



DuraFab® 89 Series

Introducing the next generation of food processing belts.



New Coating Technology

The 89 Series features an enhanced coating formula with significantly improved bonding to the substrate:

On average, mechanical adhesion increased by 50-100% as compared to AFC's 88 Series.

The result? Stronger bonds = less holes and delamination, maximizing dough press and contact cooker belt life.

Abrasion, Oil, & Grease Resistance

Food products can stick to platens and rollers, causing surface wear and holes to form. Oils and grease then penetrate these weak spots.

The 89 Series possesses a durable, high-release and crack-free surface.



Stable Design

Another critical factor for food belting is dimensional stability.

The 89 Series features increased lateral stiffness while maintaining longitudinal flexibility.

In short: an ideal balance of stability across the width and flex.



89 Series



	89-08P	89-10T	89-11T	89-12T	89-14T
Substrate	Woven Fiberglass	Woven Fiberglass	Woven Fiberglass	Woven Fiberglass	Woven Fiberglass
Color	Black	Black	Black	Black	Black
Coating	PTFE	PTFE	PTFE	PTFE	PTFE
T thickness	0.008 in	0.010 in.	0.011 in	0.012 in	0.014 in
Coated Weight	0.76 lbs./sq. yd.	0.93 lbs./sq. yd.	1.00 lbs./sq. yd.	1.20 lbs./sq. yd.	1.25 lbs./sq. yd.
Tensile Warp	316 PIW	340 PIW	330 PIW	300 PIW	350 PIW
Tensile Fill	214 PIW	250 PIW	280 PIW	230 PIW	200 PIW
Tear Warp	78 oz.	130 oz.	160 oz.	140 oz.	180 oz.
Tear Fill	72 oz.	110 oz.	120 oz.	85 oz.	110 oz.
Elongation Till Break	3%	3%	3%	3%	3%
Operating Temperature	-100°F – 550°F	-100°F – 550°F	-100°F – 550°F	-100°F – 550°F	-100°F – 550°F
Food Safe	FDA Compliant	FDA Compliant	FDA Compliant	FDA Compliant	FDA Compliant

