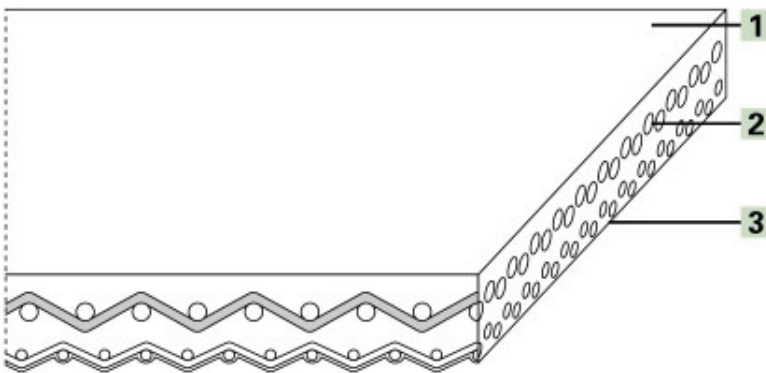


Product Designation

Product Group:	TPU food conveyor and processing belts
Product Sub-Group:	Food conveyor belts
Main Industry Segments:	Bakery (biscuit/cookie); Bakery (bread); Cheese; Chocolate/confectionery; Fish processing; Food unwrapped/open; Meat; Poultry; Vegetables
Belt Applications:	Cooling (line) belt; Discharging belt; General conveying belt; Infeed belt; Inspection/control belt; Metering/singulation belt; Packaging belt; Processing belt; Transfer belt; Weighing belt
Special Features:	Easy cleanability; Smooth and pore-free belt surface; Taste neutral
Mode of Use/Conveyance:	Horizontal; Inclined

Product Design (enlarged)



Product Construction/Design

1 Conveying Side (Material):	Thermoplastic polyurethane (TPU)
1 Conveying Side (Surface):	Smooth
1 Conveying Side (Property):	Medium-adhesive
1 Conveying Side (Color):	White
2 Traction Layer (Material):	Polyester (PET) fabric
Number of Fabrics:	2
3 Running Side/Pulley Side (Material):	Polyester (PET) fabric
3 Running Side/Pulley Side (Surface):	Impregnated fabric
3 Running Side/Pulley Side (Color):	White

Product Characteristics

Slider bed suitable:	Yes
Carrying rollers suitable:	Yes
Power turns, curved installations:	No
Nosebar suitable:	Yes
Low noise applications:	No
Permanently antistatic:	Yes
Metal detector suitable:	Yes
Flammability:	No specific flammability prevention property
Food suitability, FDA conformance:	Yes
Food suitability, USDA recommendations:	Conformable
Food suitability, EU conformance:	Yes

Technical Data

Thickness:	1.2 mm	0.05 in.
Mass of belt (belt weight):	1.3 kg/m ²	0.27 lbs./sq.ft
Nosebar Radius (minimum):	2 mm	0.08 in.
Pulley diameter (minimum):	15 mm	0.6 in.
Pulley diameter minimum with counter flexion:	15 mm	0.6 in.
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-064):	8 N/mm	46 lbs./in.
Relaxed elastic modulus (k1% ISO 21181/EN 1723) per unit of width (Habasit standard SOP3-155):	6 N/mm	34 lbs./in.
Admissible tensile force per unit of width:	13 N/mm	74 lbs./in.
Operating temperature admissible (continuous):	Min -30 °C Max 80 °C	Min -22 °F Max 176 °F
Coefficient of friction on slider bed of pickled steel sheet:	0.20 [-]	0.2 [-]
Seamless manufacturing width:	4000 mm	157 in.

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 elongation (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.; Use cleaning agent as prescribed by the machine or cleaning agent manufacturer.; 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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