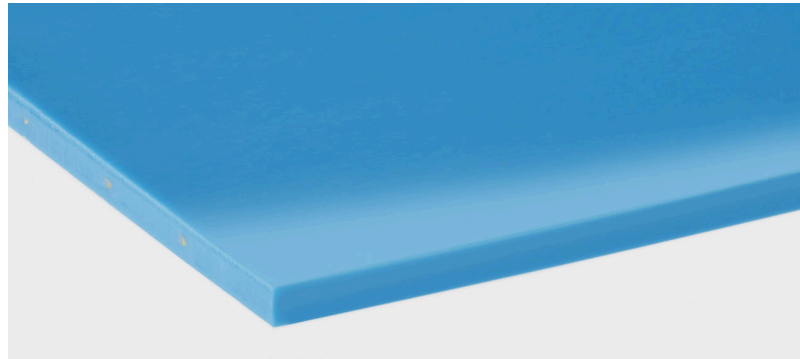




Product Data Sheet

FLT+ U30 GL/GL-NA-HACCP BL FDA



Art. No.: 640019

M 1:2

Applications

| | |
|--|---|
| Fish industry & meat industry | Meat processing; Poultry conveying; Seafood processing |
| Food industry | Dairy |
| General material handling | Inclined conveying of unit goods / containers |

Order information

| | |
|--|--------------------|
| Article number | 640019 |
| Suitable for corrugated side walls | Yes |
| Standard delivery width | 2000 mm / 78.74 in |
| Maximal delivery width (without longitudinal seam) on request | 2000 mm / 78.74 in |
| Longitudinal seam possible | No |

FLT+ U30 GL/GL-NA-HACCP BL FDA

Construction

| | |
|---------------------------|--------------------------------|
| Material | Polyurethane |
| Surface top face | Smooth |
| Surface driving face | Smooth |
| Color | Sky blue (~RAL 5015) |
| Tension member material | Aramid cords |
| Remarks to tension member | cord spacing 12.5 mm (0.49 in) |

Technical data

| | |
|--|--|
| Thickness | 3 mm \pm 0.15 0.118 in \pm 0.006 |
| Weight | 3.4 kg/m ² 0.696 lbs/ft ² |
| k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005 | 9 N/mm / 51.39 lbf/in |
| Tensile force longitudinal at 1% elongation (FK) (according internal test standard) | 12 N/mm / 68.52 lbf/in |
| Recommended Elongation at fitting max. | 0.5 % |
| Friction coefficient of driving face against steel panel according ISO 21182 | 0.8 |
| Friction coefficient of top face against steel panel according ISO 21182 | 0.8 |
| Permissible operating temperature | -10/70 °C 14/158 °F |
| Hardness of top face coating as per DIN 53505 (Shore A) | 92 |

FLT+ U30 GL/GL-NA-HACCP BL FDA

Properties

| | |
|--|---------------------------------------|
| Lateral stiffness | Laterally flexible |
| Troughable | Yes |
| Suitable for accumulation | No |
| Inclined conveying | No |
| Suitable for knife edges | No |
| Suitable for curves | No |
| Flame-retardant | No |
| Noise development | Normal |
| Improved resistance against hot water cleaning | Yes |
| Frayfree belt design: Belt edges are wear resistant and non fraying | Yes |
| Belt support | Support rollers (slider bed possible) |
| Increased hygienical requirements | Yes |

Food properties

| | |
|--|---|
| (EU) 10/2011 and (EC) 1935/2004 | Suitable for the transport of unpacked Food in compliance with food safety regulation (EU) 10/2011 and regulation (EC) 1935/2004 |
| FDA 21CFR | Suitable for the transport of unpacked Food in compliance with FDA regulation 21CFR |
| MHLW 370 | Compliant to the regulation MHLW 370 (Ministry of Health and Welfare Notification No. 370) for the transport of unpackaged foodstuffs. |
| Halal | Certificated Halal product. Meets trade description order 2011 and CODEX Alimentarius 1997 guidelines under supervision of Islamic Food Research Centre Hong Kong & Asia Region |
| HACCP | Special design that supports the HACCP concept; resistant to hot water; ideal for frequent cleaning cycles. |
| EHEDG | EHEDG Fulfills the EHEDG's rigorous EL Class I AUX requirements on hygienic equipment. |

FLT+ U30 GL/GL-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

- 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.

| | |
|---------------------|---|
| 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.

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