

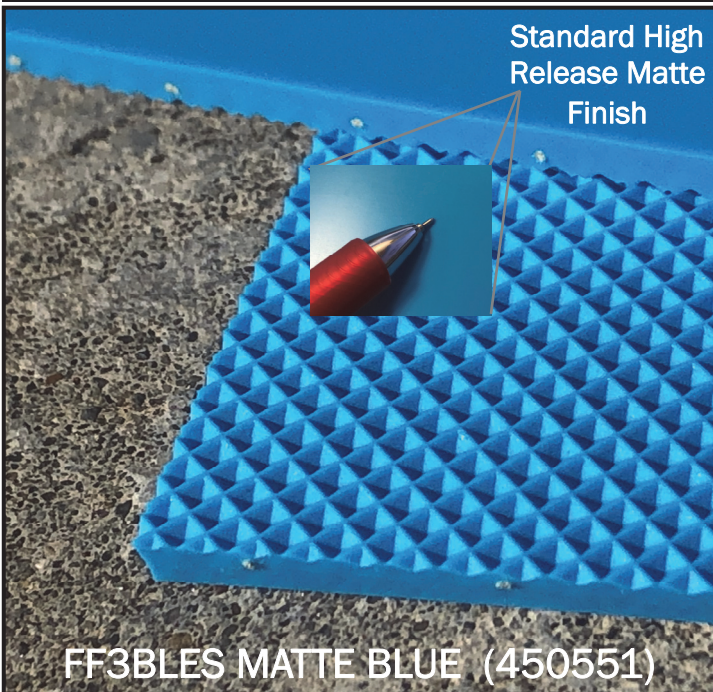


**UNIVERSAL BELTING RESOURCE**  
*Working Through Distribution*

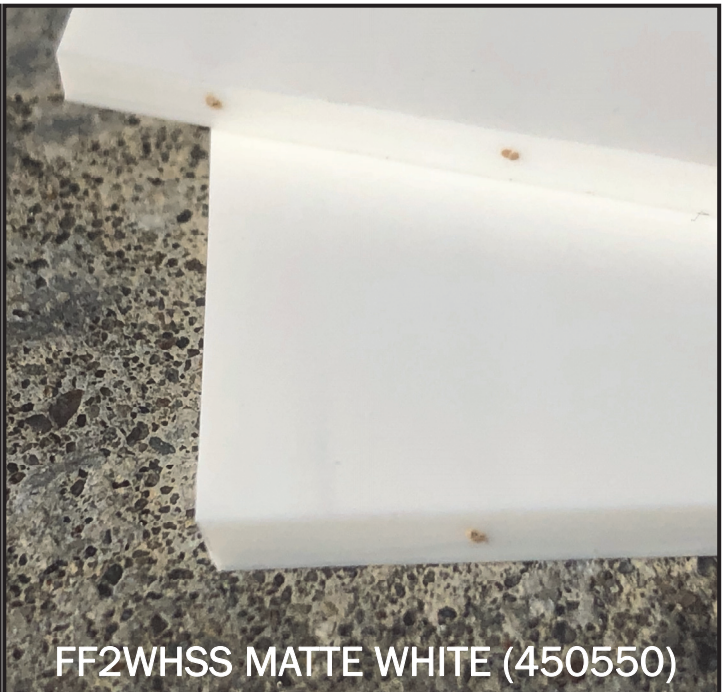
## DISTRIBUTION ANNOUNCEMENT

### PURclean

**“Cord Reinforced Monolithic Flat Belt”  
With our high release matte finish!**



FF3BLES MATTE BLUE (450551)



FF2WHSS MATTE WHITE (450550)

### Features / Applications

- \* Cord reinforced for low elongation
- \* Encapsulated top, bottom and edges
- \* “High Release Matt Finish”

### Benefits

- \* Great for long runs or limited take-up!
- \* No wicking or contaminated fabric plies
- \* Maintenance & water saving easy clean

For additional information on these products please contact customer service at  
[customers@ubelting.com](mailto:customers@ubelting.com) or call 800-928-9995

[www.universalbelting.com](http://www.universalbelting.com)  
[customers@ubelting.com](mailto:customers@ubelting.com)

2 Industrial Park Rd  
Carmichaels PA 15320  
PH: 800-928-9995 FX: 724-966-2452



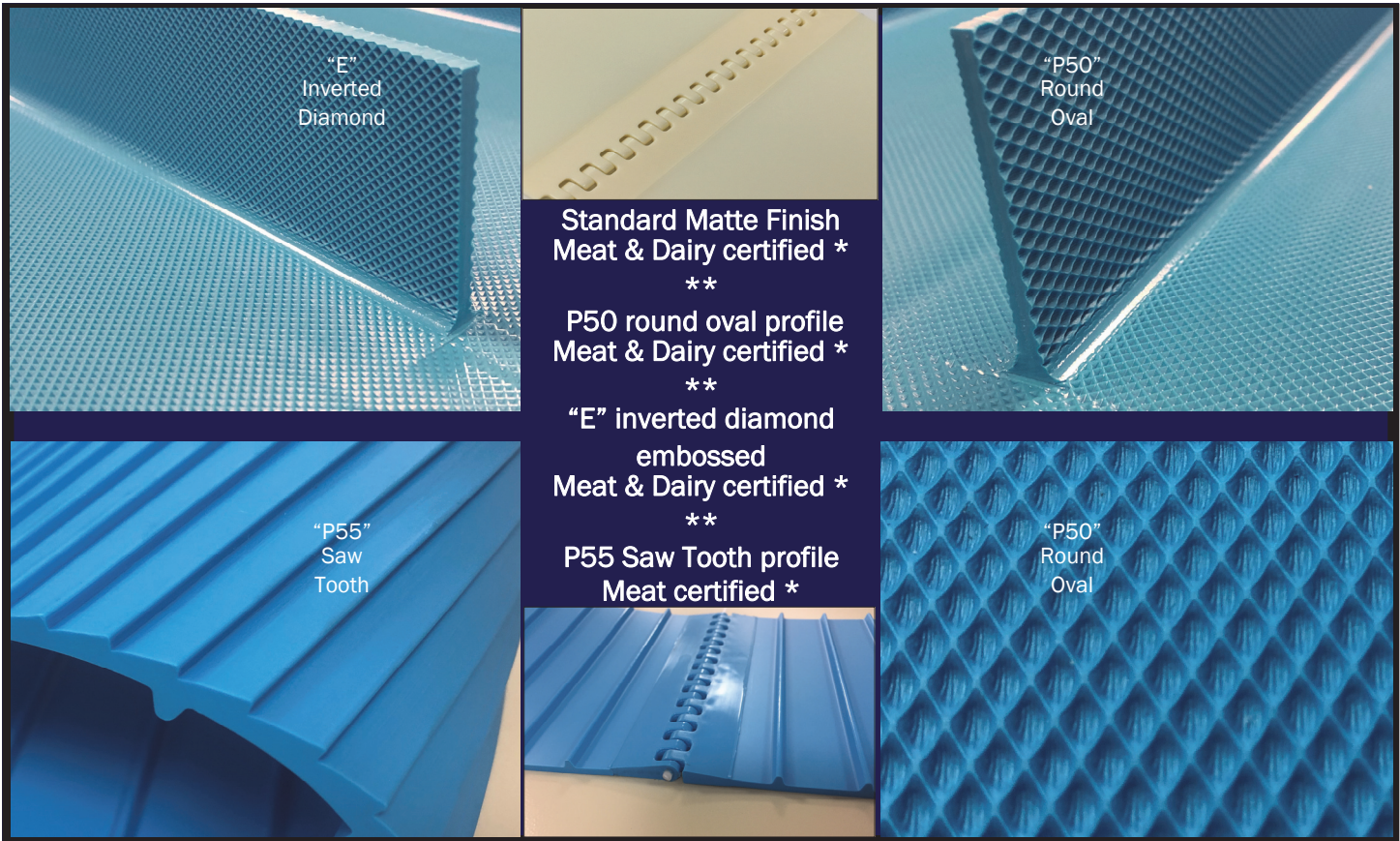




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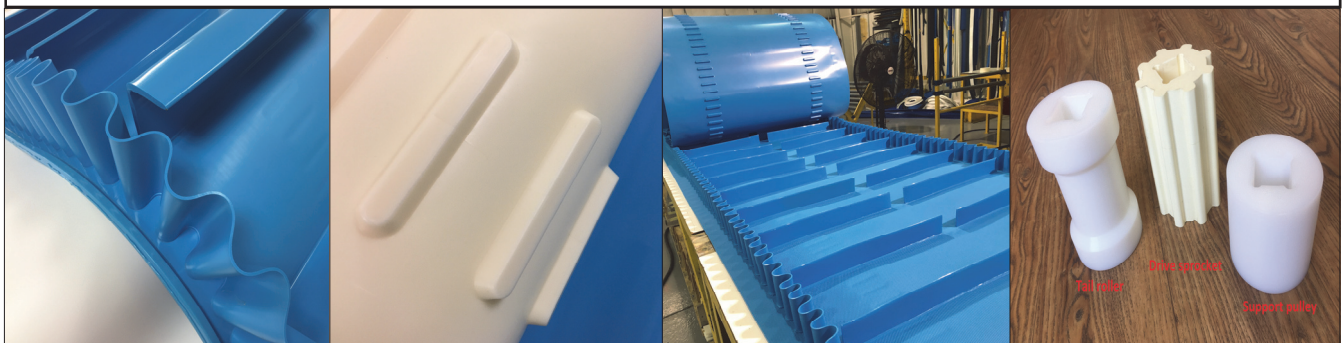
1-800-928-9995  
customers@ubelting.com

## PRODUCT DATA



*Developed by Universal Belting Resource to outperform the competition!*

Contact our customer service department for complete details on all of our "Center Drive" & "Full Bar" positive drive products as well as our complete range of monolithic flat belts and vast range of cleats, guides and matching accessories



Complete data sheets and information available at [www.universalbelting.com](http://www.universalbelting.com) or email [customers@ubelting.com](mailto:customers@ubelting.com)

\* USDA NSF\_ANSI\_3-A SSI 14159-3-2019 (Hygiene requirements for the Design of Mechanical Belt Conveyors used in Meat & Poultry Processing)

\*\* USDA Guidelines of the Sanitary Design & Fabrication of Dairy Processing Equipment. (June 2001)

11/06/2020