

Reg-Lag FG (FDA) Sheet Lagging

Reg-Lag FG Sheet Lagging is a premium food grade 60 Duro rubber pulley lagging sheet with CN bonding layer.

FEATURES

Reg-Lag FG Sheet Lagging is made from a blended nitrile rubber compound and will display good resistance to food-based greases including a range of animal fats and plant-based oils. It also displays good resistance to abrasion and will improve the coefficient of friction between the pulley and belt, reducing slippage.

Reg-Lag FG is tested and conforms to FDA 21 CFR 177.2600 "Rubber articles intended for repeated use". This makes it suitable for contact with dry, aqueous and fatty foods as defined by the FDA.

Reg-Lag FG Sheet Lagging features a diamond profile surface. This design prevents material buildup and assists with shedding dirt and water away from the pulley. Reg-Lag FG is supplied in roll form for easy application to the pulley in a single sheet.

Reg-Lag FG features a specially formulated Neoprene based CN bonding layer to achieve ultimate adhesion when bonded to steel or rubber surfaces. The CN bonding layer is compatible with a wide range of Neoprene based rubber adhesives and allows for good bond strength to be achieved even in adverse conditions encountered on site.



TECHNICAL INFORMATION

Polymer	NR/BR	
Colour	White with CN bonding layer	
Specific Gravity	1.15	
Hardness	60° ± 5° Shore A	ASTM D2240
Tensile Strength	10 MPa (min)	ASTM D412
Elongation @ Break	500% (min)	ASTM D412
Abrasion	250 mm ³ (max) @ 10N	ASTM D5963
Temperature Range	-20°C to +70°C	
Tear Strength	40 N/mm (min)	ASTM D624

AVAILABLE SIZES

Reglin Stock Reg-Lag FG Sheet Lagging in a standard thickness and roll size.

PART NO.	SIZE	WEIGHT (PER L/M)
DLW081500M	8mm x 1500mm with CN B/L (10 L/M Rolls)	18.8 kgs

STANDARDS

Reg-Lag FG (FDA) Sheet Lagging conforms with FDA 21 CFR 177.2600.

As stated in FDA CFR 21.177.2600. In accordance with good manufacturing practise finished rubber articles intended for repeated use in contact with food shall be thoroughly cleansed prior to their first use in contact with food.

