

# Meatcleat Belting

for Direct Contact Incline Conveying

## Major Features

- USDA/MID approved for direct contact
- Integrally molded cleat prevents bacteria entrapment and allows easy cleaning
- Excellent resistance to oils, fats and greases
- Inclines up to 30°
- Meets FDA requirements
- The preferred incline belt for the meat and poultry industry
- High strength RFL treated polyester/nylon carcass
- Excellent mechanical fastener retention



## Typical Applications

- Meat packing plants
- Poultry processing
- Seafood processing

## Product Availability

- Available from stock in 72" wide rolls

### Conveyorbelt.com

offers more styles and variations of belting than any other belting manufacturer.

With over 1600 constructions,

Conveyorbelt.com

continues to provide value to our customers through product innovation.

# Meatcleat® Food Belting for Direct Contact Incline Conveying

## Specifications & Technical Data

<b>Style</b>		<b>135</b>		
<b>Specification</b>		Nitrile 135 Meatcleat		
<b>Color</b>		White		
<b>Plies</b>		3		
<b>Weight</b>	lbs./sq. ft. kg/m <sup>2</sup>	1.09 5.32		
<b>Available Width(s)</b>	in. mm	72 1829		
<b>Overall Gauge</b>	in. mm	.254 ± .020 6.45 ± .51		
<b>Tensile Strength</b>	lbs./in. N/mm	1360 243.3		
<b>Recommended Working Tension</b>	lbs./in. N/mm	150 26.8		
<b>Minimum Pulley Diameter</b>	in. mm	2 50.8		
<b>Temperature Range</b>	°F °C	0 to +250 -17.8 to +121		
<b>Meets FDA</b>		Yes		
<b>USDA Approved</b>		Yes		
<b>Compound</b>		NBR		
<b>Cover Surface*</b>		1/8" (3.18mm) Cleats		
<b>Bottom Surface</b>		Friction		
<b>Coefficient of Friction</b>		<u>Steel</u> <u>Cardboard</u>		
Cover		1.0      1.0		
Bottom		0.3      0.5		

\* on 1" centers