Endless Woven EC P8486BP AmDough EC55 Cotton 2.0mm



Article code: RMFA000160

General information							
Product group	endless woven						
Industry segment	Food: Bakery	Food: Bakery					
Main product feature	Foodgrade, Moiste	Foodgrade, Moisture absorbant, Non-fraying					
Application	Rotary moulder b	Rotary moulder belt, Rotary cutter, Oven infeed belt					
Indication of use	Knife edge transfe	Knife edge transfer, Abrasive applications					
Belt construction							
Tension layer		Plain, co	otton-polyamide				
Number of plies		1					
Bottom side	material	material Ropanol, PUR					
	finish	finish impregnation					
		transparent					
Characteristics							
Food Grade (FG)	yes	EC 1935	/2004, EU 10-2011; FDA	L Contraction of the second seco			
Technical data							
Tensile Strength	ISO 21181			100 N/mm	571.01 lbs/in.		
Thickness			total	2 mm	0.08 in.		
Weight				1.3 kg/m ²	0.27 lbs/ft ²		
Length Width			min. / max.	800 / 52000 mm	31.5 / 2047.24 in.		
Operating temperature	continuous		min. / max. from / to	40 / 3400 mm -10 / 90 °C	1.57 / 133.86 in. 14 / 194 °F		
Operating temperature	short		from / to	-30 / 110 °C	-22 / 230 °F		
Minimum pulley diameter	Shore		nomy to	3 mm	0.12 in.		
Tolerances							
Length	± 2 %		minimum ±	20 mm	0.79 in.		
Width	± 2 %		minimum ±	2 mm	0.08 in.		
Thickness			±	0.5 mm	0.02 in.		

Top view



Standard AmDough range

Standard Ambodyn range					
Belttype	Material	Weave	Belt Thickness [mm]		
AmDough 100	cotton	broken twill	2.8		
AmDough 90	cotton	broken twill	2.4		
AmDough 80	cotton / polyamide	broken twill	2.4		
AmDough 70	cotton	plain	2.0		
AmDough 60	cotton / polyamide	broken twill	2.4		
AmDough 50	cotton / polyamide	plain	1.8		
AmDough 40	cotton / polyamide	plain	2.0		
AmDough 20	cotton / polyester	plain	2.0		

There is a linear relationship between the AmDough absorption numbers:

Heavy dough: wet, high degree of moisture, AmDough belt with higher absorption factor

Light dough: dry, low degree of moisture, AmDough belt with lower absorption factor

Top side: always uncoated

Bottom side: PUR transparent food grade impregnation for stability, better wear resistance and longer belt life

Belt edges are reinforced with polyamide selvedges.

Dimension: length up to 100 m, width up to 3400 mm

Broken twill (GK) types are also available as Twill (k) versions.

Additional information

This sheet contains typical values, which apply to a temperature of approx. 20 °C (68 °F), unless otherwise stated, individual data may differ.

Diameter of knife edge <135° [mm]
5
4
4
3
4
3
3
3

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