

Nitrile EP 9/3 01+C69 white FG

Article code: LWN1560003

General information

Product group	Light Weight Rubber
Industry segment	Food: Meat & poultry, Fish & seafood
Main product feature	Foodgrade
Indication of use	Slider bed, Rollers, In/declined conveying

Belt construction

Tension layer		RFL polyester/nylon, flexible
Number of plies		3
Top side	material	Nitrile, Nitrile
	finish	profile, C69 Meatecleat
	color	white
Bottom side	material	Nitrile, polyester/nylon
	finish	smooth
	color	white

Characteristics

Food Grade (FG)	yes	FDA; USDA
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Technical data

Hardness	ISO 868	top side	62A Shore	
Force at 1% elongation	ISO 21181		9 N/mm	51.39 lbs/in.
Thickness	AB method KV.002	belt	6.4 mm	0.25 in.
		top cover	3.6 mm	0.14 in.
Weight	AB method KV.004		5.3 kg/m ²	1.09 lbs/ft ²
Operating temperature	continuous	from / to	-18 / 121 °C	-0.4 / 249.8 °F
	short	from / to	-18 / 121 °C	-0.4 / 249.8 °F
Manufacturing width	standard		1829 mm	72.01 in.
	maximum		1829 mm	72.01 in.

Fabrication

Vulcanizing is always preferable. Cold splicing 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.