

Ropanyl ESM 5/2 00+015 white M1 FG

Article code 578749

General information

Product group	Synthetic belts
Market segment	General food, Bakery
Main features	Foodgrade, Knife edge transfer
Belt support	Slider bed, Rollers, Flat

Belt construction

Fabric tension layer	polyester spun	stable	2-ply
Topside	Ropanyl TPU	M1 Fine matt finish	white
Bottomside	TPU	impregnation	transparent

Characteristics

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

Technical belt data

Hardness topside	<i>according to DIN 53505</i>	93A shore	
Force at 1% elongation	<i>according to ISO 21181</i>	5.0 N/mm	28.00 lbs./in.
Belt thickness	<i>internal AB method KV.002</i>	1.20 mm	0.047 in.
Weight	<i>internal AB method KV.004</i>	1.30 kg/m ²	0.266 lbs./ft. ²
Thickness top cover		0.15 mm	0.006 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		5.00 mm	0.197 in.
Min. pulley diameter back flexing		15.0 mm	0.591 in.
Standard belt width		2000 mm	78.74 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 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 EU 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.



Statement

ARTICLE CODE	BELT CONSTRUCTION
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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: