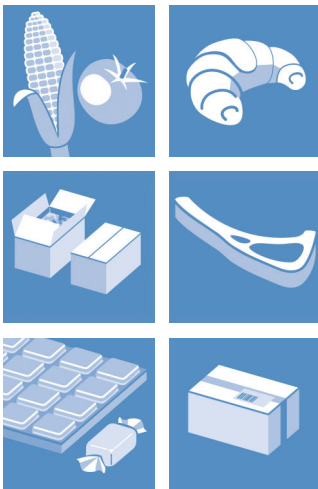




### Product Data Sheet

# E 3/1 X0/U2D

# BT-HACCP-FF-PS blue FDA



### Applications

<b>Bakery industry</b>	Dough conveying; Dough forming machines; Dough sheeter belt; Feeder belts for dough rollers/cutters
<b>Candy industry</b>	Conveying of sticky/adhesive goods (muesli bars, caramel, toffee)
<b>Food industry</b>	sticky rice processing machinery; Sushi roll making

### Order information

<b>Article number</b>	904490
<b>Suitable for corrugated side walls</b>	No
<b>Standard delivery width</b>	1400 mm / 55.12 in
<b>Longitudinal seam possible</b>	No

### Construction

<b>Top face material</b>	Polyurethane, high release
<b>Surface pattern</b>	Broken twill texture
<b>Coating thickness</b>	0.2 mm / 0.008 in
<b>Color</b>	Sky blue (~RAL 5015)
<b>Driving face material</b>	Special impregnation, dirt repellent
<b>Surface pattern</b>	Fabric
<b>Color</b>	Sky blue (~RAL 5015)
<b>Tension member material</b>	Laterally stiff fabric of polyester warp and weft
<b>Number of fabric plies</b>	1
<b>Driving face weave</b>	Plain weave

### E 3/1 X0/U2D BT-HACCP-FF-PS blue FDA

#### Technical data

<b>Total thickness</b>	1.1 mm $\pm$ 0.1 0.043 in $\pm$ 0.004
<b>Weight</b>	0.8 kg/m <sup>2</sup> $\pm$ 0.1 0.164 lbs/ft <sup>2</sup> $\pm$ 0.02
<b>k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005</b>	2.5 N/mm / 14.28 lbf/in
<b>Recommended Elongation at fitting min.</b>	0.3 %
<b>Recommended Elongation at fitting max.</b>	1 %
<b>Friction coefficient of driving face against steel panel according ISO 21182</b>	0.3
<b>Permissible operating temperature</b>	-30/100 °C -22/212 °F
<b>Hardness of top face coating as per DIN 53505 (Shore A)</b>	85

#### Properties

<b>Lateral stiffness</b>	Laterally stiff
<b>Troughable</b>	No
<b>Suitable for accumulation</b>	No
<b>Inclined conveying</b>	No
<b>Suitable for knife edges</b>	Yes
<b>Suitable for curves</b>	No
<b>Flame-retardant</b>	No
<b>Noise development</b>	Normal
<b>Belt construction for reduced residual shrinkage</b>	Yes
<b>Frayfree belt design: Belt edges are wear resistant and non fraying</b>	Yes
<b>Belt support</b>	Slider bed (support rollers possible)
<b>Increased hygienical requirements</b>	Yes

### E 3/1 X0/U2D BT-HACCP-FF-PS blue FDA

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

<b>Belt edge sealing</b>	On request
<b>Suitable for corrugated side walls</b>	No
<b>Profiles on top face</b>	Yes
<b>Profiles on underside</b>	Yes
<b>Mechanical fasteners</b>	On request

#### Minimum drum diameter

<b>Z-splice, counter-bending</b>	14 mm / 0.6 in
<b>Stepped overlap splice, counter-bending</b>	30 mm / 1.2 in
<b>Z-splice, minimum radius fixed knife edge</b>	3 mm / 0.1 in

#### Remarks

<b>Chemical resistance</b>	U
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### E 3/1 X0/U2D BT-HACCP-FF-PS blue FDA

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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