

### Product Data Sheet

# E 8/H S0/S5 MT-HACCP

## white FDA



Art. No.: 906478

M 1:2

### Applications

<b>Bakery industry</b>	Oven infeed und outfeed belt
<b>Candy industry</b>	
<b>Food industry</b>	Inclined transport and positioning food; Packaging machines for unpacked food; Plastic film and shrink wrapping machines
<b>General material handling</b>	Conveying of hot and sticky goods
<b>Plastics</b>	Conveying of extruded plastic components/ rubber components

### Order information

<b>Article number</b>	906478
<b>Suitable for corrugated side walls</b>	No
<b>Standard delivery width</b>	2900 mm / 114.17 in
<b>Longitudinal seam possible</b>	No

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#### Construction

<b>Top face material</b>	Silicone
<b>Surface pattern</b>	Matte
<b>Coating thickness</b>	0.5 mm / 0.02 in
<b>Color</b>	White
<b>Driving face material</b>	Silicone impregnation
<b>Surface pattern</b>	Fabric
<b>Color</b>	Transparent
<b>Tension member material</b>	Laterally flexible high-tech fabric of polyester warp and weft with very little stretch
<b>Number of fabric plies</b>	1
<b>Driving face weave</b>	Special fabric construction with low-noise staple fiber surface
<b>Remarks to tension member</b>	Crimpfree warp threads of polyester, particularly good belt running properties.

#### Technical data

<b>Total thickness</b>	1.4 mm ± 0.1 0.055 in ± 0.004
<b>Weight</b>	1.5 kg/m <sup>2</sup> ± 0.1 0.307 lbs/ft <sup>2</sup> ± 0.02
<b>k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005</b>	6 N/mm / 34.26 lbf/in
<b>Recommended Elongation at fitting min.</b>	0.2 %
<b>Recommended Elongation at fitting max.</b>	0.8 %
<b>Friction coefficient of driving face against steel panel according ISO 21182</b>	0.19
<b>Permissible operating temperature</b>	-40/180 °C, for a short time 190 °C -40/356 °F, for a short time 374 °F
<b>Hardness of top face coating as per DIN 53505 (Shore A)</b>	60
<b>Heat transfer coefficient</b>	160 W/(K*m <sup>2</sup> )

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#### Properties

<b>Lateral stiffness</b>	Laterally flexible
<b>Troughable</b>	Yes
<b>Suitable for accumulation</b>	No
<b>Suitable for knife edges</b>	No
<b>Suitable for curves</b>	No
<b>Flame-retardant</b>	No
<b>Noise development</b>	Low noise
<b>Belt support</b>	Slider bed (support rollers possible)

#### 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>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>	No
<b>Suitable for corrugated side walls</b>	No
<b>Profiles on top face</b>	No
<b>Profiles on underside</b>	No
<b>Mechanical fasteners</b>	KS; HS-21

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#### Minimum drum diameter

<b>Z-splice, counter-bending</b>	30 mm / 1.2 in
<b>Z-splice, bending</b>	10 mm / 0.4 in

#### Remarks

► **Before starting up mit food contact clean carefully the conveyor surface.**

<b>Chemical resistance</b>	S
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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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