Technical datasheet

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## Nitrile EP 13/3 01+12 white FG



Article code: LWNI560002

General information							
Product group	Light Weight Rubber	Light Weight Rubber					
Industry segment	Food: Meat & poultry,	Food: Meat & poultry, Fish & seafood, Fruit & vegetable					
Main product feature	Foodgrade	Foodgrade					
Indication of use	Slider bed, Rollers, Fla	Slider bed, Rollers, Flat					
Belt construction							
Tension layer		RFL polyester/nylon, flexible					
Number of plies		3					
Top side	material	Nitrile, Nitrile					
	finish	finish smooth					
	color	white					
Bottom side	material	Nitrile, polyeste	Nitrile, polyester/nylon				
	finish	smooth	smooth				
	color	white					
Characteristics							
Food Grade (FG)	yes	FDA; USDA					
Technical data							
Hardness	ISO 868	top side		Shore			
Force at 1% elongation	ISO 21181			N/mm	57.1	lbs/in.	
Thickness	AB method KV.002	belt	3.4	mm	0.13		
		top cover	1.2	mm	0.05	in.	
Weight	AB method KV.004		4	kg/m²	0.82	lbs/ft²	
Operating temperature	continuous	from / to	-18 / 121	°C	-0.4 / 249.8	°F	
	short	from / to	-18 / 121	°C	-0.4 / 249.8	°F	
Manufacturing width	standard		1829	mm	72.01	in.	
	maximum		1829	mm	72.01	in.	

## Fabrication

Vulcanizing is always preferable. Cold splicing 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 °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.

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