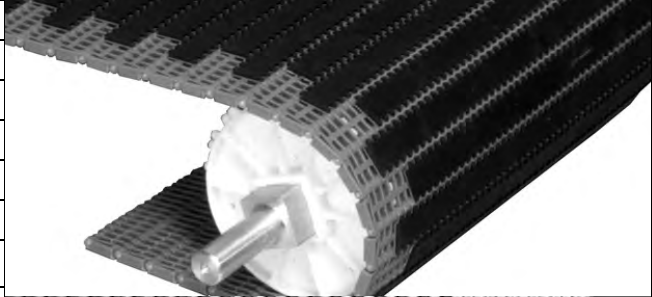
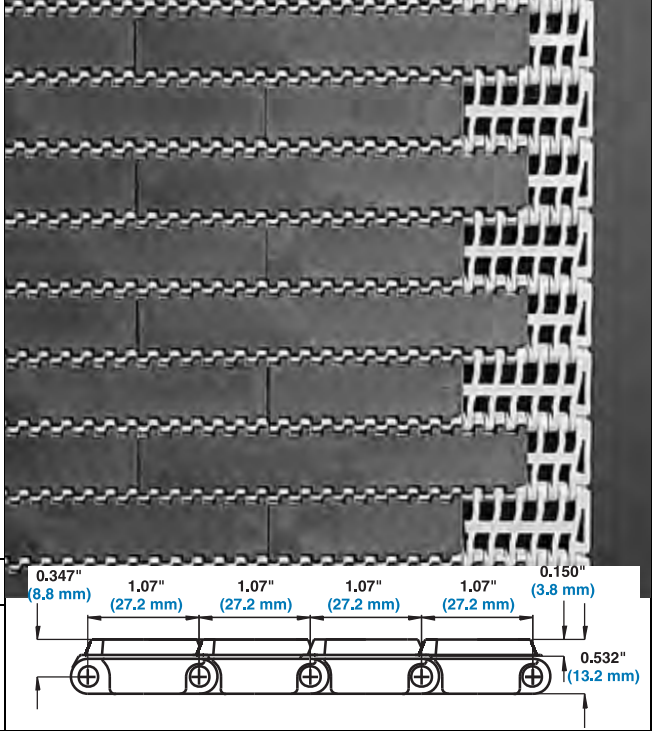


Intralox® Flat Friction Top		
	in	mm
Pitch	1.07	27.2
Minimum Width	3.0	76
Width Increments	0.33	8.4
Hinge Style	Open	
Drive Method	Center-driven	
Product Notes		
<ul style="list-style-type: none"> • Contact Intralox for precise belt measurements and stock status before designing equipment or ordering a belt. • Available in grey PP with black rubber and white PP with white rubber. • Uses headed rods. • Two material rubber modules provide a high friction surface without interfering with carryways and sprockets. • 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
Polypropylene	High Performance FT Blue/Blue	Polypropylene	1000	1490	34 to 212	1 to 100	1.40	6.83	59 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.