



Product Data Sheet

E 3/1 X0/U2D

BT-HACCP-FF-PS blue FDA

Applications



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

Order information

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

Construction

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

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

Technical data

Total thickness	1.1 mm ± 0.1 0.043 in ± 0.004
Weight	0.8 kg/m ² ± 0.1 0.164 lbs/ft ² ± 0.02
k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005	2.5 N/mm / 14.28 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	0.3
Permissible operating temperature	-30/100 °C -22/212 °F
Hardness of top face coating as per DIN 53505 (Shore A)	85

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 construction for reduced residual shrinkage	Yes
Frayfree belt design: Belt edges are wear resistant and non fraying	Yes
Belt support	Slider bed (support rollers possible)
Increased hygienical requirements	Yes

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

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

Antistatic	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.
-------------------	--

Fabrication

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

Minimum drum diameter

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

Remarks

Chemical resistance	U
----------------------------	---

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.

Date of last change: 7/5/2023 8:30:54 AM