## PUS085 Light Blue FG A16 02.5mm





General information	
Productgroup	Engineered belts, cover
Industry segment	Food: Meat & poultry, Snack food, Fish & seafood; General industry
Main product feature	Foodgrade, Oil & grease resistant, Wear resistant

d
pple profile 1.5 mm
lue



Characteristics		
Food Grade (FG)	yes	EC 1935/2004, EU 10/2011; FDA
Antistatic (AS)	no	
Oil & fat resistance	yes	
Wear resistance	good	

Technical data						
Hardness			85A	Shore		
Density			860	kg/m³	53.69	lbs/ft³
Operating temperature	continuous	from / to	-20 / 80	°C	-4 / 176	°F
Thickness			2.5	mm	0.1	in.
Maximum available width			1000	mm	39.37	in.
Maximum available length			25000	mm	984.25	in.
Pulley factor *			30			

## **Fabrication**

A belt cover material is applied to the substrate either by gluing, welding or vulcanizing. Depending of the method of applying the belt could be suitable for one running direction only. If this is the case, it will be indicated on the belt.

Contact Ammeraal Beltech to inquire what the fabrication options are for this specific cover type: gluing, welding, vulcanizing, grinding, perforations, milling and slotting.

## **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.

\* With the pulley factor of a specific cover material one can calculate the advised minimum pulley diameter.

Advised minimum pulley diameter = pulley factor × thickness (mm).

For example of the pulley factor of a specific cover material = 20,

the thickness of that cover = 4 mm. In this case the advised minimum pulley diameter =  $20 \times 4 = 80$  mm.