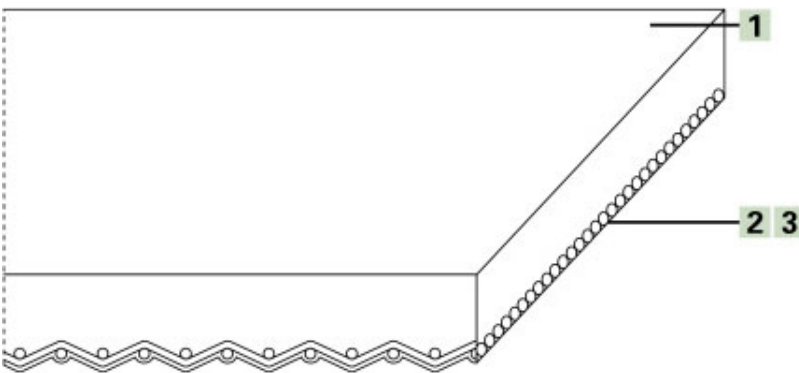


Product Designation

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
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:	1
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:	No
Troughed installation suitable:	No
Power turns, curved installations:	No
Nosebar suitable:	Yes
Low noise applications:	No
Antistatically equipped:	No
Metal detector suitable:	Yes
Flammability:	No specific flammability prevention property
Food suitability FDA:	Yes - acc. to 21CFR parts 170 - 199. Contact your Habasit representative for detailed information.
Food suitability USDA:	No use intended
Food suitability EU:	Yes - acc. to Regulation (EC) No. 1935/2004 as well as Regulation (EU) No. 10/2011 and/or relevant national food contact legislation. Details/restrictions see Habasit food compliance declaration.

Technical Data

Thickness:	0.7 mm	0.03 in.
Mass of belt (belt weight):	0.75 kg/m ²	0.15 lbs./sq.ft
Nosebar Radius (minimum):	2 mm	0.08 in.
Pulley diameter minimum without or with counter flection:	15 mm	0.6 in.
Tensile force for 1% elongation (k1% static) per unit of width (Habasit Standard SOP3-155 / EN ISO21181):	4.8 N/mm	27 lbs./in.
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181):	3.4 N/mm	19 lbs./in.
Admissible tensile force per unit of width:	6 N/mm	34 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:	Link to 'Chemical resistance information': http://www.habasit.com/en/chemical-resistance.htm For additional details, please contact your local Habasit representative.
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.

Storage

For details consult 'Storage and handling requirements for belts and machine tapes' or contact Habasit. Protect belts from sunlight/UV-radiation/dust and dirt. Store spare belts in a cool and dry place and if possible in their original packaging.

Legend

	German federal institute for risk assessment (Bundesinstitut fuer Risikobewertung)
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

Disclaimer

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