

Food Processing PTFE Laminates

Compliant To USA Food and Drug Administration (FDA) Regulation 21 CFR 177.1550

European Commission Regulation (EC) No. 1935 / 2004 & (EC) 10 / 2011

European Commission (EC) 2023 / 2006 For Direct Food Contact

EuroLam™ PTFE Teflon® Laminates

Cost Less • Clean Less • Cook More • Last Longer • Less Down Time • More Durable • Zero Scrap

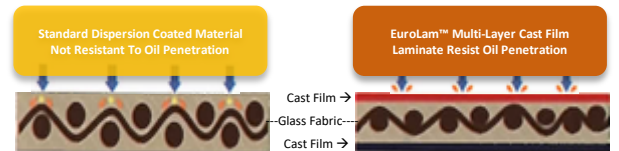


Overview:

The mass cooking of food like bacon, chicken, ground meat and processing eggs require a belt that can withstand the challenging environment. Our EuroLam™ series of PTFE laminates are particularly engineered to maximize conveyor belt lifespan, while minimizing the downtime in the most demanding **CONTACT** belting environments, that have proven across the globe.

Why people choose EuroLam™ laminates?

- Uniform PTFE film thickness across the entire surface
- Zero porosity and permeation properties
- Excellent long-term protection for the fiberglass reinforcement from fat and oil
- Surface cracks remain sealed during the life of the product with our engineered effort to make that happen
- No fat and oil penetration
- PTFE film barrier allows easier cleaning
- EuroLam™ is made to last longer than any other product in the market



Material Construction:



EuroLam™ PTFE Cast Film Laminates Data				
Item	Unit	RB 30	RS 30	TT 30
Colour	mm	Red / Blue	Red / Black	Brown / brown
Weight	g/m ²	600	600	650
PTFE Content	%	67	67	69
Tensile Strength	N/5cm	2400	2400	2700
Elongation	%	< 5	< 5	< 5
Temperature Resistance	°C	-73 to +260		
Standard Width	mm	700, 1200	700, 1200	1000