Product Designation

Product Group: TPU food conveyor and processing belts
Product Sub-Group: Food conveyor belts
Main Industry Segments: Bakery (biscuit/cookie); Chemical industry; Chocolate/confectionery; Food conveying/processing in general; Frozen food; Packaging; Pharmaceutical industry
Belt Applications: Cooling (line) belt; Delivery belt; Food processing/conveying belt; Weighing belt
Special Features: Longitudinal flexibility and transversal stability
Mode of Use/Conveyance: Declined; Horizontal; Inclined

Product Design (enlarged)

Product Construction/Design

1. Conveying Side (Material): Polyurethane thermoplastic (TPU)
2. Conveying Side (Surface): Blank/smooth
3. Conveying Side (Property): Adhesive
4. Conveying Side (Color): White
5. Traction Layer (Material): Polyester fabric (PET)
6. Number of Fabrics: 1
7. Running Side/Pulley Side (Material): Polyester fabric (PET) impregnated with thermoplastic Polyurethane (TPU)
8. Running Side/Pulley Side (Surface): Impregnated fabric
9. Running Side/Pulley Side (Color): Light grey

Product Characteristics

Slider bed suitable: Yes
Carrying rollers suitable: No
Power turns, curved installations: No
Nosebar suitable: Yes
Permanently antistatic: Yes
Metal detector suitable: No
Flammability: Classified according to UL 94HB (USA); HB= Horizontal Burning
Food suitability, FDA conformance: Yes
Food suitability, USDA recommendations: Conformable
Food suitability, EU conformance: Yes
Technical Data

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
</tr>
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<tbody>
<tr>
<td>Thickness</td>
<td>0.7 mm / 0.03 in.</td>
</tr>
<tr>
<td>Mass of belt (belt weight)</td>
<td>0.7 kg/m² / 0.14 lbs/sq.ft</td>
</tr>
<tr>
<td>Nosebar Radius (minimum)</td>
<td>4 mm / 0.16 in.</td>
</tr>
<tr>
<td>Pulley diameter (minimum)</td>
<td>15 mm / 0.6 in.</td>
</tr>
<tr>
<td>Pulley diameter minimum with counter friction</td>
<td>15 mm / 0.6 in.</td>
</tr>
<tr>
<td>Tensile force for 1% elongation (k1% static) per unit of width</td>
<td>4 N/mm / 23 lbs/in.</td>
</tr>
<tr>
<td>Tensile force for 1% elongation (k1% relaxed EN 1723) per unit of width</td>
<td>2.2 N/mm / 13 lbs/in.</td>
</tr>
<tr>
<td>Admissible tensile force per unit of width</td>
<td>6 N/mm / 34 lbs/in.</td>
</tr>
<tr>
<td>Operating temperature admissible (continuous)</td>
<td>Min -30 °C / Max 80 °C Min -22 °F / Max 176 °F</td>
</tr>
<tr>
<td>Coefficient of friction on slider bed of pickled steel sheet</td>
<td>0.20 [-] / 0.2 [-]</td>
</tr>
<tr>
<td>Seamless manufacturing width</td>
<td>4000 mm / 157 in.</td>
</tr>
</tbody>
</table>

All data are approximate values under standard climatic conditions: 23°C/73°F, 50% relative humidity (DIN 50005/ISO 554), and are based on the Master Joining Method.

Additional Technical Information

Chemical Resistance Class: 6 (These indications are not guarantees of properties)

Installation and Handling Instructions: Do not go below initial tension (epsilon) ~ 0.3%; Install the slack belt and tension until running perfectly under the full belt load.

Limitations: If High Frequency (HF) system is used check belt heating; Not suitable for wet operations combined with increased temperatures and with extreme greasy and oily conditions.; This product has not been tested according to ATEX standards (atmospheres with explosion risk - ATEX 95 regulation or EU directive 94/9) and therefore is subject to user's analysis in the respective environment.

Legend

- No calculation Value

1) No further authoritative acceptance since elimination of prior approval procedure of September 24, 1997, from USDA authority

2) Product containing different coating materials such as elastomer, natural fibers, silicones, etc., are not subject to the directive 2002/72/EC

3) CLA: Coordination of the centre line-average value Ra (in the US also Arithmetical Average (AA)) to the maximum peak to valley height Rt for surfaces manufactured by chip removal.

8) Due to high coefficient of friction of running/pulley side, the suitability for use on slider beds is limited

BgVV Bundesinstitut für gesundheitlichen Verbraucherschutz und Veterinärmedizin (German Federal Institute for Consumers' Health Protection and Veterinary Medicine)

EEC European Economic Community

EU European Union (Directive 2002/72/EC)

FDA Food and Drug Administration

NA Not available

NAP Not applicable

USDA United States Department of Agriculture (Food Safety and Inspection Service, Washington D.C.)

JFRL Japan Food Research Laboratory

Product Liability, Application Considerations

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