

Ropanyl ESM 4/1 F1+F2 light blue FG AM NF

Article code: SBCP0225U1

General information

Product group	Synthetic Belts
Industry segment	Food: Meat & poultry, Fruit & vegetable, Confectionary & candy
Main product feature	Foodgrade, Non-fraying, Anti-microbial
Indication of use	Slider bed, Rollers, Flat, Troughed

Belt construction

Tension layer		polyester spun, stable
Number of plies		1
Top side	material	Ropanyl, TPU
	finish	profile, F2 Kleen emboss
	color	Light blue
Bottom side	material	Ropanyl, TPU
	finish	profile, F1 Light fabric emboss
	color	Light blue

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

Hardness	ISO 868	top side	85A Shore	
Force at 1% elongation (static)	ISO 21181		4 N/mm	22.84 lbs/in.
Thickness	AB method KV.002	total	1.4 mm	0.06 in.
		top cover	0.5 mm	0.02 in.
Weight	AB method KV.004		1.6 kg/m ²	0.33 lbs/ft ²
Operating temperature	continuous	from / to	-20 / 90 °C	-4 / 194 °F
	short	from / to	-20 / 110 °C	-4 / 230 °F
Minimum pulley diameter	flexing		6 mm	0.24 in.
	backflexing		6 mm	0.24 in.
Manufacturing width	standard		2000 mm	78.74 in.
	maximum		2000 mm	78.74 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 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.