

### Product Data Sheet

# PD2+ U30 GL-NA-HACCP BL FDA



Art. No.: 640009

M 1:2

### Applications

<b>Agriculture</b>	Harvesting machines; Processing of fruits and vegetables (also oily and fatty); Processing of fruits and vegetables (not oily and fatty)
<b>Bakery industry</b>	Dough conveying
<b>Fish industry &amp; meat industry</b>	Meat processing; Poultry conveying; Seafood processing
<b>Food industry</b>	Feeder belt / transfer belt; Inclined transport and positioning food; Pasta conveying; Petfood manufacturing; Processing of food (also oily and fatty)
<b>General material handling</b>	Belt with corrugated sidewalls; Horizontal conveying; Inclined conveying of unit goods / containers; Inclined conveying of unit goods / containers in wet sectors

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#### Order information

Article number	640009
Suitable for corrugated side walls	Yes
Standard delivery width	1500 mm / 59.06 in
Maximal delivery width (without longitudinal seam) on request	1800 mm / 70.87 in
Longitudinal seam possible	No

#### Construction

Material	Polyurethane
Surface top face	Smooth
Surface driving face	Positive Drive (PD)
Color	Sky blue (~RAL 5015)
Pitch	49.9 mm (1.96 in)
Profile shape	PD2; Profile height 5 mm
Tension member material	Aramid cords
Remarks to tension member	cord spacing 12.5 mm (0.49 in)

#### Technical data

Thickness	3 mm ± 0.15 0.118 in ± 0.006
Weight	4.1 kg/m <sup>2</sup> 0.84 lbs/ft <sup>2</sup>
k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005	9 N/mm / 51.39 lbf/in
C3-Value [N/mm]	9 N/mm / 51.4 lbf/in
Friction coefficient of top face against steel panel according ISO 21182	0.5
Permissible operating temperature	-10/70 °C 14/158 °F
Hardness of top face coating as per DIN 53505 (Shore A)	92

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#### Properties

<b>Lateral stiffness</b>	Laterally stiff
<b>Troughable</b>	No
<b>Suitable for accumulation</b>	No
<b>Inclined conveying</b>	Yes
<b>Suitable for knife edges</b>	No
<b>Suitable for curves</b>	No
<b>Flame-retardant</b>	No
<b>Noise development</b>	Normal
<b>Improved resistance against hot water cleaning</b>	Yes
<b>Belt support</b>	UHMW continuous support rails
<b>Increased hygienical requirements</b>	Yes

#### Food properties

<b>(EU) 10/2011 and (EC) 1935/2004</b>	Suitable for the transport of unpacked Food in compliance with food safety regulation (EU) 10/2011 and regulation (EC) 1935/2004
<b>FDA 21CFR</b>	Suitable for the transport of unpacked Food in compliance with FDA regulation 21CFR
<b>MHLW 370 V2020</b>	Compliant to the regulation MHLW 370 (Ministry of Health and Welfare Notification No. 70 Version 2020) for the transport of unpackaged foodstuffs.
<b>Halal</b>	Certificated Halal product. Meets trade description order 2011 and CODEX Alimentarius 1997 guidelines under supervision of Islamic Food Research Centre Hong Kong & Asia Region
<b>Kosher</b>	Kosher
<b>HACCP</b>	Special design that supports the HACCP concept; resistant to hot water; ideal for frequent cleaning cycles.

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#### Electrostatic properties

Not antistatic	Belt material with electrically insulating properties
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#### Fabrication

Suitable for corrugated side walls	Yes
Profiles on top face	Yes
Profiles on underside	No

#### Minimum drum diameter

Butt joint, counter-bending	40 mm / 1.6 in
Butt joint, bending	95 mm / 3.7 in

#### Remarks

- > Very good resistance to oil and grease.
- > Restant to all solids, dirt, water, oils, salt, cleaning agents such as soaps or sulfonates, ethyl or buthyl acetate, white spirits, ethyl alcohol, benzine. Brief contact with acetone, MEK, toluol and similar ketones possible. Not resistant to strong acids and chlorinated solvents.
- > Widths available only in multiples of 12,5 mm (0,49 ") rounded off to the nearest mm.
- > PD2"+ = Positive Drive 2" Pro (formfit driven with sprockets, reinforced); 49,9 mm pitch;.

Chemical resistance	U
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The physical data in this data sheet is approximate, can alter depending on production environments and was established at standard ambient conditions (23°C/73°F, 50% relative humidity) in accordance with DIN 50014/ISO 554. Fluctuations in climate can cause variations. See our brochure "Technical Information 1" no. 317 which shows the types of belts that can be supplied and the manufacturing tolerances. Customised types require written confirmation.

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