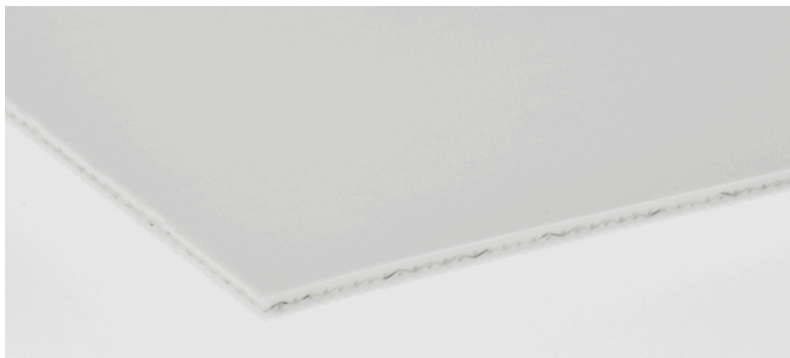


### Product Data Sheet

# E 8/2 U0/U5 MT-HACCP white FDA



Art. No.: 906692

M 1:2

#### Applications

<b>Bakery industry</b>	Cutting devices and stamping devices for dough
<b>Fish industry &amp; meat industry</b>	Meat processing
<b>Food industry</b>	Feeder belt / transfer belt; Salt processing

#### Order information

<b>Article number</b>	906692
<b>Suitable for corrugated side walls</b>	Yes
<b>Standard delivery width</b>	3000 mm / 118.11 in
<b>Longitudinal seam possible</b>	Yes

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conveyor and processing belts

### E 8/2 U0/U5 MT-HACCP white FDA

#### Construction

<b>Top face material</b>	Polyurethane
<b>Surface pattern</b>	Matte
<b>Coating thickness</b>	0.5 mm / 0.02 in
<b>Color</b>	White
<b>Driving face material</b>	Polyurethane impregnation
<b>Surface pattern</b>	Fabric
<b>Color</b>	Transparent
<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>	1.6 mm ± 0.15 0.063 in ± 0.006
<b>Weight</b>	1.7 kg/m <sup>2</sup> ± 0.15 0.348 lbs/ft <sup>2</sup> ± 0.031
<b>k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005</b>	6.5 N/mm / 37.12 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>	0.15
<b>Permissible operating temperature</b>	-30/100 °C, for a short time 120 °C -22/212 °F, for a short time 248 °F
<b>Hardness of top face coating as per DIN 53505 (Shore A)</b>	92

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#### Properties

Lateral stiffness	Laterally stiff
Troughable	No
Suitable for accumulation	Yes
Inclined conveying	No
Suitable for knife edges	Yes
Suitable for curves	No
Flame-retardant	No
Noise development	Normal
Coating/fabric exceptionally cut resistant	Yes
Belt support	Slider bed (support rollers possible)

#### 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 V2020	Compliant to the regulation MHLW 370 (Ministry of Health and Welfare Notification No. 70 Version 2020) for the transport of unpackaged foodstuffs.
Halal	Certificated Halal product. Meets trade description order 2011 and CODEX Alimentarius 1997 guidelines under supervision of Islamic Food Research Centre Hong Kong & Asia Region
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.
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#### Fabrication

<b>Belt edge sealing</b>	Smartseal
<b>Suitable for corrugated side walls</b>	Yes
<b>Profiles on top face</b>	Yes
<b>Profiles on underside</b>	Yes
<b>Mechanical fasteners</b>	KS; CS-05

#### Minimum drum diameter

<b>Z-splice, counter-bending</b>	24 mm / 0.9 in
<b>Z-splice, bending</b>	14 mm / 0.6 in
<b>Z-splice, minimum radius fixed knife edge</b>	5 mm / 0.2 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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