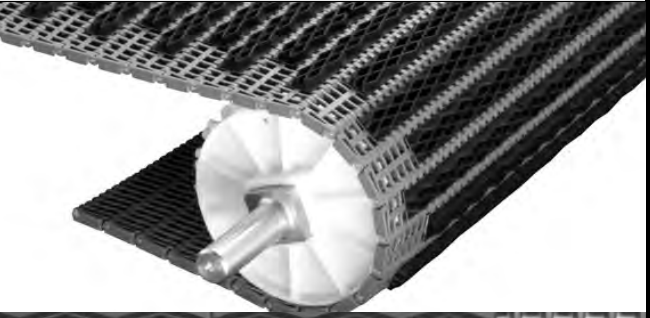
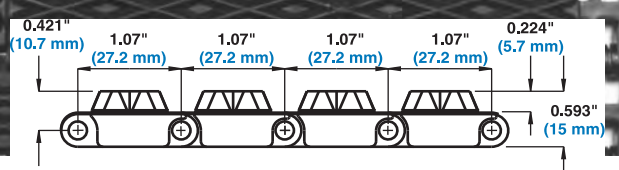


Intralox® Diamond Friction Top		
	in	mm
Pitch	1.07	27.2
Minimum Width	3.0	76
Width Increments	0.33	8.4
Hinge Style	Open	
Drive Method	Center-driven	
Product Notes		
<ul style="list-style-type: none"> Contact Intralox for precise belt measurements and stock status before designing equipment or ordering a belt. Two material rubber modules provide a high friction surface without interfering with carryways and sprockets. Uses headed rods. Available in grey PP with black rubber, white PP with white rubber, and natural PE with white rubber. Not recommended for back-up conditions. If friction values between product and belt are required, contact Intralox Sales Engineering. 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. Minimum nominal alternating edge indents of 1 in (25 mm) and 1.7 in (43 mm). 		
Additional Information		
<ul style="list-style-type: none"> 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		Temperature Range (continuous)		W		Friction Top Hardness	Agency Acceptability	
			lb/ft	kg/m	°F	°C	lb/ft²	kg/m²		FDA (USA)	EU MC ^b
Polypropylene	Grey/Black	Polypropylene	1000	1490	34 to 150	1 to 66	1.40	6.83	45 Shore A	•	c
Polypropylene	White/White	Polypropylene	1000	1490	34 to 150	1 to 66	1.40	6.83	56 Shore A	a	c
Polyethylene	Natural/White	Polyethylene	350	520	-50 to 120	-46 to 49	1.50	7.32	56 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.