

Nonex EF 10/2 A18+A13 white FG

Article code: SBN0574152

General information

Product group	Synthetic Belts
Industry segment	Food: Meat & poultry; Container & packaging
Main product feature	Foodgrade, Oil & grease resistant
Indication of use	Slider bed, Rollers, Flat, Troughed

Belt construction

Tension layer		polyester, flexible
Number of plies		2
Top side	material	Nonex, PVC
	finish	profile, A13 Sawtooth profile
	color	white
Bottom side	material	Flexam, PVC
	finish	profile, A18 Fine square profile
	color	white

Characteristics

Food Grade (FG)	yes	EC 1935/2004, EU 10/2011; FDA
Antistatic (AS)	no	
High conductive (HC)	no	
Flame-retardant (FR)	no	
ATEX approval	no	

Technical data

Hardness	ISO 868	top side	65A Shore	
Force at 1% elongation (static)	ISO 21181		10 N/mm	57.1 lbs/in.
Thickness	AB method KV.002	total	6 mm	0.24 in.
		top cover	3.6 mm	0.14 in.
Weight	AB method KV.004		5.1 kg/m ²	1.04 lbs/ft ²
Operating temperature	continuous	from / to	-15 / 80 °C	5 / 176 °F
	short	from / to	-15 / 100 °C	5 / 212 °F
Minimum pulley diameter	flexing		80 mm	3.15 in.
	backflexing		120 mm	4.72 in.
Manufacturing width	standard		1900 mm	74.8 in.
	maximum		2005 mm	78.94 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.