

**Your partner
for food production efficiency**

High Performing belt for Rotary Cutter 2MT6 U0-0 HP E/C



The high performing polyester/cotton surface guarantees **excellent release properties** with **any dough** and **baking oils**.

The high mechanical properties guarantee an **excellent resistance to cutting** increasing **service life**.

KEY FEATURES	BENEFITS
Perfect dough release	▶ High production efficiency
Ideal for all kind of doughs and baking oils	▶ Easy to clean
High mechanical resistance Shock absorbing	▶ Long service life



Code	Type	Conveying surface coating		Total thickness mm	Knife edge min. radius mm	Min. diameter mm	Pull for 1% elongation N/mm	Permanent antistatic	Temperature resistance °C	
		material	colour						min.	max.
NA-1215	2MT6 U0-0 HP E/C	PET/Cotton	neutral	1.5	4	8	6	no	-30	100



Certified food Compliance

REGULATION EC 1935/2004 and amendments

REGULATION EC 2023/2006 and amendments

REGULATION EU 10/2011 and amendments

FDA (Food and Drug Administration)

HALAL (World Halal Authority)

