## Endless Woven GK3082BP AmDough Cotton 2.0mm



Article code: RMFA000164

General information								
Product group	endless woven	endless woven						
Industry segment	Food: Bakery	Food: Bakery						
Main product feature	Foodgrade, Moisture a	Foodgrade, Moisture absorbant, Non-fraying						
Application	Rotary moulder belt, F	Rotary moulder belt, Rotary cutter, Oven infeed belt						
Indication of use	Knife edge transfer, A	Knife edge transfer, Abrasive applications						
Belt construction								
Tension layer		broken t	twill, cotton-polyamide					
Number of plies		1						
Bottom side	material	material Ropanol, PUR						
	finish	impregn	nation					
		transpar	rent					
Characteristics								
Food Grade (FG)	yes	EC 1935	5/2004, EU 10-2011; FDA					
Technical data								
Tensile Strength	ISO 21181				N/mm	571.01		
Thickness			total		mm	0.08		
Weight					kg/m²		lbs/ft <sup>2</sup>	
Length			min. / max.	800 / 52000		31.5 / 2047.24		
Width			min. / max.	40 / 3400		1.57 / 133.86		
Operating temperature	continuous		from / to	-10 / 90		14 / 194		
Minimum nulley dismeter	short		from / to	-30 / 110		-22 / 230 0.12		
Minimum pulley diameter				د	mm	0.12	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

Standard Anibolign range						
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

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