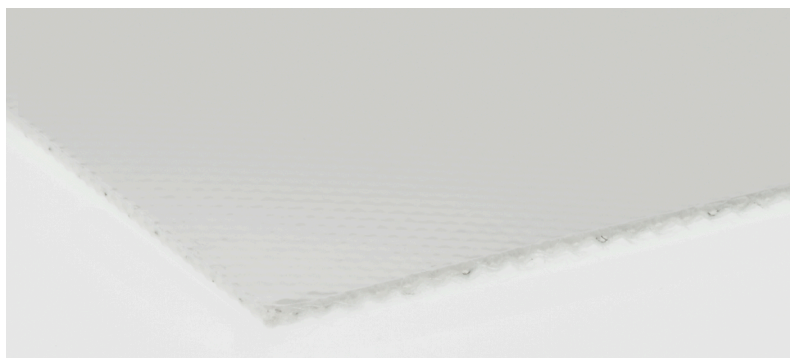


Product Data Sheet

E 3/1 U0/U2 HACCP white FDA



Art. No.: 900006

M 1:2

Applications

Bakery industry	Dough conveying
Candy industry	Cooling tunnel belt
Food industry	Feeder belt / transfer belt; Packaging machines for unpacked food
General material handling	Checkweighers
Nonwoven	Needle machines
Application Group	Mini conveyor (see remarks)

Order information

Article number	900006
Suitable for corrugated side walls	Yes (HF recommend)
Standard delivery width	3000 mm / 118.11 in
Maximal delivery width (without longitudinal seam) on request	4650 mm / 183.07 in
Longitudinal seam possible	No

E 3/1 U0/U2 HACCP white FDA

Construction

Top face material	Polyurethane
Surface pattern	Smooth
Coating thickness	0.2 mm / 0.008 in
Color	White
Driving face material	Polyurethane impregnation
Surface pattern	Fabric
Color	Transparent
Tension member material	Laterally stiff fabric of polyester warp and weft
Number of fabric plies	1
Driving face weave	Plain weave

Technical data

Total thickness	1.15 mm ± 0.15 0.045 in ± 0.006
Weight	1.15 kg/m ² ± 0.15 0.236 lbs/ft ² ± 0.031
k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005	3 N/mm / 17.13 lbf/in
Recommended Elongation at fitting min.	0.3 %
Recommended Elongation at fitting max.	1 %
Friction coefficient of driving face against steel panel according ISO 21182	0.15
Permissible operating temperature	-30/100 °C, for a short time 120 °C -22/212 °F, for a short time 248 °F
Hardness of top face coating as per DIN 53505 (Shore A)	85
Heat transfer coefficient	130 W/(K*m ²)

E 3/1 U0/U2 HACCP white FDA

Properties

Lateral stiffness	Laterally stiff
Troughable	No
Suitable for accumulation	No
Inclined conveying	No
Suitable for knife edges	Yes
Suitable for curves	No
Flame-retardant	No
Noise development	Normal
Belt support	Slider bed (support rollers possible)

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 V2020	Compliant to the regulation MHLW 370 (Ministry of Health and Welfare Notification No. 70 Version 2020) 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.

Electrostatic properties

Antistatic	Belt material with an electrically conductive antistatic agent. Volume resistance (RDi) in longitudinal direction parallel to plane of belt <math>< 3 \times 10^8 \Omega</math>. Measurement according DIN EN ISO 21178.
-------------------	--

E 3/1 U0/U2 HACCP white FDA

Fabrication

Belt edge sealing	Smartseal; Proseal
Suitable for corrugated side walls	Yes (HF recommend)
Profiles on top face	No
Profiles on underside	Yes
Mechanical fasteners	KS; HS-27

Minimum drum diameter

Z-splice, counter-bending	14 mm / 0.6 in
Z-splice, bending	8 mm / 0.3 in
Z-splice, minimum radius fixed knife edge	3 mm / 0.1 in

Remarks

► In case of using the material for a mini-conveyor application, give enough tension to prevent slippage under maximum load.

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.

Date of last change: 3/24/2025 6:30:45 AM