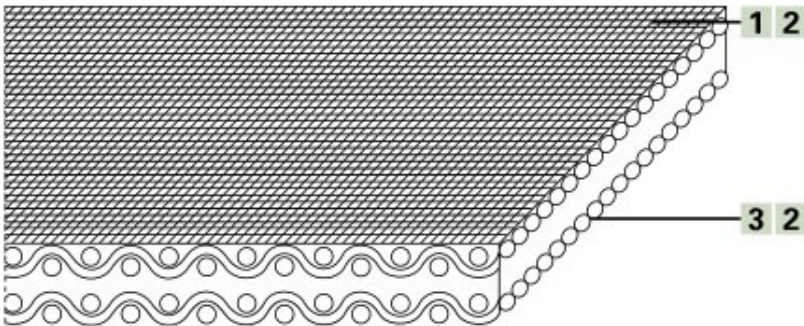


## Product Designation

Product Group:	TPU food conveyor and processing belts
Product Sub-Group:	Food conveyor belts
Main Industry Segments:	Bakery (biscuit/cookie); Bakery (bread); Dough production
Belt Applications:	Dough belt; Food processing/conveying belt
Special Features:	Easy release property
Mode of Use/Conveyance:	Horizontal; Inclined

## Product Design (enlarged)



## Product Construction/Design

<b>1</b> Conveying Side (Material):	Polyamide (PA)/Cotton (CO) fabric
<b>1</b> Conveying Side (Surface):	Fabric
<b>1</b> Conveying Side (Property):	Non-adhesive
<b>1</b> Conveying Side (Color):	White
<b>2</b> Traction Layer (Material):	Polyamide (PA)/Cotton (CO) fabric
Number of Fabrics:	2
<b>3</b> Running Side/Pulley Side (Material):	Polyamide (PA)/Cotton (CO) fabric
<b>3</b> Running Side/Pulley Side (Surface):	Fabric
<b>3</b> Running Side/Pulley Side (Color):	White

## Product Characteristics

Slider bed suitable:	Yes
Carrying rollers suitable:	Yes
Power turns, curved installations:	No
Nosebar suitable:	Yes
Low noise applications:	Yes
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:	Not subjected to Directive 2002/72/EC as product contains materials not covered by the Directive such as elastomers? silicones or natural fibers.
Other conformance/approval:	JFRL passed

## Technical Data

<b>Thickness:</b>	1.3 mm	0.05 in.
<b>Mass of belt (belt weight):</b>	1.1 kg/m <sup>2</sup>	0.23 lbs./sq.ft
<b>Nosebar Radius (minimum):</b>	4 mm	0.16 in.
<b>Pulley diameter (minimum):</b>	15 mm	0.6 in.
<b>Pulley diameter minimum with counter flexion:</b>	20 mm	0.8 in.
<b>Tensile force for 1% elongation (k1% static) per unit of width (Habasit Standard SOP3-155 / EN ISO21181):</b>	3.4 N/mm	19 lbs./in.
<b>Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181):</b>	1.0 N/mm	6 lbs./in.
<b>Admissible tensile force per unit of width:</b>	12 N/mm	69 lbs./in.
<b>Operating temperature admissible (continuous):</b>	Min -30 °C Max 80 °C	Min -22 °F Max 176 °F
<b>Coefficient of friction on slider bed of pickled steel sheet:</b>	0.25 [-]	0.25 [-]
<b>Seamless manufacturing width:</b>	2400 mm	94 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

<b>Chemical Resistance Class:</b>	6 (These indications are not guarantees of properties)
<b>Installation and Handling Instructions:</b>	Do not go below initial elongation (epsilon) ~0.5%.; Install the slack belt and tension until running perfectly under the full belt load.
<b>Limitations:</b>	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

<b>*</b>	No calculation Value
<b>2)</b>	Product containing different coating materials such as elastomer, natural fibers, silicones, etc., are not subject to the directive 2002/72/EC
<b>3)</b>	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.
<b>8)</b>	Due to high coefficient of friction of running/pulley side, the suitability for use on slider beds is limited German federal institute for risk assessment (Bundesinstitut fuer Risikobewertung)
<b>EEC</b>	European Economic Community
<b>EU</b>	European Union (Directive 2002/72/EC)
<b>FDA</b>	Food and Drug Administration
<b>NA</b>	Not available
<b>NAP</b>	Not applicable
<b>USDA</b>	United States Department of Agriculture (Food Safety and Inspection Service, Washington D.C.)
<b>JFRL</b>	Japan Food Research Laboratory

## Product Liability, Application Considerations

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