Technical datasheet

## PU 25T5-1775K NT+NRS040 White FG x7.3



Article code: EBSB000031

General information	
Product group	Engineered belts, Sausage manufacturing belts
Industry segment	Food: Meat & poultry
Main product feature	Cold resistant, Foodgrade, Low friction tooth side, Soft-grip

Belt specifics		
AB Drawing number	866197 857552	

Belt construction				
Base belt or substrate	type	Timing belt		
	pitch type	T5		
	tensionmember	aramid		
Belt cover	material	Natural rubber		
	hardness	40A	Shore	
	color	white		
	profile	Mid		

Characteristics			
Foodgrade (FG)	cover material	yes	EC 1935/2004, EU 10/2011; Yes
Oil & fat resistant		yes	good

Technical data						
Belt	thickness		7.3	mm	0.29	in.
	length		1775	mm	69.88	in.
	width		25	mm	0.98	in.
Coefficient of friction	tooth side to steel	dynamic	0,3			
Operating temperature	continuous	from / to	-5 / 50	°C	23 / 122	°F
Minimum pulley diameter	flexing		25	mm	0.98	in.
	backflexing		not advised			



## **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.

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