

Fabric EC 6/2 00+0 (PU) white FG

Article code 511736

General information	
Product group	Synthetic belts
Market segment	Confectionery, Bakery
Main features	Foodgrade, Thermoplastic
Belt support	Slider bed, Rollers, Flat, Troughed

Belt construction			
Fabric tension layer	polyester/cotton	flexible	2-ply
Topside	fabric		white
Bottomside	Ropanol TPU	impregnation	transparent

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

Technical belt data			
Force at 1% elongation	<i>according to ISO 21181</i>	6.0 N/mm	33.60 lb./in.
Belt thickness	<i>internal AB method KV.002</i>	1.50 mm	0.059 in.
Weight	<i>internal AB method KV.004</i>	1.40 kg/m ²	0.287 lbs./ft. ²
Temperature		-20 to 90 °C	-4 to 194 °F
Temperature short		-30 to 110 °C	-22 to 230 °F
Min. pulley diameter flexing		15.0 mm	0.591 in.
Min. pulley diameter back flexing		20.0 mm	0.787 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 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.



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