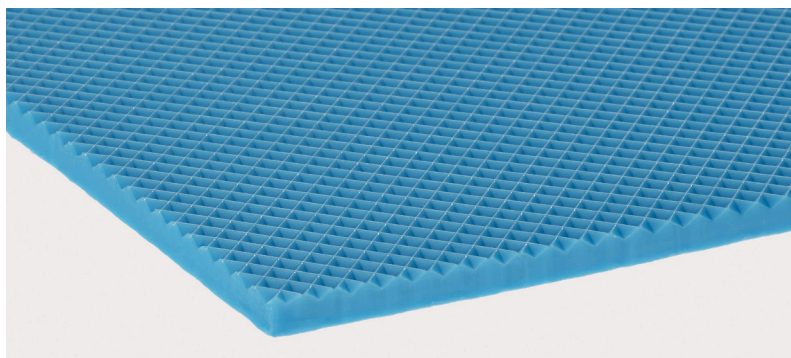


#### Product Data Sheet

# FLT U30 MT/NP-NA-HACCP BL FDA



Art. No.: 640016

M 1:2

#### Applications

<b>Agriculture</b>	Processing of fruits and vegetables (also 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>	Dairy

#### Order information

<b>Article number</b>	640016
<b>Suitable for corrugated side walls</b>	Yes
<b>Standard delivery width</b>	1800 mm / 70.87 in
<b>Maximal delivery width (without longitudinal seam) on request</b>	1800 mm / 70.87 in
<b>Longitudinal seam possible</b>	No

### FLT U30 MT/NP-NA-HACCP BL FDA

#### Construction

<b>Material</b>	Polyurethane
<b>Surface top face</b>	Inverted pyramid
<b>Surface driving face</b>	Matte
<b>Color</b>	Sky blue (~RAL 5015)
<b>Tension member material</b>	Homogenous polyurethane - no fabric tension member

#### Technical data

<b>Thickness</b>	3.4 mm ± 0.15 0.134 in ± 0.006
<b>Weight</b>	3.65 kg/m <sup>2</sup> 0.748 lbs/ft <sup>2</sup>
<b>k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005</b>	1.75 N/mm / 9.99 lbf/in
<b>Tensile force longitudinal at 1% elongation (FK) (according internal test standard)</b>	3.5 N/mm / 19.99 lbf/in
<b>Recommended Elongation at fitting min.</b>	1 %
<b>Recommended Elongation at fitting max.</b>	4 %
<b>Friction coefficient of driving face against steel panel according ISO 21182</b>	0.4
<b>Friction coefficient of top face against steel panel according ISO 21182</b>	0.35
<b>Permissible operating temperature</b>	-10/70 °C 14/158 °F
<b>Hardness of top face coating as per DIN 53505 (Shore A)</b>	96

### FLT U30 MT/NP-NA-HACCP BL FDA

#### Properties

<b>Lateral stiffness</b>	Laterally flexible
<b>Troughable</b>	Yes
<b>Suitable for accumulation</b>	No
<b>Inclined conveying</b>	No
<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>Frayfree belt design: Belt edges are wear resistant and non fraying</b>	Yes
<b>Belt support</b>	Support rollers (slider bed possible)
<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.

### FLT U30 MT/NP-NA-HACCP BL FDA

#### Electrostatic properties

Not antistatic	Belt material with electrically insulating properties
----------------	---

#### Fabrication

Suitable for corrugated side walls	Yes
Profiles on top face	Yes
Profiles on underside	Yes

#### Minimum drum diameter

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

#### Remarks

- > 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.
- > **Very good resistance to oil and grease.**

Chemical resistance	U
---------------------	---

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.

Date of last change: 2/16/2026 9:51:09 AM