Technical datasheet

# Fabric EF/C 8/2 00+0 white FG

Article code: SBFA576070



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

### Belt construction

Tension layer	polyester/cotton, flexible				
Number of plies		2			
Top side	material fabric, cotton				
	finish	bare fabric			
	color	white			
Bottom side	material	Ropanol, PUR			
	finish	impregnated fabric			
	color	transparent			

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**

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Force at 1% elongation (static)	ISO 21181		8	N/mm	45.68	lbs/in.
Thickness	AB method KV.002	total	1.60	mm	0.06	in.
		top cover	0.00	mm	0	in.
Weight	AB method KV.004		1.7	kg/m²	0.35	lbs/ft²
Coefficient of friction	bottom against steel	dynamic	0.19			
		static	0.22			
Operating temperature	continuous	from / to	-10 / 90	°C	14 / 194	°F
	short	from / to	-10 / 110	°C	14 / 230	°F
Minimum pulley diameter	flexing		15	mm	0.59	in.
	backflexing		20	mm	0.79	in.
Manufacturing width	standard		2020	mm	79.53	in.
	maximum		3000	mm	118.11	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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