

E 4/H U8/U8 NP/MT-NA blue FDA



Sketch of cross section
(not actual size)

Applications

- Meat & poultry
- Dairy products
- Bakery
- Applications requiring a belt that does not absorb food juices and liquids

Advantages

- Reinforced homogenous belt (Fray Free)
- USDA & FDA approved
- Cut resistance
- Troughable
- No elongation
- Good release properties

Basic technical data

Top face	Polyurethane, smooth
Underside	Polyurethane, NP pattern
Article no.	907139
d _{min} (mm)	40 mm
Total thickness (mm)	2,5
k ₁ relaxed (N/mm width)	2
Weight (kg/m ²)	2.8
Permitted operating temperature	-30 to +100 °C

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Forbo Siegling GmbH
Lilienthalstraße 6/8, D-30179 Hannover
Telefon +49 511 67 04 0, Fax +49 511 67 04 305
www.forbo-siegling.com, siegling@forbo.com