Technical datasheet

Fabric EM/C 5/2 0+0 transparent FG

Article code: SBMD000086



General information	
Product group	Synthetic Belts
Industry segment	Food: Bakery
Main product feature	Foodgrade
Indication of use	Flat, Rollers, Slider bed

Belt construction		
Tension layer		polyester, stable
Number of plies		2
Top side	material	fabric, polyester
	finish	smooth, glossy
	color	transparent
Bottom side	material	fabric, polyester
	finish	bare fabric
	color	natural

Characteristics		
Food Grade (FG)	yes	EC 1935/2004, EU 10/2011; FDA
Antistatic (AS)	no	

Technical data								
Force at 1% elongation (static)	ISO 21181		5	N/mm	28.55	lbs/in.		
Thickness	AB method KV.002	total	2.40	mm	0.09	in.		
Weight	AB method KV.004		2.3	kg/m²	0.47	lbs/ft²		
Operating temperature	continuous	from / to	-10 / 70	°C	14 / 158	°F		
	short	from / to	-10 / 70	°C	14 / 158	°F		
Minimum pulley diameter	flexing		40	mm	1.57	in.		
	backflexing		40	mm	1.57	in.		
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.