

Nonex EM 15/3 A18+07 light blue FG AM

Article code: SBN0573810

General information

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

Belt construction

Tension layer		polyester, stable
Number of plies		3
Top side	material	Nonex, PVC
	finish	smooth, glossy
	color	Light blue
Bottom side	material	Flexam, PVC
	finish	profile, A18 Fine square profile
	color	Light blue

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	4.4 mm	0.17 in.
		top cover	0.7 mm	0.03 in.
Weight	AB method KV.004		5.2 kg/m ²	1.07 lbs/ft ²
Operating temperature	continuous	from / to	-15 / 90 °C	5 / 194 °F
	short	from / to	-15 / 110 °C	5 / 230 °F
Minimum pulley diameter	flexing		120 mm	4.72 in.
	backflexing		120 mm	4.72 in.
Manufacturing width	standard		2000 mm	78.74 in.
	maximum		2000 mm	78.74 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 separate 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.

Because of continuous development, the presented data is subject to alteration. This data replaces that included in previous publications. Ammeraal Beltech excludes any liability for the incorrect use of the above stated information. Subject to the general terms and conditions of sale and delivery, as applied by its operating companies, are all activities performed and services rendered by Ammeraal Beltech.