Ropanyl EM 8/2 00+02 white M2 AS FG

Article code 573921

General information

Product group	Synthetic belts
Market segment	General food, Confectionery, Bakery, Packaging
Main features	Antistatic, Foodgrade
Belt support	Slider bed, Rollers, Flat

Belt construction

Fabric tension layer	polyester	stable	2-ply
Topside	Ropanyl TPU	M2 Matt finish	white
Bottomside	Ropanol PUR	impregnation	transparent

Characteristics

Foodgrade (FG)	yes, according: EC 1935/2004, EU 10/2011 (and amendments); food contact surface FDA
Antistatic (AS)	yes, in accordance with ISO 21178
High conductive (HC)	no
Flame retardant (FR)	no
ATEX approval	no

Technical belt data

Hardness topside	*according to DIN 53505*	85A	shore		
Force at 1% elongation	*according to ISO 21181*	8.0	N/mm	44.80	lbs./in.
Belt thickness	*internal AB method KV.002*	1.50	mm	0.053	in.
Weight	*internal AB method KV.004*	1.50	kg/m²	0.307	lbs./ft.²
Thickness top cover		0.20	mm	0.008	in.
Temperature range		-20 to 90	°C	-4 to 194	°F
Temperature range short		-30 to 110	°C	-22 to 230	°F
Min. pulley diameter flexing		14.0	mm	0.551	in.
Min. pulley diameter back flexing		50.0	mm	1.969	in.
Standard belt width		2000	mm	78.74	in.
Maximum belt width		2000	mm	78.74	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 EC

Introduction

The framework Regulation EC 1935/2004 Food Contact of the European Parliament lays down regulations on materials and articles intended to come into contact with food. Belonging Regulation EU 10/2011 is a specific measure within the meaning of Article 5 of Regulation EC 1935/2004 and establishes specific requirements for the manufacture and marketing of plastic materials intended to come into contact with

food. Regulation 10/2011 is also applicable to printing inks, adhesives or coatings, but does not apply to rubber and silicones. Principle is that food contact materials should be safe and should not transfer their components into the foodstuff (migration) in unacceptable quantities. The EU legislation for food contact materials is based on positive lists of the substances and maximum limits of migration to food. Only positive list substances may be used for manufacturing of food contact plastics.

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For conveying	all kind of foodstuffs

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.

Statement

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According to	paragraph 177.2600 (rubber articles intended for repeated use) for all wrapped and unwrapped foodstuffs