# Endless Woven EC P8484BP AmDough EC50 Cotton 2.0mm



## Article code: RMFA000159

General information							
Product group	endless woven	endless woven					
Industry segment	Food: Bakery						
Main product feature	Foodgrade, Moist	Foodgrade, Moisture absorbant, Non-fraying					
Application	Rotary moulder b	Rotary moulder belt, Rotary cutter, Oven infeed belt					
Indication of use	Knife edge transf	Knife edge transfer, Abrasive applications					
Belt construction							
Tension layer		Plain, cotton-polyamide					
Number of plies		1					
Bottom side	material	material Ropanol, PUR					
	finish	finish impregnation					
		transparent					
Characteristics							
Food Grade (FG)	yes	EC 1935	5/2004, EU 10-2011; FDA	ι.			
Technical data							
Tensile Strength	ISO 21181			100 N/mm	571.01 lbs/in.		
Thickness			total	2 mm	0.08 in.		
Weight				1.3 kg/m <sup>2</sup>	0.27 lbs/ft <sup>2</sup>		
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							
Length	± 2 %		minimum ±	20 mm	0.79 in.		
Width	± 2 %		minimum ±	2 mm	0.08 in.		
Thickness			±	0.5 mm	0.02 in.		

#### Top view



### Standard AmDough range

Standard Ambough 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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