Technical datasheet

Nonex EM 10/2 00+10 light blue FG AM

Article code: SBNO575730



General information	
Product group	Synthetic Belts
Industry segment	Food: Meat & poultry, Bakery
Main product feature	Foodgrade, Anti-microbial, Oil & grease resistant
Indication of use	Slider bed, Rollers, Flat

Belt construction				
Tension layer		polyester, stable		
Number of plies		2		
Top side	material	Nonex, PVC		
	finish	smooth, glossy		
	color	Light blue		
Bottom side	material	Ropanol, PUR		
	finish	impregnated fabric		
	color	Light blue		

Characteristics		
Food Grade (FG)	yes	EC 1935/2004, EU 10/2011; FDA
Antistatic (AS)	no	
High conductive (HC)	no	
Flame-retardant (FR)	no	
ATEX approval	no	

Technical data						
Hardness	ISO 868	top side	65A	Shore		
Force at 1% elongation (static)	ISO 21181		10	N/mm	57.1	lbs/in.
Thickness	AB method KV.002	total	2.70	mm	0.11	in.
		top cover	1.00	mm	0.04	in.
Weight	AB method KV.004		2.8	kg/m²	0.57	lbs/ft²
Operating temperature	continuous	from / to	-15 / 90	°C	5 / 194	°F
	short	from / to	-15 / 110	°C	5 / 230	°F
Minimum pulley diameter	flexing		40	mm	1.57	in.
	backflexing		80	mm	3.15	in.
Manufacturing width	standard		2000	mm	78.74	in.
	maximum		2850	mm	112.2	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.

Because of continuous development, the presented data	is subject to alteration. This data replaces that included in previous publications. Ammeraal nd conditions of sale and delivery, as applied by its operating companies, are all activities p	Beltech excludes any liability for the incorrect use of the