

Endless Woven K1215BPN Cotton 2.4mm

Article code: RMFA000074

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
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Technical data

Tensile Strength	ISO 21181		120 N/mm	685.22 lbs/in.
Thickness		total	2.4 mm	0.09 in.
Weight			1.5 kg/m ²	0.31 lbs/ft ²
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 / 110 °C	14 / 230 °F
	short	from / to	-30 / 130 °C	-22 / 266 °F
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

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