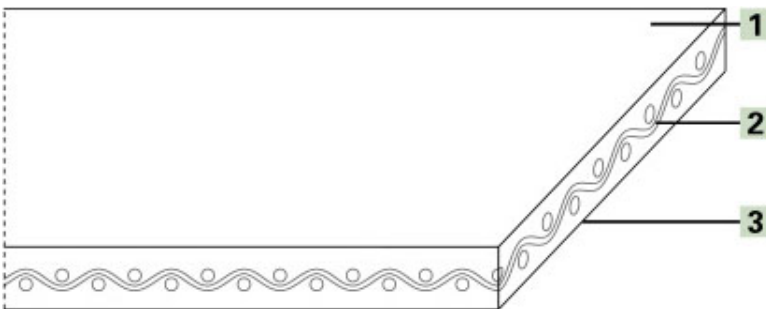


Product Designation

Product Group:	Nonwoven conveyor and processing belts
Product Sub-Group:	Ulti-Mate
Main Industry Segments:	Bakery (biscuit/cookie); Bakery (bread); Dough production; Food conveying/processing in general; Food packaging; Food processing machines; Frozen food; Packaging machines; Packaging; Pasta; Pizza; Vegetables
Belt Applications:	Biscuit/Cookie pre-oven applications; Dough release; Food conveying; Food processing/conveying belt; Miniconveyor belt
Special Features:	45° transfers; Abrasion resistant on both sides; Adhesive-free joint; Chemical resistant; Cut resistant; Damping behavior; Edges wear resistant; FDA compounds; Flexibility in all directions; Food suitability (FDA conform); Good edge wear resistance; Good lace retention; Hydrolysis resistant; Impact resistance; Low noise applications; No delamination; Non-marking; Non-fraying; Oils and fats resistant; Powerturn suitable; Shock absorbent
Mode of Use/Conveyance:	Curved; Horizontal; Slider bed; Troughed

Product Design (enlarged)



Product Construction/Design

1 Conveying Side (Material):	Polyester (PET) fleece
1 Conveying Side (Surface):	Impregnated fleece
1 Conveying Side (Property):	Non-adhesive
1 Conveying Side (Color):	White
2 Traction Layer (Material):	Polyester (PET) scrim
Number of Fabrics:	1
3 Running Side/Pulley Side (Material):	Polyester (PET) fleece
3 Running Side/Pulley Side (Surface):	Impregnated fleece
3 Running Side/Pulley Side (Color):	White

Product Characteristics

Slider bed suitable:	Yes
Carrying rollers suitable:	Yes
Power turns, curved installations:	Yes
Nosebar suitable:	No
Antistatically equipped:	No
Metal detector suitable:	No
Flammability:	No specific flammability prevention property
Food suitability FDA:	Yes
Food suitability USDA:	Not conformable
Food suitability EU:	

Technical Data

Thickness:	2.5 mm	0.10 in.
Mass of belt (belt weight):	1.8 kg/m ²	0.36 lbs./sq.ft
Nosebar Radius (minimum):	N/A mm	N/A in.
Pulley diameter (minimum):	25 mm	1.0 in.
Pulley diameter minimum with counter flexion:	25 mm	1.0 in.
Tensile force for 2% elongation (k2% static) per unit of width (Habasit standard QAD-WI-10-35):	25 N/mm	142 lbs./in.
Operating temperature admissible (continuous):	Min -10 °C Max 80 °C	Min 14 °F Max 176 °F
Coefficient of friction on slider bed of pickled steel sheet:	0.4 [-]	0.4 [-]
Seamless manufacturing width:	2000 mm	78.74 in.

All data are approximate values under standard climatic conditions: 23°C/73°F, 50% relative humidity, per ASTM standards, and are based on the Master Joining Method.

Additional Technical Information

Chemical Resistance Class:	5 (These indications are not guarantees of properties)
Installation and Handling Instructions:	
Limitations:	

Legend

*	No calculation Value
2)	Product containing different coating materials such as elastomer, natural fibers, silicones, etc., are not subject to the directive 2002/72/EC
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 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.)

Product Liability, Application Considerations

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