Technical datasheet

Fabric EF/C 5/2 0+0 (PU) transparent FG

Ammeraal Beltech
Innovation & Service in Belting

Article code: SBFA594067

General information	
Product group	Synthetic Belts
Industry segment	Food: Bakery; Container & packaging
Main product feature	Foodgrade
Indication of use	Slider bed, Rollers, Flat

Belt construction			
Tension layer	polyester/cotton, flexible		
Number of plies		2	
Top side	material	fabric, cotton	
	finish	bare fabric	
	color	transparent	
Bottom side	material	fabric, polyester	
	finish	bare fabric	
	color	natural	

Characteristics		
Food Grade (FG)	yes	FDA
Antistatic (AS)	no	
High conductive (HC)	no	
Flame-retardant (FR)	no	
ATEX approval	no	

Technical data						
Force at 1% elongation (static)	ISO 21181		4	N/mm	22.84	lbs/in.
Thickness	AB method KV.002	total	1.5	mm	0.06	in.
		top cover	0	mm	0	in.
Weight	AB method KV.004		1.5	kg/m²	0.31	lbs/ft²
Operating temperature	continuous	from / to	-20 / 80	°C	-4 / 176	°F
	short	from / to	-25 / 100	°C	-13 / 212	°F
Minimum pulley diameter	flexing		10	mm	0.39	in.
	backflexing		10	mm	0.39	in.
Manufacturing width	standard		2000	mm	78.74	in.
	maximum		2000	mm	78.74	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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