Technical datasheet

PU 25T5 - 1450K NT+SIC040 L.blue FG AM x10.3



Article code: EBSB000011

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		
Previous AB Item number	839844-LB	

Belt construction			
Base belt or substrate	type	Timing belt	
	pitch type	T5	
	tensionmember	aramid	
Belt cover	material	silicone rubber	
	hardness	40A	Shore
	color	Light blue	
	profile	High	

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

Technical data						
Belt	thickness		10.3	mm	0.41	in.
	length		1450	mm	57.09	in.
	length	mininum	41	mm	1.61	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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