Endless Woven GK12XSB AmDough100XS Cotton 2.8mm



Article code: RMFA000046

| 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 | | | | | |
| 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 | | | |
| | | | | | | | |
| Technical data | | | | | | | |
| Tensile Strength | ISO 21181 | | | 90 N/mm | 513.91 lbs/in. | | |
| Thickness | | | total | 2.8 mm | 0.11 in. | | |
| Weight | | | | 1.6 kg/m² | 0.33 lbs/ft ² | | |
| 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 | | | | 5 mm | 0.2 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

| 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 |
| |

Because of continuous development, the presented data is subject to alteration. This data replaces that included in previous publications. Ammeraal Beltech excludes any liability for the incorrect use of the above stated information. Subject to the general terms and conditions of sale and delivery, as applied by its operating companies, are all activities performed and services rendered by Ammeraal Beltech.