Endless Woven K1283BP AmDough Cotton 2.8mm



Article code: RMFA000099

General information								
Product group	endless woven	endless woven						
Industry segment	Food: Bakery	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, Al	Knife edge transfer, Abrasive applications						
Belt construction								
Tension layer		Twill, co	otton-polyamide					
Number of plies		1						
Bottom side	material	material Ropanol, PUR						
	finish	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	0.11		
Weight					kg/m²		lbs/ft²	
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		
Manual and an atom	short		from / to	-30 / 110		-22 / 230 0.2		
Minimum pulley diameter				J	mm	0.2	ın.	
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

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