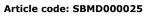
Technical datasheet

## Ropanyl EM 8/2 00+04 light blue M1 AS FG





General information							
Product group	Synthetic Belts	Synthetic Belts					
Industry segment	Food	Food					
Main product feature	Antistatic, Foodgrade	Antistatic, Foodgrade					
Indication of use	Flat, Rollers, Slider be	Flat, Rollers, Slider bed					
Belt construction							
Tension layer			polyester, stable				
Number of plies		2					
Top side	material	Ropanyl, TPU					
	finish	smooth, M	smooth, M1 Fine matt finish				
	color	Light blue	Light blue				
Bottom side	material	material Ropanol, PUR					
	finish	impregnate	impregnated fabric				
	color	natural	natural				
Characteristics							
Food Grade (FG)	yes		EC 1935/2004, EU 10/2011; Yes				
Antistatic (AS)	yes	ISO 21178					
Technical data							
Hardness	ISO 868	ton olda	024	Shore			
		top side			45.60	H ()	
Force at 1% elongation (static)	ISO 21181	ha ha l		N/mm		lbs/in.	
Thickness	AB method KV.002	total	1.60		0.06		
147 - 1 - 1 - 1		top cover	0.40		0.02		
Weight	AB method KV.004	<b>c</b> ( )		kg/m²		lbs/ft <sup>2</sup>	
Operating temperature	continuous	from / to	-25 / 90		-13 / 194		
	short	from / to	-30 / 100		-22 / 212		
Minimum pulley diameter	flexing			mm	1.57		
	backflexing			mm	2.76		
Manufacturing width	standard		3000	mm	118.11	in.	

## Fabrication

Hot splicing is always preferable. Glueing can only be done when the belt is exposed to normal temperature and the humidity is not excessive. For the working method, consult the splice information and the equipment literature. Apply the recommended splice as indicated in the seperate information.

## **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. We recommend to keep the belt tension to a practical working minimum to maximize the service life of the belt and machine parts. Always protect belts from sunlight/UV-radiation, avoid temperatures below 10°C and above 40°C, dust and dirt. Store belts in a cool and dry place and if possible in their original packaging.

For details consult 'Storage and handling instructions' or contact our specialist.

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