### Endless Woven P1284B AmDough70 Cotton 2.0mm

**Article code:** RMFA000040

#### General information
- **Product group:** endless woven
- **Industry segment:** Food: Bakery
- **Main product feature:** Foodgrade, Moisture absorbant, Non-fraying
- **Application:** Rotary moulder belt, Rotary cutter, Oven infeed belt
- **Indication of use:** Knife edge transfer, Abrasive applications

#### Belt construction
- **Tension layer:** Plain, cotton
- **Number of plies:** 1
- **Bottom side:**
  - **material:** Ropanol, TPU
  - **finish:** impregnation, transparent

#### Characteristics
- **Food Grade (FG):** Yes, according to: EC1935/2004; FDA

#### Technical data
- **Tensile Strength:**
  - according to ISO 21181
  - Total: 90 N/mm, 513.91 lbs/in.
- **Thickness:**
  - Total: 2 mm, 0.08 in.
- **Weight:**
  - Total: 1.3 kg/m², 0.27 lbs/ft²
- **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: -10 / 130 °C, 14 / 266 °F
  - Short: -30 / 150 °C, -22 / 302 °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.
The belt type number indicates the moisture absorption, the higher the number, the higher the rate of moisture absorption.

For heavy dough (wet, high degree of moisture) applications, an AmDough belt with a high absorption rate should be selected.

For light dough (dry, low degree of moisture) applications, an AmDough belt with a lower absorption rate should be selected.

When the degree of moisture is unknown, it is advisable to use the either the AmDough 50 or AmDough 60 and change out if a different absorption rate is required.

Bottom side closed with foodgrade, PUR Ropanol, transparent impregnation.

Belt edges are reinforced with polyamide selvedges.

Broken twill (GK) types are also available as Twill (k) versions.

### Additional information

The information on this data sheet apply to a temperature of approx. 20 °C (68 °F) unless otherwise stated, individual data may differ.