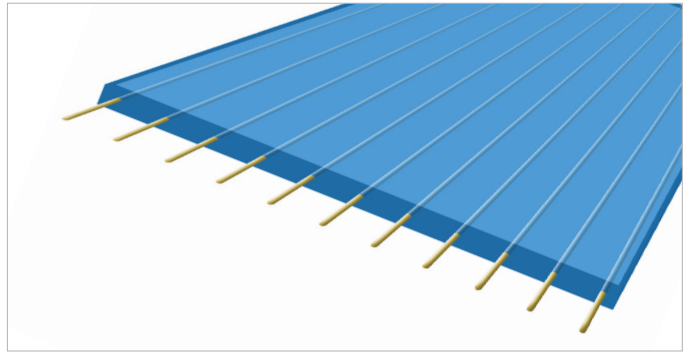


Product Information Sheet

Soliflex RS



Low elongation Homogeneous belt with outstanding Hygiene properties

Homogeneous belts are used to retrofit and replace synthetic belts and improve hygiene to a higher level. Unlike the traditional friction driven homogeneous belts which elongate very easily, the new **Soliflex RS** belt has similar strength as other synthetic belts and will improve your Food Safety.

The new **Soliflex RS** belts are extruded as homogeneous thermoplastic sheets and have aramid cords to prevent belt elongation. Produced according to strict specifications, these sheets can simply be cut to size and welded.

- **Soliflex RS TPU/25 M1T R18 B I. blue FG**
- **Soliflex RS TPU/30 I. blue FG**

FEATURES

- Available in TPU
- Food Grade belts comply with EC 1935/2004 and FDA standards
- R18 diamond for low friction on your slider bed/strips
- Glossy or M1 matt finish covers for easy product release and cleaning
- Flexible for flat and trough applications
- Aramid reinforced which gives low belt elongation and no creep

BENEFITS

- 100% sealed edges and covers
- Easily cut to any size without sacrificing on quality
- Excellent hygienic qualities, supports ISO 22000 requirements (previously HACCP)
- Trouble-free belt retrofit replacing synthetic or traditional homogeneous belts
- Operational in temperatures from -20C° up to 70°C

