

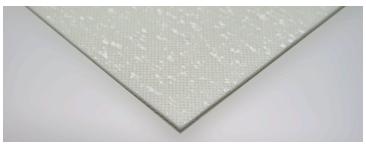
## Product Data Sheet [Duraclean™ - Part# 2029162]

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Product Group	Synthetic Belts
Market Segment	General Food, Bakery
Main Features	Food-grade, Non-Stick, Wear Resistant, Knife Edge Transfer
Belt Support	Slider bed, Rollers, Flat

## **BELT CONSTRUCTION:**





TOP SIDE	TENSION MEMBER	BOTTOM SIDE
Duraclean TPU	Polyester Spun	PUR
Matte Finish	Stable	Impregnation
Transparent	2-ply	Natural

TECHNICAL BELT DATA	METRIC	IMPERIAL
Hardness Topside	85 Shore A	
Force at 1% Elongation	5.0 N/mm	
Belt Thickness	1.30 mm	0.051 in.
Weight	1.45 Kg/m <sup>2</sup>	
Thickness Top Cover	0.15 mm	0.006 in.
Temperature Range	-20 to 90 ° C	-4 to 194 ° F
Temperature Range Short	-30 to 110 ° C	-22 to 230 ° F
Heat Transfer Coefficient	154 W/(m <sup>2</sup> K)	
Min. Pulley Diameter (Flexing)	5.00 mm	0.197 in.
Min. Pulley Diameter (Back Flexing)	15.00 mm	0.591 in.
Standard belt width	2020 mm	79.53 in.
Maximum belt width	2020 mm	79.53 in.

CHARACTERISTICS		
Food-grade (FG):	Conforms to FDA per Manufacturer Data Sheet	
Antistatic (AS):	No	
High Conductive (HC):	No	
Flame Retardant (FR):	No	
ATEX Approval:	No	

## **Endless Instructions:**

Hot splicing is always preferable. Cold splicing can only be done when the belt is exposed to normal temperatures and the humidity is not excessive. For the working method, consult the splice information and the equipment literature. Apply the recommended splice as indicated in the separate information.

## Additional Information:

The information applies at approx.  $20^{\circ}\text{C}$  (68°F). Keep the belt tension to a minimum for maximum belt and conveyor life. Stated is the belt temperature. The allowable product temperature may vary.