



Introducing the next generation of contact cooker belts.

WHAT DOES IT MEAN TO PARTNER WITH AFC?

 Technical Consultation <ul style="list-style-type: none">• R&D Project Management• Design, Install, Repair• Experience with Major OEMs	 Joint Sales Calls <ul style="list-style-type: none">• Open and Honest Conversations• Analysis & Recommendations	 Application Training <ul style="list-style-type: none">• Onsite or Remote• Markets to Target• Problems & Solutions	 Commitment to Service <ul style="list-style-type: none">• Responsive Support Team• Competitive Lead Times• Business Reviews
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Durable Design for Aggressive Cooking Environments

Contact cooker belts are exposed to hot marinades, seasonings, oil and grease. AFC's latest innovation, the DuraFab® 89 Series, was specifically engineered to withstand these conditions:

- Smooth, crack-free surface with high mechanical adhesion
- Clean surface release at high temperatures
- Resistance to oils, grease, delamination, abrasion, and tears
- Allows for easy and even heat transfer across the cook surface

Applications

Searing (pre-cooked): pressing station flattens/seals chicken to retain spices before entering the cooking station

Grilling: more aggressive, runs slow cycles at temperatures around 475-500° F





DuraFab® 89 Series



	89-12T	89-14T
Substrate	Woven Fiberglass	Woven Fiberglass
Color	Black	Black
Coating	PTFE	PTFE
T thickness	0.012 in	0.014 in
Coated Weight	1.20 lbs./sq. yd.	1.25 lbs./sq. yd.
Tensile Warp	300 PIW	350 PIW
Tensile Fill	300 PIW	200 PIW
Tear Warp	140 oz.	180 oz.
Tear Fill	120 oz.	110 oz.
Elongation Till Break	3%	3%
Operating Temperature	-100°F – 550°F	-100°F – 550°F
Food Safe	FDA Compliant	FDA Compliant

