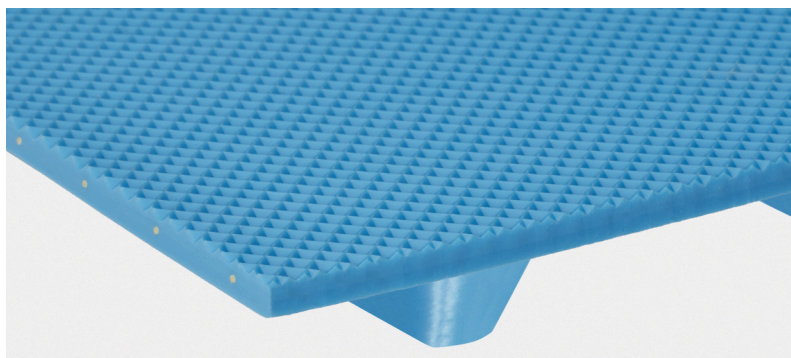


### Product Data Sheet

# CD40+ 1R U30 NP-NA-HACCP BL FDA



Art. No.: 640031

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### Applications

<b>Bakery industry</b>	Dough conveying
<b>Fish industry &amp; meat industry</b>	Meat processing; Poultry conveying; Seafood processing
<b>Food industry</b>	Fruit & vegetable processing

### Order information

<b>Article number</b>	640031
<b>Suitable for corrugated side walls</b>	Yes
<b>Standard delivery width</b>	610 mm / 24.02 in
<b>Maximal delivery width (without longitudinal seam) on request</b>	1000 mm / 39.37 in
<b>Longitudinal seam possible</b>	No

### CD40+ 1R U30 NP-NA-HACCP BL FDA

#### Construction

<b>Material</b>	Polyurethane
<b>Surface top face</b>	Inverted pyramid
<b>Surface driving face</b>	Center Drive (CD)
<b>Color</b>	Sky blue (~RAL 5015)
<b>Pitch</b>	40 mm
<b>Profile shape</b>	CD40; Profile Height 7,5 mm
<b>Tension member material</b>	Aramid cords
<b>Remarks to tension member</b>	cord spacing 12.5 mm (0.49 in)

#### Technical data

<b>Thickness</b>	3.4 mm ± 0.15 0.134 in ± 0.006
<b>Weight</b>	3.5 kg/m <sup>2</sup> 0.717 lbs/ft <sup>2</sup>
<b>Tensile force longitudinal at 1% elongation (FK) (according internal test standard)</b>	12 N/mm / 68.52 lbf/in
<b>Shaft load at 1% elongation (FW) (according internal test standard)</b>	0.8 N/mm / 4.57 lbf/in
<b>C3-Value [N/mm]</b>	6 N/mm / 34.3 lbf/in
<b>Friction coefficient of driving face against steel panel according ISO 21182</b>	0.6
<b>Friction coefficient of top face against steel panel according ISO 21182</b>	0.5
<b>Permissible operating temperature</b>	-10/70 °C 14/158 °F
<b>Hardness of top face coating as per DIN 53505 (Shore A)</b>	92

### CD40+ 1R U30 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>	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.

### CD40+ 1R U30 NP-NA-HACCP BL FDA

#### 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	Yes

#### Minimum drum diameter

New butt splice, counter-bending	125 mm / 4.9 in
New butt splice, bending	76 mm / 3 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 25 mm (0,98 ") rounded off to the nearest mm.

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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