## Endless Woven K09XSBP AmDough60XS Cotton 2.4mm



Article code: RMFA000054

General information							
Product group	endless woven						
Industry segment	Food: Bakery						
Main product feature	Foodgrade, Moisture absorbant, Non-fraying						
Application	Rotary moulder belt, Rotary cutter, Oven infeed belt						
Indication of use	Knife edge transfer, Abrasive applications						
Belt construction							
Tension layer	Twill, cotton-polyamide						
Number of plies	1						
Bottom side	material Ropanol, PUR						
	finish impregnation						
	transparent						
Characteristics							
Food Grade (FG)	yes	EC 1935	/2004, EU 10-2011; FDA				
Technical data							
Tensile Strength	ISO 21181				N/mm	685.22	
Thickness			total		mm	0.09	
Weight					kg/m²		lbs/ft <sup>2</sup>
Length			min. / max.	800 / 52000		31.5 / 2047.24	
Width			min. / max.	40 / 3400		1.57 / 133.86	
Operating temperature	continuous		from / to	-10 / 90		14 / 194	
	short		from / to	-30 / 110		-22 / 230	
Minimum pulley diameter				4	mm	0.16	in.
Tolerances							
Length	± 2 %		minimum ±	20	mm	0.79	in.
Width	± 2 %		minimum ±	2	mm	0.08	in.
Thickness			±	0.5	mm	0.02	in.

## Top view



## Standard AmDough range

Standard Ambough range					
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

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.