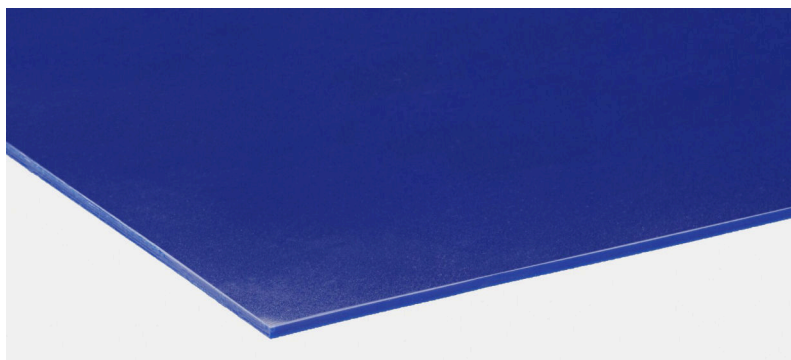


Product Data Sheet

UU 20U-10 NA FSTR/GL blue HACCP FDA



Art. No.: 855671

M 1:2

Applications

Beverage / Packaging	Checkweighers; Plastic film and shrink wrapping machines
Dairy	Cheese production
Meat / Poultry / Seafood	Buffer conveyors; Slicers
Application Group	Elastic Food Tapes

Order information

Article number	855671
Standard delivery width	500 mm / 19.69 in
Maximal delivery width (without longitudinal seam) on request	1000 mm / 39.37 in

UU 20U-10 NA FSTR/GL blue HACCP FDA

Construction

Surface material top face	Polyurethane
Surface pattern	Smooth
Color	Ultramarine blue (~RAL 5002)
Surface material underside	Polyurethane
Surface pattern	Fine texture
Color	Ultramarine blue (~RAL 5002)
Tension member material	Polyurethane, elastic

Technical data

Total thickness	1 mm ± 0.1 0.039 in ± 0.004
Weight	1.15 kg/m ² 0.236 lbs/ft ²
Fw' at 1 % elongation at fitting	0.22 N/mm / 1.26 lbf/in
Relaxed specific shaft load at 1 % elongation at fitting and 180° arc of contact in N/mm belt width.	
k1% value relaxed	0.11 N/mm / 0.63 lbf/in
Recommended Elongation at fitting min.	3 %
Recommended Elongation at fitting max.	8 %
Depending on the application, different elongation at fitting might be necessary. Please enquire.	
Friction coefficient of top face against steel panel according to internal test instruction	1.2
Friction coefficient of underside against steel panel according to internal test instruction	1.2
Permissible operating temperature	-20/60 °C, for a short time 70 °C -4/140 °F, for a short time 158 °F

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conveyor and processing belts

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Properties

Troughable	Yes
Suitable for accumulation	No
Easy cleaning	Yes
Highly elastic	Yes
Not susceptible to shocks	Yes
Not sensitive to climatic fluctuation	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.
HACCP	Special design that supports the HACCP concept; resistant to hot water; ideal for frequent cleaning cycles.

Electrostatic properties

Not antistatic	Belt material with electrically insulating properties
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Fabrication

Profiles on top face	On request
Profiles on underside	On request

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Minimum drum diameter

Mechanical fasteners

Z- splice - 35 x 11,5 mm, counter-bending 20 mm / 0.8 in

Z- splice - 35 x 5,75 mm, counter-bending 20 mm / 0.8 in

Butt joint, counter-bending 20 mm / 0.8 in

Endless with overlap 2mm (elastic), counter-bending 20 mm / 0.8 in

Remarks Rolling knife edge possible

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..

Chemical resistance U

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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