



TACONIC®

TacPolyU

Taconic's new range of high-performance polyurethane conveyor belts without additives or plasticisers.

Taconic introduces a new generation of high-performance polyurethane conveyor belts engineered without additives or plasticisers for maximum purity and reliability. At the heart of the TacPolyU range is an innovative top surface that is perfectly smooth, homogeneous, and non-porous. This advanced design eliminates surface migration and significantly reduces the risk of contamination, ensuring cleaner and safer processing environments.

What make polyurethane belts so compelling? It starts with their exceptional physical and chemical properties. Engineered to perform in challenging conditions, our TacPolyU range has outstanding durability, resistance to wear, and long-lasting performance, even in the most demanding applications. Whether it's heavy-duty industrial use or precision-driven environments, TacPolyU delivers reliability you can count on.



Specially designed with the food industry in mind, TacPolyU belts meet the most stringent hygiene and food safety standards while also delivering consistent performance across a wide range of applications. Whether supplied open-ended for on-site welding or pre-joined for immediate installation, these belts offer flexibility without compromise.

Our dedicated PU belt department provides a fast, responsive assembly service, along with a full selection of guiding strips and profiles tailored for containment, tracking, and incline conveying. In addition, we manufacture flat transmission belts using only premium-grade materials, ensuring durability and efficiency in every application. We also specialize in processing rubber-like materials including silicone, polyurethane, and rubber offering precision cutting from sheet stock and small-batch coating solutions.



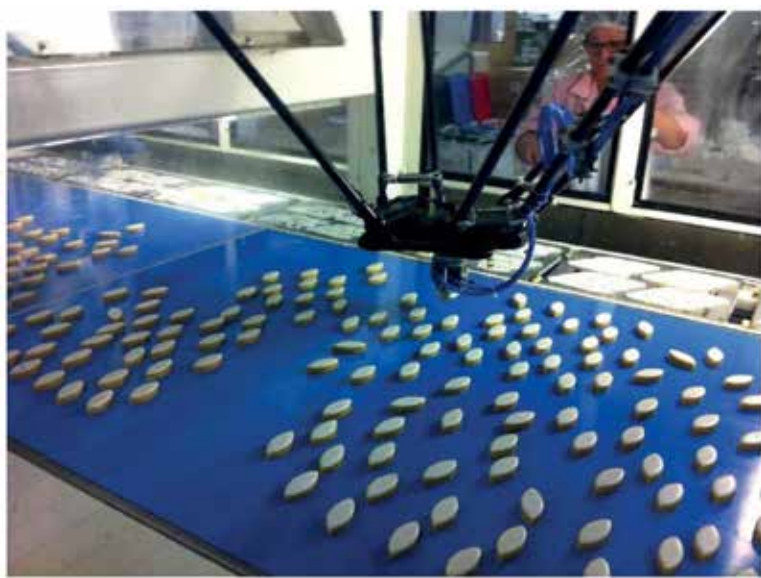
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TACONIC®
Finding a better way.

Polyurethane Belts for the Food Industry

Our polyurethane belts are specifically developed to perform in demanding food processing environments. With options such as sealed edges and double coatings, they are engineered to resist moisture, grease, and aggressive cleaning processes without compromising their release properties. The result is a belt that combines hygiene, durability, and performance in equal measure.



Product	Width (mm)	Material	Food Contact	Operating Temp Max °F/ °C	Description
1/070/C/AS/IF	2000	TPU	YES	194/90	1 ply impregnated antistatic fabric, PU clear colour
1/080/B/AS/RG	2000	TPU	YES	194/90	1ply impregnated antistatic fabric, PU blue, rice grain surface
1/120/B/AS/RG	2000	TPU	YES	194/90	1ply impregnated antistatic fabric, PU blue, rice grain surface
2/110/C/AS/IF	2000	TPU	YES	194/90	2 ply impregnated antistatic fabric, PU clear colour
2/130/B/AS/SH	2000	TPU	YES	194/90	2 ply impregnated antistatic fabric, PU blue colour, smooth shiny surface
2/180/B/RG/MT	2000	TPU	YES	194/90	2 ply impregnated fabric, PU blue colour, rice grain/smooth matt surface
2/140/B/IF/MT	2000	TPU	YES	194/90	2 ply impregnated fabric, PU blue colour, smooth matt surface
2/170/B/AS/NP	2000	TPU	YES	194/90	2 ply impregnated antistatic fabric, PU blue colour, negative pyramid surface
2/220/B/RG/NP	2000	TPU	YES	194/90	2 ply impregnated fabric, PU blue colour, rice grain/negative pyramid surface
2/165/C/AS/SIL	3000	Silicone	YES	356/180	2 ply impregnated antistatic fabric, Silicone clear colour

The data herein are averages based on the authoritative testing of several lot numbers. This information is intended for comparison purposes only.



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