Nonex EM 10/2 00+P27 white FG

Ammeraal Beltech
Innovation & Service in Belting

Article code: SBNO500453

General information	
Product group	Synthetic Belts
Industry segment	Food: Meat & poultry; Container & packaging
Main product feature	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	profile, P27 Herring bone (grooved) pro
	color	white
Bottom side	material	Ropanol, PUR
	finish	impregnated fabric
	color	natural

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

Technical data						
Hardness	ISO 868	top side	65A	Shore		
Force at 1% elongation (static)	ISO 21181		10	N/mm	57.1	lbs/in.
Thickness	AB method KV.002	total	5.20	mm	0.2	in.
		top cover	3.50	mm	0.14	in.
Weight	AB method KV.004		4.2	kg/m²	0.86	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		100	mm	3.94	in.
	backflexing		180	mm	7.09	in.
Manufacturing width	standard		1500	mm	59.06	in.
	maximum		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 $^{\circ}$ C (68 $^{\circ}$ 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.