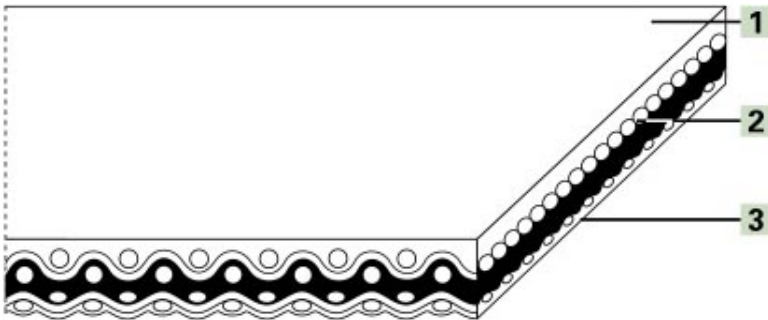


Product Designation

Product Group:	TPU food conveyor and processing belts
Product Sub-Group:	Food conveyor belts
Main Industry Segments:	Chemical industry; Food conveying/processing in general; Food unwrapped/open; Frozen food; Ready meals
Belt Applications:	Discharging belt; Food processing/conveying belt; General conveying belt; Packaging belt; Transfer belt
Special Features:	Abrasion resistant; Chemical resistant; Food suitable
Mode of Use/Conveyance:	Accumulation; Horizontal

Product Design (enlarged)



Product Construction/Design

1 Conveying Side (Material):	Thermoplastic polyurethane (TPU)
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):	Light gray

Product Characteristics

Slider bed suitable:	Yes
Carrying rollers suitable:	Yes
Troughed installation suitable:	No
Power turns, curved installations:	No
Nosebar suitable:	No
Low noise applications:	No
Antistatically equipped:	Yes
Metal detector suitable:	No
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:	1.6 mm	0.06 in.
Mass of belt (belt weight):	1.8 kg/m ²	0.37 lbs./sq.ft
Nosebar Radius (minimum):	-- mm	-- in.
Pulley diameter (minimum):	20 mm	0.8 in.
Pulley diameter minimum with counter flexion:	25 mm	1 in.
Tensile force for 1% elongation (k1% static) per unit of width (Habasit Standard SOP3-155 / EN ISO21181):	7.5 N/mm	43 lbs./in.
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181):	5.0 N/mm	29 lbs./in.
Admissible tensile force per unit of width:	12 N/mm	69 lbs./in.
Operating temperature admissible (continuous):	Min -15 °C Max 80 °C	Min 5 °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 Class:	6 (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:	Not suitable for wet operations combined with increased temperatures; 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

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