Endless Woven P12XSB AmDough70XS Cotton 2.0mm

± 2 %



Article code: RMFA000052

General information							
Product group	endless woven						
Industry segment	Food: Bakery	Food: Bakery					
Main product feature	Foodgrade, Moisture absorbant, Non-fraying						
Application	Rotary moulder belt, I	Rotary moulder belt, Rotary cutter, Oven infeed belt					
Indication of use	Knife edge transfer, Abrasive applications						
Belt construction							
Tension layer		Plain, co	otton				
Number of plies		1					
Bottom side	material Ropanol, PUR						
	finish impregnation						
		transpai	rent				
Characteristics							
Food Grade (FG)	yes	EC 1935	/2004, EU 10-2011; FDA				
Technical data							
Tensile Strength	ISO 21181			90	N/mm	513.91	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.

Process and Conveyor	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