

### PRODUCT DATA SHEET

NOVITANE® • SHEETING • CONVEYOR BELTING • CUSTOM PRODUCTS

## NOVITANE® KEVLAR CORD REINFORCED FOOD GRADE CONVEYOR BELTING

A uniquely designed conveyor belt construction utilizing Kevlar cords as longitudinal tensile members. Spaced on ½ inch centers, the Kevlar cords limit the belt's elongation to less than 1% of the belt's recommended working tension. The Kevlar cords are embedded in polyurethane eliminating the possibility of ply separation and contamination due to frayed fabric edges commonly found in conventional multiple ply or solid woven carcass conveyor belting. The cast polyester based **NOVITANE** polyurethane is specially formulated to meet the requirements of FDA, has the approval of the USDA for direct food contact with meat and poultry, 3-A Dairy Approval for cheese processing and contains NoviBlock, a blend of antimicrobial additives. This polyurethane formulation also provides excellent resistance to abrasion, oil, grease and cleaning solutions, in addition to cut and tear resistance required in deboning, dicing, and other meat processing service applications. In addition, our unique heat weld system enables this belt construction to be quickly and easily spliced endless after the belt has been installed, significantly reducing maintenance costs and production downtime.

### **FEATURES:**

- NoviBlock
- Molded edges
- Kevlar cord reinforcement
- Meets FDA requirements & USDA Approved
- Resistant to oils, fat, grease and cleaning solutions
- Thermoplastic properties for fabrication

### **BENEFITS**

- Prevents growth of Microorganisms, related odors & mold proliferation
- No exposed fabric for bacteria to collect
- Belt elongation of only 1%
- No fabric plies to delaminate
- Approved for direct contact with meat & poultry
- Cleats & V-guides are easily attached by heat welding
- Easily and quickly spliced endless by heat-welding, eliminating the need for mechanical fasteners



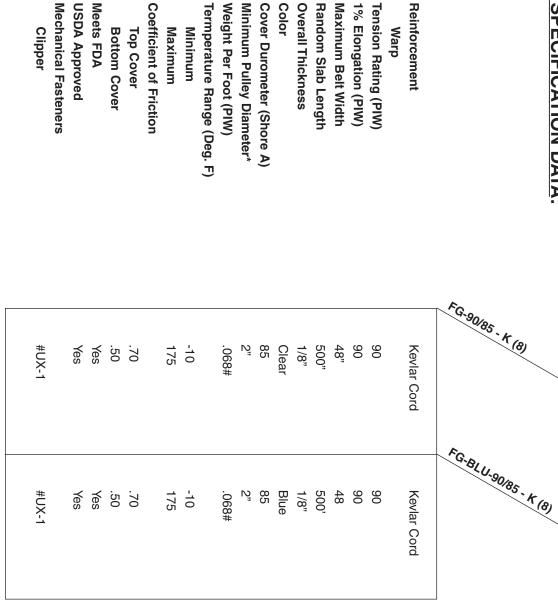
NoviBlock Antimicrobial



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# CONVEYOR BELTING SPECIFICATION DATA:



# ATTENTION:

- Due to this belt construction's lack of elongation, it should not be used on conveyer systems where the pulleys are less than 2" in diameter, where bend pulleys are less than 4", or where there is continual material buildup on the pulleys.
- Crowned pulleys should not exceed .030" per foot of face taper.
- Grooved pulleys should be 1/4" wide and 1/16" deeper than the dimensions of the selected **Notched** V-guide Section attached to the Kevlar belt. Use only Notched PVC or urethane V-guides.
- ENDLESS SPLICING: Refer to Procedures for Splicing NOVITANE Conveyor Belt dated 4/11/03