## **Endless Woven P12XSBP AmDough40XS Cotton 2.0mm**

± 2 %



Article code: RMFA000056

General information							
Product group	endless woven						
Industry segment	Food: Bakery						
Main product feature	Foodgrade, Moisture a	Foodgrade, Moisture absorbant, Non-fraying					
Application	Rotary moulder belt, F	Rotary moulder belt, Rotary cutter, Oven infeed belt					
Indication of use	Knife edge transfer, Abrasive applications						
Belt construction							
Tension layer		Plain, co	otton-polyamide				
Number of plies	1						
Bottom side	material Ropanol, PUR						
	<b>finish</b> impregnation						
	transparent						
Characteristics							
Food Grade (FG)	yes EC 1935/2004, EU 10-2011; FDA						
Technical data							
Tensile Strength	ISO 21181			100	N/mm	571.01	lbs/in.
Thickness			total	2	mm	0.08	in.
Weight				1.3	kg/m²	0.27	lbs/ft²
Length			min. / max.	800 / 52000	mm	31.5 / 2047.24	in.
Width			min. / max.	40 / 3400	mm	1.57 / 133.86	in.
Operating temperature	continuous		from / to	-10 / 90	°C	14 / 194	°F
	short		from / to	-30 / 110	°C	-22 / 230	°F
Minimum pulley diameter				3	mm	0.12	in.
Tolerances							

minimum ±

20 mm

2 mm

0.5 mm

Length

Width

Thickness

0.79 in.

0.08 in.

0.02 in.

<b>Process and Conveyor</b>	Belt

## Top view



Belttype	Material	Weave	Belt Thickness [mm]
AmDough 100	cotton	broken twill	2.8
AmDough 90	cotton	broken twill	2.4
AmDough 80	cotton / polyamide	broken twill	2.4
AmDough 70	cotton	plain	2.0
AmDough 60	cotton / polyamide	broken twill	2.4
AmDough 50	cotton / polyamide	plain	1.8
AmDough 40	cotton / polyamide	plain	2.0
AmDough 20	cotton / polyester	plain	2.0

There is a linear relationship between the AmDough absorption numbers:

Heavy dough: wet, high degree of moisture, AmDough belt with higher absorption factor

Light dough: dry, low degree of moisture, AmDough belt with lower absorption factor

Top side: always uncoated

Bottom side: PUR transparent food grade impregnation for stability, better wear resistance and longer belt life

Belt edges are reinforced with polyamide selvedges.

Dimension: length up to 100 m, width up to 3400 mm

Broken twill (GK) types are also available as Twill (k) versions.

## **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.

Diameter of knife edge <135° [mm]
5
4
4
3
4
3
3
3