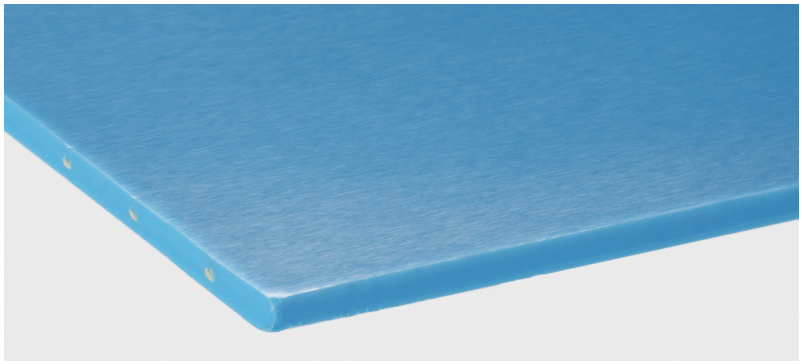
DATA SHEET

siegling fullsan
homogenous belts

(EC) 1935 / 2004 COMPLIANT (EU) 10/2011

Product Data Sheet

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



Art. No.: 640022 M 1:2

Applications

Agriculture	Processing of fruits and vegetables (also oily and fatty)
Bakery industry	Dough conveying
Fish industry & meat industry	Meat processing; Poultry conveying; Seafood processing
Food industry	Dairy

Order information

Article number	640022
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 MT/GL-NA-HACCP BL FDA

Construction

Material	Polyurethane
Surface top face	Smooth
Surface driving face	Matt
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 ± 0.15 0.118 in ± 0.006
Weight	3.4 kg/m² 0.696 lbs/ft²
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	0.6
Friction coefficient of top face against steel panel according ISO 21182	0.9
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

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.

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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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