



UNIVERSAL BELTING RESOURCE

"Working Through Distribution"

1-800-928-9995

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PRODUCT DATA SHEET

U85/2E White RTP

120225

Thickness (Nominal)	2.20 mm / 0.087 inch	
Weight	1.90 Kg/m ² / 0.39 Lbs/ft ²	
Maximum Width	2000 mm / 78.75 inch	
Minimum Pulley or Knife Edge Diameter (With The Recommended Joint)	20 mm / 0.79 inch	
With The Recommended Joint & Reverse Flex Diameter, Overlap Joint or Fasteners	50 mm / 1.97 inch	
Load for 1% Extension	8 N/mm / 46 Lbs/inch	
Number of Plies	2	
Standard Tension	0.5 %	
Continuous Operating Temperature Range (Product Temperature)	-30 to 100 °C / -22 to 212 °F	
Lateral Construction	Rigid	
Conveying Surface:		
Material	PU	Thickness approximate 0.035 inch
Surface Feature	RTP - Mini Rough Top	
Color	White	
Hardness	85	Shore "A"
Co-Efficient of Friction (μ)	N/A	(On Steel Slide Bed/Drum)
Underside:		
Material	Polyester fabric	Thickness approximate - inch
Surface Feature	Non-fray impregnated polyester fabric	
Color	White	
Co-Efficient of Friction (μ)	0.25	(On Steel Slide Bed/Drum)
Recommended Jointing System:	Alternative Splices:	
Finger splice	Finger over finger splice, Mechanical fasteners, spiral plastic fastener	
Anti-Static	No	
FDA Approved	Yes	
USDA Dairy	-	
USDA Meat & Poultry	-	
Belt Construction Features	2 ply monofilament with with shallow rough top profiled polyurethane cover and non-fray fabric. Excellent properties for bakeries and various food applications.	

PU Profile covers