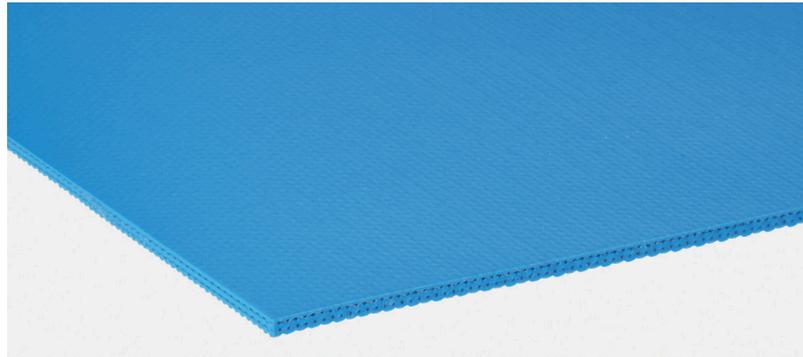




Product Data Sheet

### E 4/2 U2/U2

### BT/SMT-HACCP-PS blue FDA



Art. No.: 904498

M 1:2

#### Applications

<b>Bakery industry</b>	Dough conveying
<b>Fish industry &amp; meat industry</b>	Meat processing; Poultry conveying; Seafood processing
<b>Food industry</b>	Dairy; Fruit & vegetable processing
<b>Application Group</b>	Mini conveyor (see remarks)

#### Order information

<b>Article number</b>	904498
<b>Suitable for corrugated side walls</b>	Yes (HF recommend)
<b>Standard delivery width</b>	1400 mm / 55.12 in
<b>Longitudinal seam possible</b>	No



### E 4/2 U2/U2 BT/SMT-HACCP-PS blue FDA

#### Construction

Top face material	Polyurethane
Surface pattern	Semi-matt
Coating thickness	0.2 mm / 0.008 in
Color	Blue
Driving face material	Polyurethane
Surface pattern	Broken twill texture
Coating thickness	0.2 mm / 0.008 in
Color	Blue
Tension member material	Laterally stiff fabric of polyester warp and weft
Number of fabric plies	2
Driving face weave	Both sides coated

#### Technical data

Total thickness	1.7 mm ± 0.1 0.067 in ± 0.004
Weight	1.8 kg/m <sup>2</sup> ± 0.1 0.369 lbs/ft <sup>2</sup> ± 0.02
k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005	5 N/mm / 28.55 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	0.2
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)	91

### E 4/2 U2/U2 BT/SMT-HACCP-PS blue FDA

#### 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>	No
<b>Suitable for curves</b>	No
<b>Flame-retardant</b>	No
<b>Noise development</b>	Normal
<b>Improved resistance against hot water cleaning</b>	Yes
<b>Belt construction for reduced residual shrinkage</b>	Yes
<b>Belt support</b>	Slider bed (support rollers possible)
<b>Increased hygienical requirements</b>	Yes

#### 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 V2020</b>	Compliant to the regulation MHLW 370 (Ministry of Health and Welfare Notification No. 70 Version 2020) 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 (RD <sub>i</sub> ) in longitudinal direction parallel to plane of belt < 3 x 10 <sup>8</sup> Ω. Measurement according DIN EN ISO 21178.
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### E 4/2 U2/U2 BT/SMT-HACCP-PS blue FDA

#### Fabrication

<b>Belt edge sealing</b>	Smartseal
<b>Suitable for corrugated side walls</b>	Yes (HF recommend)
<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>	20 mm / 0.8 in
<b>Stepped overlap splice, counter-bending</b>	40 mm / 1.6 in

#### Remarks

<b>Chemical resistance</b>	U
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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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