

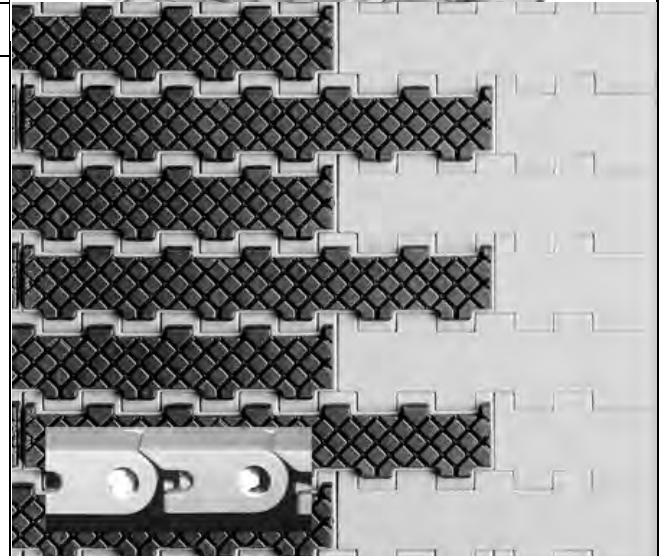
## Square Friction Top

	in	mm
Pitch	1.00	25.4
Minimum Width	6	152
Width Increments	1.00	25.4
Hinge Style	Closed	
Drive Method	Center/hinge-driven	



### Product Notes

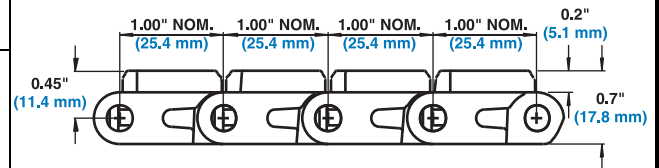
- **Contact Intralox for precise belt measurements and stock status before designing equipment or ordering a belt.**
- Fully flush edges with Slidelox® rod retention feature. Slidelox is available in polypropylene or acetal.
- Uses headless rods.
- Robust design offers excellent belt and sprocket durability, 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.
- Friction top available in grey PP with black rubber and black PE with black rubber.
- Minimum nominal alternating edge indents of 2 in (51 mm) and 3 in (76 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.



Inset: SLIDELOX® Rod Retention Feature

### 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		Temperature Range (continuous)		W		Friction Top Hardness	Agency Acceptability	
			Belt Strength		°F	°C	Belt Weight			FDA (USA)	EU MC <sup>b</sup>
			lb/ft	kg/m			lb/ft <sup>2</sup>	kg/m <sup>2</sup>			
Polypropylene	Grey/Black	Nylon	1800	2678	34 to 150	1 to 66	2.60	12.69	50 Shore A	•	c
Polyethylene	Black/Black	Nylon	1000	1488	-50 to 120	-46 to 49	2.68	13.08	-	•	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.