Endless Woven P8484BP AmDough50 Cotton 1.8mmCMM254



Article code: RMFA000129

General information						
Product group	endless woven					
Industry segment	Food: Bakery					
Main product feature	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	Plain, cotton-polyamide					
Number of plies		1				
Bottom side	material	ial Ropanol, PUR				
	finish	impregnation				
		transparent				
Characteristics						
Food Grade (FG)	yes EC 1935/2004, EU 10-2011; FDA					
Technical data						
Tensile Strength	ISO 21181			100 N/mm	571.01 lbs/in.	
Thickness			total	1.8 mm	0.07 in.	
Weight				1.3 kg/m ²	0.27 lbs/ft ²	
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 / 90 °C	14 / 194 °F	
	short		from / to	-30 / 110 °C	-22 / 230 °F	
Minimum pulley diameter				3 mm	0.12 in.	
Tolerances						
	± 2 %		minimum ±	20 mm	0.79 in.	
Length Width	± 2 %				0.79 in. 0.08 in.	
	± 2 %		minimum ±	2 mm		
Thickness			±	0.5 mm	0.02 in.	

Top view



Standard AmDough range

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

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