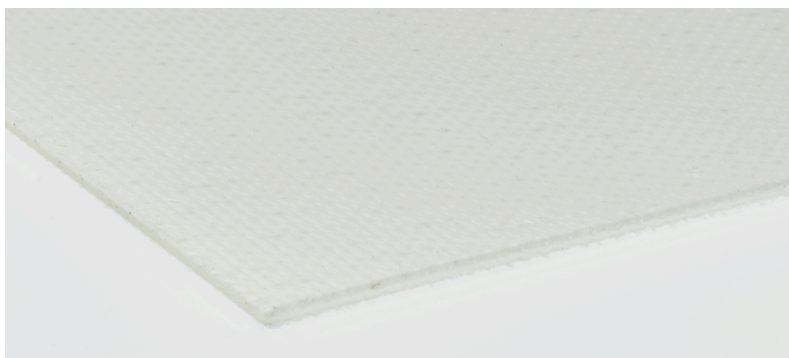


Product Data Sheet

E 4/2 U0/U/S2 HACCP-FF

white FDA



Art. No.: 906877

M 1:2

Applications

Candy industry	Conveying of sticky/adhesive goods (muesli bars, caramel, toffee); Cooling tunnel belt
Food industry	Inclined transport and positioning food; Packaging machines for unpacked food; Plastic film and shrink wrapping machines

Order information

Article number	906877
Suitable for corrugated side walls	No
Standard delivery width	3100 mm / 122.05 in
Longitudinal seam possible	On request

E 4/2 U0/U/S2 HACCP-FF white FDA

Construction

Top face material	Silicone
Surface pattern	Smooth
Coating thickness	0.2 mm / 0.008 in
Color	White (~RAL 9010)
Driving face material	Polyurethane impregnation
Surface pattern	Fabric
Color	Transparent
Tension member material	Laterally stiff fabric of polyester warp and weft
Number of fabric plies	2
Driving face weave	Plain weave

Technical data

Total thickness	1.1 mm ± 0.1 0.043 in ± 0.004
Weight	1.1 kg/m ² ± 0.15 0.225 lbs/ft ² ± 0.031
k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005	4 N/mm / 22.84 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	0.15
Permissible operating temperature	-30/100 °C, for a short time 120 °C -22/212 °F, for a short time 248 °F
Hardness of top face coating as per DIN 53505 (Shore A)	30
Heat transfer coefficient	180 W/(K*m ²)

E 4/2 U0/U/S2 HACCP-FF white FDA

Properties

Lateral stiffness	Laterally stiff
Troughable	No
Suitable for accumulation	No
Suitable for knife edges	Yes
Suitable for curves	No
Flame-retardant	No
Noise development	Normal
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
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.
------------	--

Fabrication

Belt edge sealing	Smartseal
Suitable for corrugated side walls	No
Profiles on top face	No
Profiles on underside	Yes
Mechanical fasteners	On request

E 4/2 U0/U/S2 HACCP-FF white FDA

Minimum drum diameter

Z-splice, counter-bending	14 mm / 0.6 in
Stepped overlap splice, bending	20 mm / 0.8 in
Stepped overlap splice, counter-bending	30 mm / 1.2 in
Stepped Z-splice, counter-bending	30 mm / 1.2 in
Stepped Z-splice, bending	20 mm / 0.8 in
Z-splice, minimum radius fixed knife edge	3 mm / 0.1 in

Remarks

► **Good release properties.**

Chemical resistance S

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: 3/24/2025 6:30:45 AM