Technical datasheet

Nonex EM 8/2 00+05 white M2 AS FG

Article code: SBNO575231

Ammeraal Beltech
Innovation & Service in Belting

General information

Product group	Synthetic Belts
Industry segment	Food: Meat & poultry, Fruit & vegetable, Bakery
Main product feature	Antistatic, Foodgrade, Oil & grease resistant
Indication of use	Slider bed, Rollers, Flat

Belt construction

Tension layer		polyester, stable
Number of plies		2
Top side	**material**	Nonex, PVC
	finish	smooth, M2 Matt finish
	color	white
Bottom side	**material**	Ropanol, PUR
	finish	impregnated fabric
	color	transparent

Characteristics

Food Grade (FG)	yes	EC 1935/2004, EU 10/2011; FDA
Antistatic (AS)	yes	ISO 21178
High conductive (HC)	no	
ATEX approval	no	

Technical data

Hardness	ISO 868	top side		65A	Shore	
Force at 1% elongation (static)	ISO 21181			8	N/mm	45.68 lbs/in.
Thickness	AB method KV.002	total		2.00	mm	0.08 in.
		top cover		0.50	mm	0.02 in.
Weight	AB method KV.004			2.3	kg/m²	0.47 lbs/ft²
Operating temperature	continuous	from / to		-15 / 90	°C	5 / 194 °F
	short	from / to		-15 / 110	°C	5 / 230 °F
Minimum pulley diameter	flexing			25	mm	0.98 in.
	backflexing			50	mm	1.97 in.
Manufacturing width	standard			2000	mm	78.74 in.
	maximum			3200	mm	125.98 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.