Technical datasheet

FABCON 1FC/4 W08 V0/V0 FA

Article code: SBMD000077



Industry segment Food Main product feature Foodgrade Self construction I Number of piles naterial FABCON, PVCEXCON finish profile I color white I Bottom side material PVCEXCON, PVCEXCUN I finish profile I I color white I I I Bottom side material PVCEXCON, PVCEXCUN I I Food Grade (FG) yes I <thi< th=""> I <thi< th=""></thi<></thi<>	General information						
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backflexing 10 mm 0.39 in.		short	from / to	-10 / 70 °C	14 / 158 °F		
	Minimum pulley diameter	flexing		10 mm	0.39 in.		
Manufacturing widthstandard2200mm86.61in.		backflexing		10 mm	0.39 in.		
	Manufacturing width	standard		2200 mm	86.61 in.		

Fabrication

Hot splicing is always preferable. Glueing 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.