



### Product Data Sheet

## E 4/2 U0/U2

## MT-NA-HACCP-FF blue FDA



### Applications

<b>Bakery industry</b>	Air cooling conveyor; Baked products conveying at large production widths; Cutting devices and stamping devices for dough; Dough conveying; Dough conveying at large production widths; Dough forming machines; Dough sheeter belt
<b>Candy industry</b>	Cooling tunnel belt
<b>Food industry</b>	Accumulation belt / Discharge belt; Conveyor with scrapers; Feeder belt / transfer belt; Fruit & vegetable processing; Inspection belt; Packaging machines for unpacked food; Processing of oily fruits; Rice cake conveying; Sorter belt
<b>General material handling</b>	Metal detectors

### Order information

<b>Article number</b>	909229
<b>Suitable for corrugated side walls</b>	Yes (HF recommend)
<b>Standard delivery width</b>	3100 mm / 122.05 in
<b>Longitudinal seam possible</b>	On request

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#### Construction

Top face material	Polyurethane
Surface pattern	Matt
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
Weave pattern	2
Driving face weave	Rep weave

#### Technical data

Total thickness	1.5 mm $\pm$ 0.15 0.059 in $\pm$ 0.006
Weight	1.6 kg/m <sup>2</sup> $\pm$ 0.15 0.328 lbs/ft <sup>2</sup> $\pm$ 0.031
k1% value relaxed (effective pull at 1% elongation), established in line with ISO 21181:2005	5.5 N/mm / 31.41 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	0.2
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)	90
Thermal conductivity	130 W/(K*m <sup>2</sup> )

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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
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

Not antistatic	Belt material with electrically insulating properties
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#### Fabrication

Belt edge sealing	Smartseal
Suitable for corrugated side walls	Yes (HF recommend)
Profiles on top face	Yes
Profiles on underside	Yes
Mechanical fasteners	CS-05; KS; HS-21

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#### Minimum drum diameter

<b>Z-splice, counter-bending</b>	24 mm / 0.9 in
<b>Z-splice, bending</b>	8 mm / 0.3 in
<b>Z-splice, minimum radius fixed knife edge</b>	3 mm / 0.1 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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