

UU N16 SP5Q FG

Article code: FB0054562

General information

Product group	High performance flat belts
Product sub type	QuickSplice
Industry segment	Food: Bakery
Main product feature	Elastic, Foodgrade
Application	Spreader
Indication of use	Bi-directional

Belt construction

Tension member		Polyurethane
Top side	material	Polyurethane
	finish	P5 Fabric structure profile
	color	Royal blue
Bottom / Pulley side	material	Polyurethane
	finish	smooth
	color	black

Characteristics

Food Grade (FG)	yes	EC 1935/2004, EU 10/2011; FDA
Antistatic (AS)	yes	
High conductive (HC)	no	

Technical data

Belt thickness	ISO 2286-3		1.3 mm	0.05 in.
Weight	ISO 290703-1		1.3 kg/m ²	0.27 lbs/ft ²
Force at 6% elongation	ISO 21181	dynamic	1.6 N/mm	9.14 lbs/in.
	ISO 527	static	2 N/mm	11.42 lbs/in.
Recommended elongation *		from / to	0.5 / 6 %	
Coefficient of friction, dynamic	ISO 21182	bottom side to steel	0,2	
		top side to steel	0,2	
Minimum pulley diameter	flexing		20 mm	0.79 in.
	back flexing		20 mm	0.79 in.
Operating temperature		from / to	-10 / 60 °C	14 / 140 °F
Belt width	standard		1200 mm	47.24 in.

Fabrication

Recommended splice method	QuickSplice30
----------------------------------	---------------

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.

Consult our specialists for further instructions regarding joining, storage & maintenance, tracking & tensioning.

Consult our specialists for calculations with our E-RappCalc© technical calculation program.

* IMPORTANT NOTE: Recommended elongation for OEM KÖNIG machinery is 0.5%