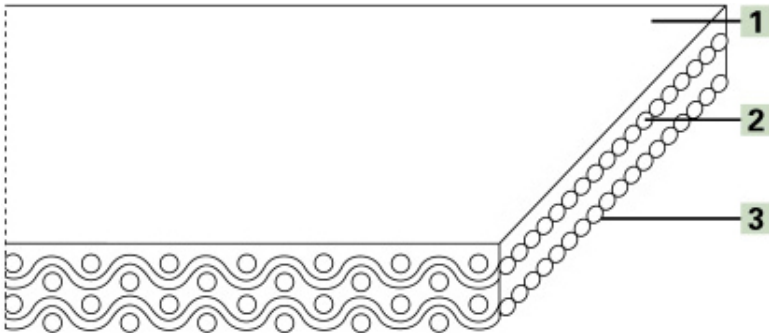


Product Designation

| | |
|--------------------------------|--------------------------------------|
| Product Group: | PVC conveyor and processing belts |
| Product Sub-Group: | D-Line food conveyor belts |
| Main Industry Segments: | Food conveying/processing in general |
| Belt Applications: | Food processing/conveying belt |
| Special Features: | Abrasion resistant; Food suitable |
| Mode of Use/Conveyance: | Horizontal; Inclined |

Product Design (enlarged)



Product Construction/Design

| | |
|---|--|
| 1 Conveying Side (Material): | Polyvinylchloride (PVC) |
| 1 Conveying Side (Surface): | Smooth |
| 1 Conveying Side (Property): | Adhesive |
| 1 Conveying Side (Color): | White |
| 2 Traction Layer (Material): | Polyester fabric (PET) |
| Number of Fabrics: | 2 |
| 3 Running Side/Pulley Side (Material): | Polyester fabric (PET) impregnated with thermoplastic Polyurethane (TPU) |
| 3 Running Side/Pulley Side (Surface): | Impregnated fabric |
| 3 Running Side/Pulley Side (Color): | White |

Product Characteristics

| | |
|--|--|
| Slider bed suitable: | Yes |
| Carrying rollers suitable: | Yes |
| Power turns, curved installations: | No |
| Troughed Installation suitable: | No |
| Permanently antistatic: | Yes |
| Metal detector suitable: | Yes |
| Flammability: | No specific flammability prevention property |
| Food suitability, FDA conformance: | Yes |
| Food suitability, USDA recommendations: | Conformable |
| Food suitability, EU conformance: | Yes |

Technical Data

| | | |
|---|-------------------------|-------------------------|
| Thickness | 2.6 mm | 0.1 in. |
| Mass of belt (belt weight): | 3.0 kg/m ² | 0.61 lbs./sq.ft. |
| Nosebar Radius (minimum): | NA mm | NA in. |
| Pulley diameter (minimum): | 48 mm | 1.9 in. |
| Pulley diameter minimum with counter flexion: | 48 mm | 1.9 in. |
| Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard 320.111): | 12 N/mm | 69 lbs./in. |
| Tensile force for 1% elongation (k1% relaxed EN 1723) per unit of width (Habasit standard 320.155): | 7 N/mm | 40 lbs./in. |
| Admissible tensile force per unit of width: | NA N/mm | NA lbs./in. |
| Operating temperature admissible (continuous): | Min -10 °C Max 70 °C | Min 14 °F Max 158 °F |
| Coefficient of friction on slider bed of pickled steel sheet: | 0.15 [-] | 0.15 [-] |
| Seamless manufacturing width: | 3000 mm | 118 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 Class: | Please NOTE |
| Installation and Handling Instructions: | Do not go below initial tension (epsilon) ~ 0.3%; Install the slack belt and tension until running perfectly under the full belt load. |
| Limitations: | 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. |

Legend

| | |
|------|---|
| * | No calculation Value |
| 1) | No further authoritative acceptance since elimination of prior approval procedure of September 24, 1997, from USDA authority |
| 2) | Product containing different coating materials such as elastomer, natural fibers, silicones, etc., are not subject to the directive 90/128/EEC |
| 3) | CLA: Coordination of the centre line-average value Ra (in the US also Arithmetical Average (AA)) to the maximum peak to valley height Rt for surfaces manufactured by chip removal. |
| 8) | Due to high coefficient of friction of running/pulley side, the suitability for use on slider beds is limited |
| BgVV | Bundesinstitut für gesundheitlichen Verbraucherschutz und Veterinärmedizin (German Federal Institute for Consumers' Health Protection and Veterinary Medicine) |
| EEC | European Economic Community |
| EU | European Union (Directive 90/128/EEC) |
| 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.) |

Please NOTE:

* If you need more details like chemical resistance, belt installation recommendations, belt storage guide-lines, and alike, please contact our experts who will be pleased to assist you.

* The product data in this data sheet has been measured under standard conditions. All information is based on the assumption that the products are not used for applications under extreme conditions.