Endless Woven K4886B AmDough Cotton 2.8mm



Article code: RMFA000100

General information				
Product group	endless woven			
Industry segment	Food: Bakery			
Main product feature	Foodgrade, Moisture a	Foodgrade, Moisture absorbant, Non-fraying		
Application	Rotary moulder belt, Rotary cutter, Oven infeed belt			
Indication of use	Knife edge transfer, Abrasive applications			
Belt construction				
Tension layer		Twill, cotton		
Number of plies	1			
Bottom side	material Ropanol, PUR			
	finish impregnation			
		transparent		

Characteristics		
Food Grade (FG)	yes	EC 1935/2004, EU 10-2011; FDA

Technical data						
Tensile Strength	ISO 21181		90	N/mm	513.91	lbs/in.
Thickness		total	2.8	mm	0.11	in.
Weight			1.6	kg/m²	0.33	lbs/ft²
Length		min. / max.	800 / 52000	mm	31.5 / 2047.24	in.
Width		min. / max.	40 / 3400	mm	1.57 / 133.86	in.
Operating temperature	continuous	from / to	-10 / 130	°C	14 / 266	°F
	short	from / to	-30 / 150	°C	-22 / 302	°F
Minimum pulley diameter			5	mm	0.2	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.

cess and Conveyor Belts		

Top view



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