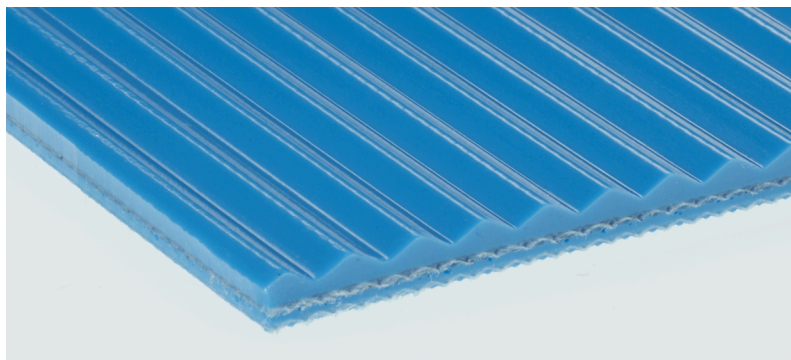


### Product Data Sheet

## E 8/2 U0/V18 TRI blue FDA



Art. No.: 906612

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### Applications

<b>Bakery industry</b>	Feeder belts for dough rollers/cutters
<b>Fish industry &amp; meat industry</b>	Meat processing; Seafood processing; Slicers
<b>Food industry</b>	Fruit & vegetable processing; Inclined transport and positioning food

### Order information

<b>Article number</b>	906612
<b>Suitable for corrugated side walls</b>	No
<b>Standard delivery width</b>	1250 mm / 49.21 in
<b>Longitudinal seam possible</b>	No

## siegling transilon

conveyor and processing belts

### E 8/2 U0/V18 TRI blue FDA

#### Construction

<b>Top face material</b>	Polyvinyl chloride
<b>Surface pattern</b>	Triangle, transverse
<b>Coating thickness</b>	1.8 mm / 0.071 in
<b>Color</b>	Sky blue (~RAL 5015)
<b>Driving face material</b>	Polyurethane impregnation
<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>	2
<b>Driving face weave</b>	Plain weave

#### Technical data

<b>Total thickness</b>	3.5 mm ± 0.2 0.138 in ± 0.008
<b>Weight</b>	3.5 kg/m <sup>2</sup> ± 0.5 0.717 lbs/ft <sup>2</sup> ± 0.102
<b>k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005</b>	5 N/mm / 28.55 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>	0.19
<b>Permissible operating temperature</b>	-10/70 °C, for a short time 90 °C 14/158 °F, for a short time 194 °F
<b>Hardness of top face coating as per DIN 53505 (Shore A)</b>	72

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#### 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>Coating/fabric exceptionally cut resistant</b>	Yes
<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>Halal</b>	Certificated Halal product. Meets trade description order 2011 and CODEX Alimentarius 1997 guidelines under supervision of Islamic Food Research Centre Hong Kong & Asia Region

#### 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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### E 8/2 U0/V18 TRI blue FDA

#### Fabrication

<b>Belt edge sealing</b>	Smartseal
<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>	KS; CS-06; HS-24; HS-21

#### Minimum drum diameter

<b>Z-splice, counter-bending</b>	50 mm / 2 in
<b>Stepped overlap splice, counter-bending</b>	60 mm / 2.4 in
<b>Z-splice, bending</b>	40 mm / 1.6 in

#### Remarks

- Top face pattern repeats every 4.41 mm, embossing depth: 1.2 mm.
- Select belt length accordingly.

<b>Chemical resistance</b>	V-FDA
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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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