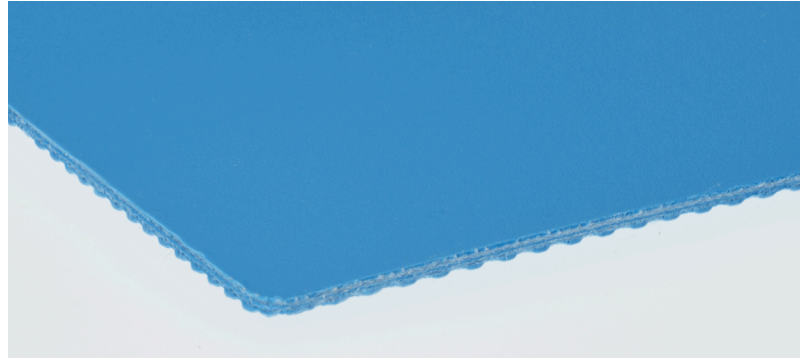


Product Data Sheet

E 4/2 U2/U2

BT/MT-HACCP-FF blue FDA



Art. No.: 904699

M 1:2

Applications

Bakery industry	Dough conveying
Fish industry & meat industry	Meat processing; Poultry conveying; Seafood processing
Food industry	Feeder belt / transfer belt; Fruit & vegetable processing; Processing of dairy products

Order information

Article number	904699
Suitable for corrugated side walls	Yes (HF recommend)
Standard delivery width	1400 mm / 55.12 in
Longitudinal seam possible	No

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Construction

Top face material	Polyurethane
Surface pattern	Matte
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 flexible fabric of polyester warp and weft
Number of fabric plies	2
Driving face weave	Both sides coated

Technical data

Total thickness	1.35 mm ± 0.05 0.053 in ± 0.002
Weight	1.6 kg/m ² ± 0.1 0.328 lbs/ft ² ± 0.02
k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005	4 N/mm / 22.84 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
Friction coefficient of top face against steel panel according ISO 21182	0.35
Permissible operating temperature	-30/100 °C -22/212 °F
Hardness of top face coating as per DIN 53505 (Shore A)	95
Heat transfer coefficient	130 W/(K*m ²)

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Properties

Lateral stiffness	Laterally flexible
Troughable	No
Suitable for accumulation	Yes
Inclined conveying	No
Suitable for knife edges	Yes
Suitable for curves	No
Flame-retardant	No
Noise development	Normal
Frayfree belt design: Belt edges are wear resistant and non fraying	Yes
Belt support	Slider bed (support rollers possible)
Increased hygienical requirements	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
USDA	Qualified for the transport of unpacked Food in compliance with USDA regulation.
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 (RD _i) in longitudinal direction parallel to plane of belt < 3 x 10 ⁸ Ω. Measurement according DIN EN ISO 21178.
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Fabrication

Belt edge sealing	Smartseal
Suitable for corrugated side walls	Yes (HF recommend)
Profiles on top face	Yes
Profiles on underside	Yes
Mechanical fasteners	CS-05; KS; HS-27

Minimum drum diameter

Z-splice, counter-bending	30 mm / 1.2 in
Mechanical KS fastener (single-ply) with Z-splice, bending	24 mm / 0.9 in
Mechanical KS fastener (single-ply) with Z-splice, counter-bending	30 mm / 1.2 in
Stepped overlap splice, counter-bending	40 mm / 1.6 in
Stepped Z-splice, counter-bending	30 mm / 1.2 in
Z-splice, bending	14 mm / 0.6 in
Z-splice, minimum radius fixed knife edge	3 mm / 0.1 in

Remarks

► Prosan™-type with broken twill (BT) pattern coated underside reduce chances of carcass contamination.

Chemical resistance	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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