



Introducing the next generation of dough press belts.

WHAT DOES IT MEAN TO PARTNER WITH AFC?



Technical Consultation

- R&D Project Management
- Design, Install, Repair
- Experience with Major OEMs



Joint Sales Calls

- Open and Honest Conversations
- Analysis & Recommendations



Application Training

- Onsite or Remote
- Markets to Target
- Problems & Solutions



Commitment to Service

- Responsive Support Team
- Competitive Lead Times
- Business Reviews

Abrasion, Oil, & Grease Resistance

Dough can stick to platens and rollers, wearing down a belt's non-stick properties. Oils and grease then penetrate these weak spots.

AFC food processing belts feature a durable, high-release and crack-free surface.



Constant Tortilla & Pizza Production

Efficient Thermal Conductivity means quick & easy heat transfer to the dough, producing a high-quality product every time.

Resilient Design means fewer holes and delamination, extending the life of dough press.

Dimensional Stability on the fill plane, with increased warp flexibility, means easier installation, fewer bags and wrinkles, and no slipping.



DuraFab® 89 Series



	89-08P	89-10T	89-11T	89-12T
Substrate	Woven Fiberglass	Woven Fiberglass	Woven Fiberglass	Woven Fiberglass
Color	Black	Black	Black	Black
Coating	PTFE	PTFE	PTFE	PTFE
T thickness	0.008 in	0.010 in.	0.011 in	0.012 in
Coated Weight	0.76 lbs./sq. yd.	0.93 lbs./sq. yd.	1.00 lbs./sq. yd.	1.20 lbs./sq. yd.
Tensile Warp	316 PIW	340 PIW	330 PIW	300 PIW
Tensile Fill	214 PIW	330 PIW	280 PIW	300 PIW
Tear Warp	78 oz.	130 oz.	160 oz.	140 oz.
Tear Fill	72 oz.	110 oz.	120 oz.	120 oz.
Elongation Till Break	3%	3%	3%	3%
Operating Temperature	-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

