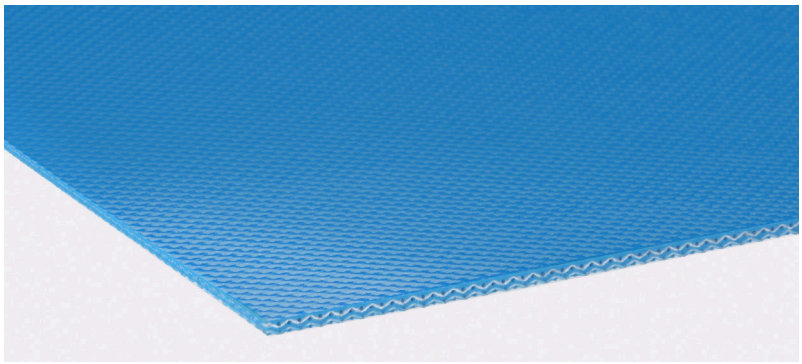
Product Data Sheet

E 4/2 U0/U2
HACCP-FF-PS-HT blue FDA



Art. No.: 906834 M 1:2

Applications

Bakery industry	Cutting devices and stamping devices for dough; Oven infeed und outfeed belt
Candy industry	Forming of chocolate bars and cereal bars
Fish industry & meat industry	Meat processing

Order information

Article number	906834
Suitable for corrugated side walls	Yes
Standard delivery width	3200 mm / 125.98 in
Longitudinal seam possible	On request

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Construction

Top face material	Polyurethane
Surface pattern	Smooth
Coating thickness	0.2 mm / 0.008 in
Color	Sky blue (~RAL 5015)
Driving face material	Polyurethane impregnation
Surface pattern	Fabric
Color	Sky blue (~RAL 5015)
Tension member material	Laterally stiff fabric of polyester warp and weft
Number of fabric plies	2
Driving face weave	Rep weave

Technical data

Total thickness	1.45 mm ± 0.15 0.057 in ± 0.006
Weight	1.45 kg/m² ± 0.15 0.297 lbs/ft² ± 0.031
k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005	5 N/mm / 28.55 lbf/in
Recommended Elongation at fitting min.	0.3 %
Recommended Elongation at fitting max.	1 %
Friction coefficient of driving face against steel panel according ISO 21182	0.16
Friction coefficient of top face against steel panel according ISO 21182	0.4
Permissible operating temperature	-30/120 °C, for a short time 130 °C -22/248 °F, for a short time 266 °F
Hardness of top face coating as per DIN 53505 (Shore A)	87
Heat transfer coefficient	130 W/(K*m²)

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Properties

Lateral stiffness	Laterally stiff
Troughable	No
Suitable for accumulation	No
Inclined conveying	No
Suitable for knife edges	Yes
Suitable for curves	No
Flame-retardant	No
Noise development	Normal
Belt construction for reduced residual shrinkage	Yes
Frayfree belt design: Belt edges are wear resistant and non fraying	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.

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Electrostatic properties

Antistatic	Belt material with an electrically conductive antistatic agent. Volume resistance (RDi) in longitudinal direction parallel to plane of belt < 3 x 10^8 Ω. Measurement according DIN EN ISO 21178.

Fabrication

Belt edge sealing	Smartseal
Suitable for corrugated side walls	Yes
Profiles on top face	Yes
Profiles on underside	Yes
Mechanical fasteners	HS-21; HS-27; KS

Minimum drum diameter

Z- splice - 70 x 11,5 mm, counter-bending	24 mm / 0.9 in
Mechanical KS fastener (single-ply) with overlap splice, bending	24 mm / 0.9 in
Mechanical KS fastener (single-ply) with Z-splice, bending	24 mm / 0.9 in
Mechanical KS fastener (single-ply) with Z-splice, counter-bending	30 mm / 1.2 in
Z- splice - 70 x 11,5 mm, bending	14 mm / 0.6 in
Z-splice, minimum radius fixed knife edge	3 mm / 0.1 in
Remarks	Smaller drum diameters with Z-splice and counter-bending on request

Remarks

Chemical resistance	U

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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