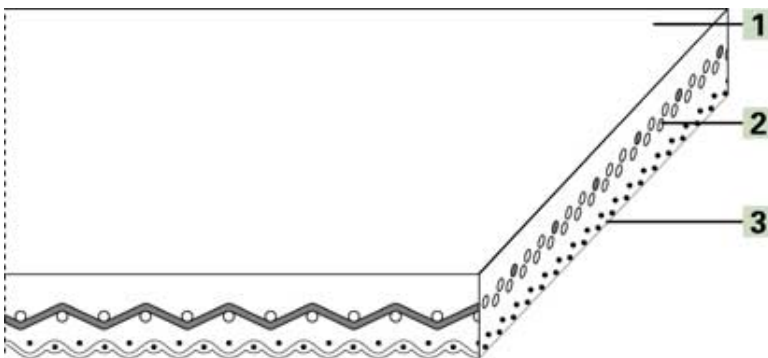


Product Designation

Product Group:	TPO conveyor and processing belts
Product Sub-Group:	Habasit Cleanline
Main Industry Segments:	Bakery (biscuit/cookie); Bakery (bread); Cheese; Chocolate/confectionery; Fish processing; Food unwrapped/open; Meat; Poultry; Vegetables
Belt Applications:	Cooling (line) belt; Inspection/control belt; Metering/singulation belt; Packaging belt; Power turn belt; Transfer belt; Weighing belt
Special Features:	Easy cleanability; Easy release property; Edges wear resistant; Hydrolysis resistant; Nosebar suitable; Powerturn suitable; Smooth and pore-free belt surface
Mode of Use/Conveyance:	Horizontal; Inclined

Product Design (enlarged)



Product Construction/Design

1 Conveying Side (Material):	Habilene
1 Conveying Side (Surface):	Smooth
1 Conveying Side (Property):	Non-adhesive
1 Conveying Side (Color):	White
2 Traction Layer (Material):	Polyester (PET) fabric
Number of Fabrics:	2
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:	Yes
Troughed installation suitable:	Yes
Power turns, curved installations:	Yes
Nosebar suitable:	Yes
Low noise applications:	No
Antistatically equipped:	Yes
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 and Regulation (EU) No 10/2011 as amended. Contact your Habasit representative for detailed information.
Other conformance/approval:	JFRL passed

Technical Data

Thickness:	1.05 mm	0.04 in.
Mass of belt (belt weight):	1 kg/m ²	0.2 lbs./sq.ft
Nosebar Radius (minimum):	2 mm	0.08 in.
Pulley diameter (minimum):	15 mm	0.6 in.
Pulley diameter minimum with counter flexion:	20 mm	0.8 in.
Tensile force for 1% elongation (k1% static) per unit of width (Habasit Standard SOP3-155 / EN ISO21181):	4.5 N/mm	26 lbs./in.
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181):	3.5 N/mm	20 lbs./in.
Admissible tensile force per unit of width:	8 N/mm	46 lbs./in.
Operating temperature admissible (continuous):	Min -40 °C Max 80 °C	Min -40 °F Max 176 °F
Coefficient of friction on slider bed of pickled steel sheet:	0.20 [-]	0.2 [-]
Seamless manufacturing width:	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

Chemical Resistance Class:	10 (These indications are not guarantees of properties)
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:	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

*	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.)
JFRL	Japan Food Research Laboratory

Disclaimer

Product Application Disclaimer (valid for ALL Habasit products and mentioned on all PDS)

This disclaimer is made by and on behalf of Habasit and its affiliated companies, directors, employees, agents and contractors (hereinafter collectively "HABASIT") with respect to the products referred to herein (the "Products").

SAFETY WARNINGS SHOULD BE READ CAREFULLY AND ANY RECOMMENDED SAFETY PRECAUTIONS BE FOLLOWED STRICTLY! Please refer to the Safety Warnings herein, in the Habasit catalogue as well as installation and operating manuals. All indications / information as to the application, use and performance of the Products are recommendations provided with due diligence and care, but no representations or warranties of any kind are made as to their completeness, accuracy or suitability for a particular purpose. The data provided herein are based on laboratory application with small-scale test equipment, running at standard conditions, and do not necessarily match product performance in industrial use. New knowledge and experience may lead to re-assessments and modifications within a short period of time and without prior notice.

EXCEPT AS EXPLICITLY WARRANTED BY HABASIT, WHICH WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, THE PRODUCTS ARE PROVIDED "AS IS". HABASIT DISCLAIMS ALL OTHER WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, NON-INFRINGEMENT, OR ARISING FROM A COURSE OF DEALING, USAGE, OR TRADE PRACTICE, ALL OF WHICH ARE HEREBY EXCLUDED TO THE EXTENT ALLOWED BY APPLICABLE LAW. BECAUSE CONDITIONS OF USE IN INDUSTRIAL APPLICATION ARE OUTSIDE OF HABASIT'S CONTROL, HABASIT DOES NOT ASSUME ANY LIABILITY CONCERNING THE SUITABILITY AND PROCESS ABILITY OF THE PRODUCTS, INCLUDING INDICATIONS ON PROCESS RESULTS AND OUTPUT.
