

# Nonex EF 15/3 04+P40 white FG / 500

Article code: SBN0515118

## General information

<b>Product group</b>	Synthetic Belts
<b>Industry segment</b>	Food: Fruit & vegetable
<b>Main product feature</b>	Foodgrade, Oil & grease resistant
<b>Indication of use</b>	Rollers, Flat, Troughed

## Belt construction

<b>Tension layer</b>		polyester, flexible
<b>Number of plies</b>		3
<b>Top side</b>	<b>material</b>	Nonex, PVC
	<b>finish</b>	profile, P40 Curved cleat profile
	<b>color</b>	white
<b>Bottom side</b>	<b>material</b>	Flexam, PVC
	<b>finish</b>	matt, M2 Matt finish
	<b>color</b>	white

## Characteristics

<b>Food Grade (FG)</b>	yes	EC 1935/2004, EU 10/2011; FDA
<b>Antistatic (AS)</b>	no	
<b>High conductive (HC)</b>	no	
<b>ATEX approval</b>	no	

## Technical data

<b>Hardness</b>	ISO 868	top side	65A Shore	
<b>Force at 1% elongation (static)</b>	ISO 21181		15 N/mm	85.65 lbs/in.
<b>Thickness</b>	AB method KV.002	total	17.60 mm	0.69 in.
		top cover	14.90 mm	0.59 in.
<b>Weight</b>	AB method KV.004		6.3 kg/m <sup>2</sup>	1.29 lbs/ft <sup>2</sup>
<b>Operating temperature</b>	continuous	from / to	-15 / 80 °C	5 / 176 °F
	short	from / to	-15 / 100 °C	5 / 212 °F
<b>Minimum pulley diameter</b>	flexing		220 mm	8.66 in.
<b>Manufacturing width</b>	standard		500 mm	19.69 in.
	maximum		800 mm	31.5 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 separate 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.