Technical datasheet

and in

## Nonex EF 15/3 04+P40 white FG / 400

## Article code: SBN0515117



Product group	Synthetic Belts	Synthetic Belts					
Industry segment	Food: Fruit & vegeta	Food: Fruit & vegetable					
Main product feature	Foodgrade, Oil & gre	Foodgrade, Oil & grease resistant					
Indication of use	Rollers, Flat, Trough	Rollers, Flat, Troughed					
Belt construction							
Tension layer		polyester, flexible					
Number of plies		3					
Top side	material	Nonex, PVC					
	finish	profile, P40 Curved cleat profile					
	color	white					
Bottom side	material	Flexam, PVC					
	finish	matt, M2 Matt finish					
	color	white					
Characteristics							
Food Grade (FG)	yes	EC 1935/2004, EU 10/2011; FDA					
Antistatic (AS)	no						
High conductive (HC)	no						
Flame-retardant (FR)	no						
ATEX approval	no						

Technical data						
Hardness	ISO 868	top side	65A	Shore		
Force at 1% elongation (static)	ISO 21181		15	N/mm	85.65	lbs/in.
Thickness	AB method KV.002	total	17.6	mm	0.69	in.
		top cover	14.9	mm	0.59	in.
Weight	AB method KV.004		6.3	kg/m²	1.29	lbs/ft²
Operating temperature	continuous	from / to	-15 / 80	°C	5 / 176	°F
	short	from / to	-15 / 100	°C	5 / 212	°F
Minimum pulley diameter	flexing		220	mm	8.66	in.
Manufacturing width	standard		400	mm	15.75	in.
	maximum		400	mm	15.75	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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