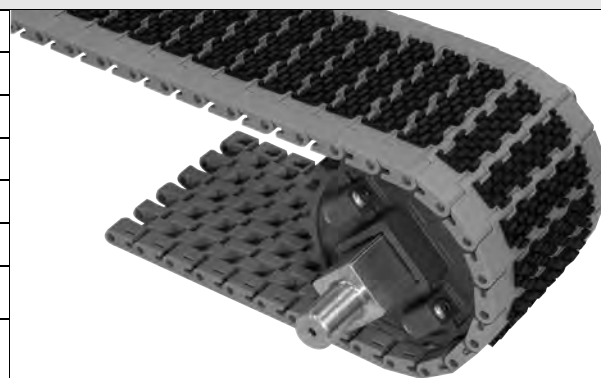


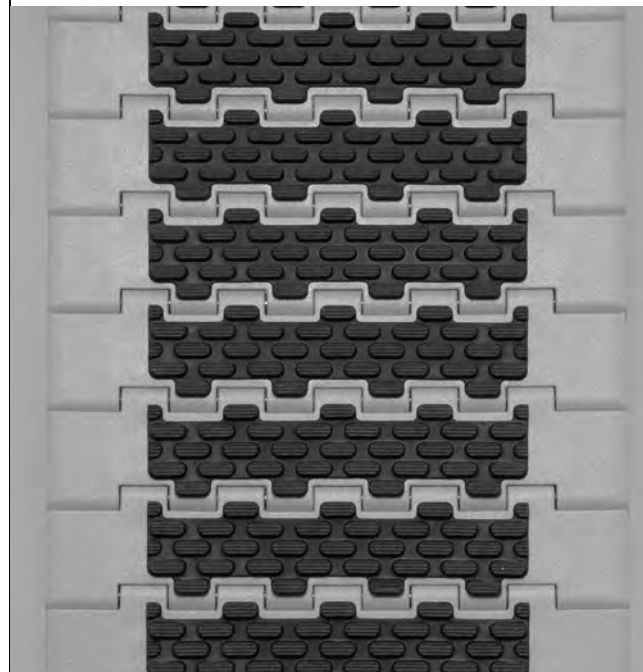
Mold to Width Oval Friction Top

	in	mm
Pitch	1.00	25.4
Molded Width	6	152
Open Area	0%	
Hinge Style	Closed	
Drive Method	Center/hinge-driven	



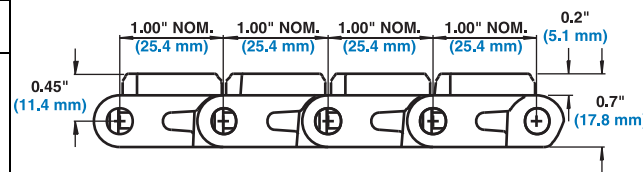
Product Notes

- **Contact Intralox for precise belt measurements and stock status before designing equipment or ordering a belt.**
- Fully flush edges with Slidelox® rod retention feature. Slidelox is available in polypropylene or acetal.
- Uses headless rods.
- Robust design offers excellent belt and sprocket durability, especially in tough, material handling applications.
- Most Series 1400 sprockets use the split design so shafts do not have to be removed for retrofits and changeovers. The Series 1400 sprockets are all plastic.
- Available in grey PP with black rubber.
- Rubber indent is 1.0 in (25.4 mm).
- 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.
- 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.
- Up to three sprockets can be placed on the 6.0 in (152 mm) mold to width belt.
- Width tolerances for the Series 1400 Mold To Width belts are +0.000/-0.020 in (+0.000/-0.500 mm).
- Series 1400 Mold To Width belts are boxed in 10 ft. (3.05 m) increments.



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 0.24 in (6.1 mm)	BS Belt Strength		Temperature Range (continuous)		W Belt Weight		Friction Top Hardness	Agency Acceptability	
			lb	kg	°F	°C	lb/ft	kg/m		FDA (USA)	EU MC ^b
Polypropylene	Grey/Black	Nylon	800	386	34 to 150	1 to 66	1.15	1.71	55 Shore A	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.