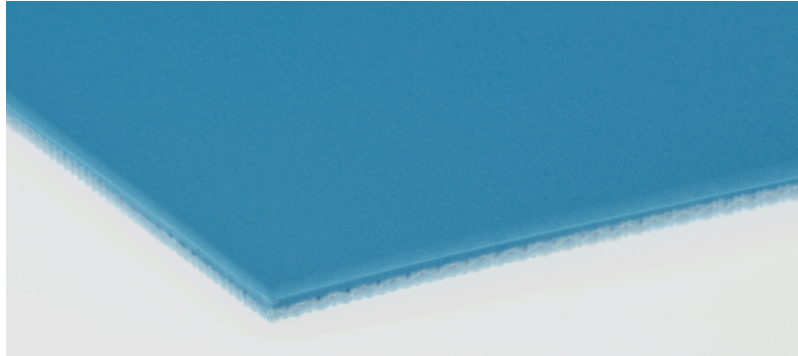


### Product Data Sheet

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



Art. No.: 906804

M 1:2

### Applications

#### Agriculture

#### Bakery industry

Cutting devices and stamping devices for dough

#### Food industry

Feeder belt / transfer belt; Salt processing

### Order information

#### Article number

906804

#### Suitable for corrugated side walls

Yes

#### Standard delivery width

3000 mm / 118.11 in

#### Longitudinal seam possible

Yes

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conveyor and processing belts

### E 8/2 U0/U5 MT-HACCP blue 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>	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>	1.6 mm ± 0.15 0.063 in ± 0.006
<b>Weight</b>	1.75 kg/m <sup>2</sup> ± 0.15 0.358 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>	0.16
<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

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

#### Properties

<b>Lateral stiffness</b>	Laterally stiff
<b>Troughable</b>	No
<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>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>MHLW 370 V2020</b>	Compliant to the regulation MHLW 370 (Ministry of Health and Welfare Notification No. 70 Version 2020) for the transport of unpackaged foodstuffs.
<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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## siegling transilon

### conveyor and processing belts

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

#### 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; HS-21

#### Minimum drum diameter

<b>Z-splice, counter-bending</b>	24 mm / 0.9 in
<b>Stepped overlap splice, bending</b>	30 mm / 1.2 in
<b>Stepped overlap splice, counter-bending</b>	40 mm / 1.6 in
<b>Stepped 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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