



Product Specification Tacmaster 10 Blue

Taconic's Tacmaster 10 Blue is a specially designed PTFE coated glass fibre food belting product with increased abrasion & mechanical resistance to maximize belt lifetime and achieve significant savings. Tacmaster 10 Blue incorporates a high release non-stick PTFE to ensure superior release in aggressive food cooking applications, best heat transfer properties, excellent cooking of the food product and longest belt lifetime possible, all at a maximum of 260°C. Products typically cooked on Tacmaster 10 Blue include bacon, chicken, pork, meat patties & biscuits. Standard widths of Tacmaster 10 Blue include 650mm, 1000mm, 1200mm, 1350mm, 1500mm & 2000mm with other widths available upon request

Product Properties	Units	Value	Tolerance	Test Method
Reinforcing Substrate		E-GLASS		
Coating Type		PTFE		
% Coating	%	66	+/-2%	
Total Coated Weight	g/sqm	600	+/-5%	
Nominal Thickness	microns	280		
Coating Adhesion Strength	N/5cm	45	Typical	ISO 2411
		30	Minimum	
Dielectric Breakdown	Volts	5500	Typical	BS 2782 part 2
		4500	Minimum	
Tensile Strength	N/5cm	2200	Typical Warp	ISO 1421
		2000	Minimum Warp	
		1700	Typical weft	
		1300	Minimum weft	
Tear Strength	N	40	Typical Warp	ISO 9073-4
		25	Minimum Warp	
		30	Typical weft	
		23	Minimum weft	
Operating Temperature	°Celsius	-73° to +260°		

Information contained in this document is based on our general experience and is given in good faith, but we are unable to accept responsibility in respect to factors which are outside our knowledge or control. All data is subject to change without notice.



Please contact us for samples or a quotation

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