

Nonex EM 8/2 00+12 white AS FG

Article code 589623

General information

Product group	Synthetic belts
Market segment	
Main features	Antistatic, Foodgrade
Belt support	Slider bed, Rollers, Flat

Belt construction

Fabric tension layer	polyester	stable	2-ply
Topside	Nonex PVC	glossy	white
Bottomside	Ropanol PUR	impregnation	natural

Characteristics

Foodgrade (FG)	yes, food contact surface according FDA
Antistatic (AS)	yes
High conductive (HC)	no
Flame retardant (FR)	no
ATEX approval	no

Technical belt data

Hardness topside	<i>according to ISO 868</i>	70A shore	
Force at 1% elongation	<i>according to ISO 21181</i>	8.0 N/mm	44.80 lbs./in.
Belt thickness	<i>internal AB method KV.002</i>	3.00 mm	0.118 in.
Weight	<i>internal AB method KV.004</i>	3.50 kg/m ²	0.717 lbs./ft. ²
Thickness top cover		1.20 mm	0.047 in.
Temperature range		-15 to 90 °C	5 to 194 °F
Temperature range short		-15 to 110 °C	5 to 230 °F
Min. pulley diameter flexing		50.0 mm	1.969 in.
Min. pulley diameter back flexing		80.0 mm	3.150 in.
Standard belt width		3000 mm	118.11 in.
Maximum belt width		3000 mm	118.11 in.

Endless instructions

Hot splicing is always preferable. Cold splicing can only be done when the belt is exposed to normal temperatures and the humidity is not excessive. For the working method, consult the splice information and the equipment literature. Apply the recommended splice as indicated in the separate information.

Additional information

The information applies at approx. 20°C (68°F). Keep the belt tension to a minimum for maximum belt and conveyor life. Stated is the belt temperature. The allowable product temperature may vary.

The pulley diameters are valid for a hot spliced belt and at the indicated belt force. Depending on the splice and working conditions (e.g. temperature), different pulley diameters may be possible or necessary. When fasteners are used the minimum diameters are increased by approx. 50%.

Consult our specialists for available profiles and accessories.

Food Statement FDA

Introduction

The Food and Drug Administration (hereafter called FDA) of the Public Health Service of the Department of Health, Education and Welfare, established in Washington DC 20204, United States of America, is the world's best known authority involved in consumer protection in respect of potential detrimental influences, which could be caused by any inclusion of substances or ingredients of an unacceptable nature in foodstuffs and confectionery. The FDA have prepared a review 'Title 21: Code of Federal Regulations' in respect of their approval of the raw materials in a processed or finished state, and also specified the conditions under which the approval is valid.



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According to paragraph:

175.300 (resinous and polymeric coatings)

178.2010 (antioxidants and/or stabilizers for polymers)

178.3740 (plasticizers in polymeric substances)

for all wrapped and unwrapped foodstuffs