

# Endless Woven K3083B Cotton 2.1mm

Article code: RMFA000150

## General information

<b>Product group</b>	endless woven
<b>Industry segment</b>	Food: Bakery
<b>Main product feature</b>	Foodgrade, Moisture absorbant, Non-fraying
<b>Application</b>	Rotary moulder belt, Rotary cutter, Oven infeed belt
<b>Indication of use</b>	Knife edge transfer, Abrasive applications

## Technical data

<b>Thickness</b>		total	2.1 mm	0.08 in.
<b>Length</b>		min. / max.	800 / 52000 mm	31.5 / 2047.24 in.
<b>Width</b>		min. / max.	40 / 3400 mm	1.57 / 133.86 in.

## Tolerances

<b>Length</b>	± 2 %	minimum ±	20 mm	0.79 in.
<b>Width</b>	± 2 %	minimum ±	2 mm	0.08 in.
<b>Thickness</b>		±	0.5 mm	0.02 in.



## Top view



## Standard AmDough range

Beltype	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 selvages.

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