Technical datasheet

PU 25T5-1645K NT+NRS040 White FG x5.8



Ammeraal Beltech
Innovation & Service in Belting

Article code: EBSB000036

General information	
Product group	Engineered belts, Sausage manufacturing belts
Industry segment	Food: Meat & poultry
Main product feature	Cold resistant, Foodgrade, Low friction tooth side, Soft-grip

Belt specifics	
AB Drawing number	860785 853015

Belt construction				
Base belt or substrate	type	Timing belt		
	pitch type	T5		
	tensionmember	aramid		
Belt cover	material	Natural rubber		
	hardness	40A	Shore	
	color	white		
	profile	low		

Characteristics			
Foodgrade (FG)	cover material	yes	EC 1935/2004, EU 10/2011; Yes
Oil & fat resistant		yes	good

Technical data							
Belt	thickness		5.8	mm	0.23	in.	
	length		1645	mm	64.76	in.	
	width		25	mm	0.98	in.	
Coefficient of friction	tooth side to steel	dynamic	0,3				
Operating temperature	continuous	from / to	-5 / 50	°C	23 / 122	°F	
Minimum pulley diameter	flexing		25	mm	0.98	in.	
	backflexing		not advised				



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.

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