Endless Woven GK3083BP AmDough Cotton 2.1mm



Article code: RMFA000087

Article code: RMFA00008/								
General information								
Product group	endless woven	endless woven						
Industry segment	Food: Bakery	Food: Bakery						
Main product feature	Foodgrade, Moist	Foodgrade, Moisture absorbant, Non-fraying						
Application	Rotary moulder b	Rotary moulder belt, Rotary cutter, Oven infeed belt						
Indication of use	Knife edge transf	Knife edge transfer, Abrasive applications						
Belt construction								
Tension layer		broken twill, cotton-polyamide						
Number of plies		1						
Bottom side	material	material Ropanol, PUR						
	finish	finish impregnation						
		transparent						
Characteristics								
		FC 1025	-/2004 FU 10 2011, FDA					
Food Grade (FG)	yes	EC 1935	5/2004, EU 10-2011; FDA					
Technical data								
Tensile Strength	ISO 21181			100	N/mm	571.01	lbs/in.	
Thickness			total	2.1	mm	0.08	in.	
Weight				1.4	kg/m²	0.29	lbs/ft²	
Length			min. / max.	800 / 52000	mm	31.5 / 2047.24	in.	
Width			min. / max.	40 / 3400	mm	1.57 / 133.86	in.	
Operating temperature	continuous		from / to	-10 / 90	°C	14 / 194	°F	
	short		from / to	-30 / 110	°C	-22 / 230	°F	
Minimum pulley diameter				3	mm	0.12	in.	
Tolerances								
Length	± 2 %		minimum ±	20	mm	0.79	in	
Width	± 2 %		minimum ±		mm	0.08		
Thickness	70		±		mm	0.02		
			_	0.5		0.02		

Process and Conveyor	Belt

Top view



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