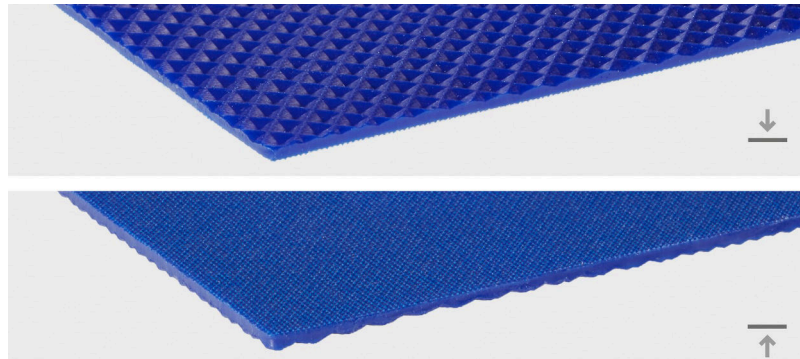


### Product Data Sheet

# UU 40U-12 NA NP/STR blue HACCP FDA



Art. No.: 855629

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### Applications

Dough Processing	Spreading systems
Application Group	Elastic Food Tapes

### Order information

Article number	855629
Standard delivery width	500 mm / 19.69 in
Maximal delivery width (without longitudinal seam) on request	1100 mm / 43.31 in

### Construction

Surface material top face	Polyurethane
Surface pattern	Fabric
Color	Ultramarine blue (~RAL 5002)
Surface material underside	Polyurethane
Surface pattern	Inverted Pyramid
Color	Ultramarine blue (~RAL 5002)
Tension member material	Polyurethane, elastic

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#### Technical data

<b>Total thickness</b>	1.15 mm ± 0.1 0.045 in ± 0.004
<b>Weight</b>	1 kg/m <sup>2</sup> 0.205 lbs/ft <sup>2</sup>
<b>Fw' at 1 % elongation at fitting</b>	0.4 N/mm / 2.28 lbf/in
<b>Relaxed specific shaft load at 1 % elongation at fitting and 180° arc of contact in N/mm belt width.</b>	
<b>k1% value relaxed</b>	0.2 N/mm / 1.14 lbf/in
<b>Recommended Elongation at fitting min.</b>	3 %
<b>Recommended Elongation at fitting max.</b>	8 %
<b>Depending on the application, different elongation at fitting might be necessary. Please enquire.</b>	
<b>Friction coefficient of top face against steel panel according to internal test instruction</b>	1
<b>Friction coefficient of underside against steel panel according to internal test instruction</b>	1
<b>Permissible operating temperature</b>	-20/60 °C, for a short time 70 °C -4/140 °F, for a short time 158 °F

#### Properties

<b>Troughable</b>	Yes
<b>Suitable for accumulation</b>	No
<b>Easy cleaning</b>	Yes
<b>Highly elastic</b>	Yes
<b>Not susceptible to shocks</b>	Yes

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#### 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</b>	Compliant to the regulation MHLW 370 (Ministry of Health and Welfare Notification No. 370) for the transport of unpackaged foodstuffs.
<b>HACCP</b>	Special design that supports the HACCP concept; resistant to hot water; ideal for frequent cleaning cycles.

#### Electrostatic properties

<b>Not antistatic</b>	Belt material with electrically insulating properties
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#### Fabrication

<b>Belt edge sealing</b>	On request
<b>Profiles on top face</b>	On request
<b>Profiles on underside</b>	On request

#### Minimum drum diameter

##### Mechanical fasteners

<b>Endless with overlap 2mm (elastic), counter-bending</b>	14 mm / 0.6 in
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<b>Remarks</b>	Rolling knife edge possible
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#### Remarks

- Suitable for short center distances with  $L/W < 1$ . Extreme small pulley diameter possible.
- In some applications, the belt can be operated at an elongation at fitting below the recommended minimum..

<b>Chemical resistance</b>	U
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The physical data in this data sheet is approximate, can alter depending on production environments. The belts should be stored under normal ambient conditions climate (23 °C, 50 % humidity) as per DIN EN ISO 291. Fluctuations in climate can cause variations. See our brochure "Compendium Flat Belts" no. 333 which shows the types of belts that can be supplied and the manufacturing tolerances. Customised types require written confirmation.

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