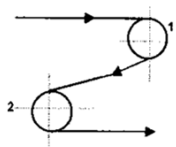


# DATA SHEET

## POLYMAX 2M24BL FDA SMOOTH

UPDATED: MAY 2012

CONSTRUCTION			DATA		
<b>TOP COVER</b>	Material	PVC	<b>HARDNESS</b>	Top cover	65 SHORE A
	Cover structure	SMOOTH		Bottom cover	65 SHORE A
	Colour	BLUE	<b>ANTISTATIC PROPERTIES</b> NO		
<b>INTERMED. LAYER</b>	Material	PVC	<b>TEMPERATURE RANGE</b>		
	Colour	BLUE			
<b>BOTTOM COVER</b>	Material	PVC	<b>PULLEY-DIAMETER</b>		
	Cover	SMOOTH			
	Colour	BLUE			
<b>UPPER FABRIC</b>	Warp	POLYESTER	 <div style="margin-left: 20px;"> <p><u>1: Normal flex</u> min Ø = 50 [mm]</p> <p><u>2: Back flex</u> min Ø = 80 [mm]</p> </div>		
	Weft	POLYESTER/MONOFIL			
<b>INTERMED.FABRIC</b>	Warp	-	<b>WORKING TENSION (NOM.)</b> 24 [N/mm]		
	Weft	-	<b>PULL FOR ELONGATION 1%</b> 10.5 +/-0.5 [N/mm]		
<b>BOTTOM FABRIC</b>	Warp	POLYESTER	<b>WEIGHT</b> 3.95 [Kg/m <sup>2</sup> ]		
	Weft	POLYESTER/MONOFIL	<b>COEF.FRICTION (STEEL)</b> 0.6 +/- 0.1		
<b>TOP COVER THICKNESS</b>		0.70 [mm]	<b>APPROVAL</b> USDA and FDA according to EU's 90/128/EU & EC1935/2004 - all updated directives included.		
<b>BOTTOM COVER THICKNESS</b>		0.70 [mm]			
<b>TOTAL THICKNESS</b>		3.10 [mm]			

ADDITIONAL INFORMATION	
<b>SPECIAL FEATURES</b>	BASE FOR POLYFLEX SIDEWALLS (ASCENDING TRANSPORT) CONTRAST COLOUR FOR WHITE MEAT, FISH A.O.
<b>APPLICATIONS</b>	FOOD INDUSTRY IN GENERAL FISH PROCESSING INDUSTRY MEAT PROCESSING IN GENERAL POULTRY SLAUGHTERHOUSES BAKERIES FRUITS AND VEGETABLES SHELLFISH DAIRYWORKS AND CHEESE PRODUCTION
<b>JOINING METHODS</b>	DOUBLE FINGER SPLICING OVERLAPPED SPLICING MECHANICAL SPLICING

