Technical datasheet

## Excon EM 12/2 00+R13 white FG

## Article code: SBMD000065



General information							
Product group	Synthetic Belts	Synthetic Belts					
Industry segment	Food	Food					
Main product feature	Foodgrade, Oil & grease	Foodgrade, Oil & grease resistant					
Indication of use	Flat, Rollers, Slider bed	Flat, Rollers, Slider bed					
Belt construction							
Tension layer		polyester, stable					
Number of plies		2					
Top side	material	Excon, PVC	Excon, PVC				
	finish	profile, R13 Rou	profile, R13 Rough top				
	color	white	white				
Bottom side	material	Ropanol, PUR	Ropanol, PUR				
	finish	impregnated fab	impregnated fabric				
	color	natural	natural				
Characteristics							
Food Grade (FG)	yes	EC 1935/2004, EU 10/2011; FDA					
Antistatic (AS)	no						
Technical data							
Hardness	ISO 868	top side		Shore			
Force at 1% elongation (static)	ISO 21181			N/mm		lbs/in.	
Thickness	AB method KV.002	total	5.70		0.22		
		top cover	3.90		0.15		
Weight	AB method KV.004			kg/m²		lbs/ft²	
Operating temperature	continuous	from / to	-10 / 70		14 / 158		
	short	from / to	-10 / 70		14 / 158		
Minimum pulley diameter	flexing			mm	1.97		
	backflexing		60	mm	2.36		
Manufacturing width	standard		3000	mm	118.11	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.

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