

### Product Data Sheet

# E 4/2 U0/U0 HACCP-FF blue FDA



Art. No.: 906723

M 1:2

#### Applications

<b>Bakery industry</b>	Baked products conveying at large production widths
<b>Food industry</b>	Accumulation belt / Discharge belt; Packaging machines for unpacked food

#### Order information

<b>Article number</b>	906723
<b>Suitable for corrugated side walls</b>	No
<b>Standard delivery width</b>	3100 mm / 122.05 in
<b>Longitudinal seam possible</b>	No

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#### Construction

<b>Top face material</b>	Polyurethane impregnation
<b>Surface pattern</b>	Fabric
<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 flexible fabric of polyester
<b>Number of fabric plies</b>	2
<b>Driving face weave</b>	Special construction

#### Technical data

<b>Total thickness</b>	1.05 mm ± 0.1 0.041 in ± 0.004
<b>Weight</b>	0.9 kg/m <sup>2</sup> ± 0.1 0.184 lbs/ft <sup>2</sup> ± 0.02
<b>k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005</b>	3 N/mm / 17.13 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>	0.2
<b>Friction coefficient of top face against steel panel according ISO 21182</b>	0.21
<b>Permissible operating temperature</b>	-30/100 °C, for a short time 120 °C -22/212 °F, for a short time 248 °F
<b>Heat transfer coefficient</b>	190 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>	Yes
<b>Inclined conveying</b>	No
<b>Suitable for knife edges</b>	Yes
<b>Suitable for curves</b>	No
<b>Flame-retardant</b>	No
<b>Noise development</b>	Normal
<b>Frayfree belt design: Belt edges are wear resistant and non fraying</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
<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>	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

#### Minimum drum diameter

<b>Z- splice - 70 x 11,5 mm, counter-bending</b>	14 mm / 0.6 in
<b>Stepped overlap splice, bending</b>	16 mm / 0.6 in
<b>Z- splice - 70 x 11,5 mm, bending</b>	8 mm / 0.3 in
<b>Z-splice, minimum radius fixed knife edge</b>	3 mm / 0.1 in
<b>Remarks</b>	Smaller drum diameters with Z-splice and counter-bending on request

#### Remarks

<b>Chemical resistance</b>	U0
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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.

Date of last change: 5/21/2025 11:35:44 AM