

# Endless Woven P84XSBP AmDough50XS Cotton 1.8mm

Article code: RMFA000055

## General information

|                             |                                                      |
|-----------------------------|------------------------------------------------------|
| <b>Product group</b>        | endless woven                                        |
| <b>Industry segment</b>     | Food: Bakery                                         |
| <b>Main product feature</b> | Foodgrade, Moisture absorbant, Non-fraying           |
| <b>Application</b>          | Rotary moulder belt, Rotary cutter, Oven infeed belt |
| <b>Indication of use</b>    | Knife edge transfer, Abrasive applications           |

## Belt construction

|                        |                 |                         |
|------------------------|-----------------|-------------------------|
| <b>Tension layer</b>   |                 | Plain, cotton-polyamide |
| <b>Number of plies</b> |                 | 1                       |
| <b>Bottom side</b>     | <b>material</b> | Ropanol, PUR            |
|                        | <b>finish</b>   | impregnation            |
|                        |                 | transparent             |

## Characteristics

|                        |     |                               |
|------------------------|-----|-------------------------------|
| <b>Food Grade (FG)</b> | yes | EC 1935/2004, EU 10-2011; FDA |
|------------------------|-----|-------------------------------|

## Technical data

|                                |            |             |                       |                          |
|--------------------------------|------------|-------------|-----------------------|--------------------------|
| <b>Tensile Strength</b>        | ISO 21181  |             | 100 N/mm              | 571.01 lbs/in.           |
| <b>Thickness</b>               |            | total       | 1.8 mm                | 0.07 in.                 |
| <b>Weight</b>                  |            |             | 1.3 kg/m <sup>2</sup> | 0.27 lbs/ft <sup>2</sup> |
| <b>Length</b>                  |            | min. / max. | 800 / 52000 mm        | 31.5 / 2047.24 in.       |
| <b>Width</b>                   |            | min. / max. | 40 / 3400 mm          | 1.57 / 133.86 in.        |
| <b>Operating temperature</b>   | continuous | from / to   | -10 / 90 °C           | 14 / 194 °F              |
|                                | short      | from / to   | -30 / 110 °C          | -22 / 230 °F             |
| <b>Minimum pulley diameter</b> |            |             | 3 mm                  | 0.12 in.                 |

## Tolerances

|                  |       |           |        |          |
|------------------|-------|-----------|--------|----------|
| <b>Length</b>    | ± 2 % | minimum ± | 20 mm  | 0.79 in. |
| <b>Width</b>     | ± 2 % | minimum ± | 2 mm   | 0.08 in. |
| <b>Thickness</b> |       | ±         | 0.5 mm | 0.02 in. |

## Top view



## Standard AmDough range

| Belttype    | Material           | Weave        | Belt Thickness [mm] | Diameter of knife edge <135° [mm] |
|-------------|--------------------|--------------|---------------------|-----------------------------------|
| AmDough 100 | cotton             | broken twill | 2.8                 | 5                                 |
| AmDough 90  | cotton             | broken twill | 2.4                 | 4                                 |
| AmDough 80  | cotton / polyamide | broken twill | 2.4                 | 4                                 |
| AmDough 70  | cotton             | plain        | 2.0                 | 3                                 |
| AmDough 60  | cotton / polyamide | broken twill | 2.4                 | 4                                 |
| AmDough 50  | cotton / polyamide | plain        | 1.8                 | 3                                 |
| AmDough 40  | cotton / polyamide | plain        | 2.0                 | 3                                 |
| AmDough 20  | cotton / polyester | plain        | 2.0                 | 3                                 |

There is a linear relationship between the AmDough absorption numbers:

Heavy dough: wet, high degree of moisture, AmDough belt with higher absorption factor

Light dough: dry, low degree of moisture, AmDough belt with lower absorption factor

Top side: always uncoated

Bottom side: PUR transparent food grade impregnation for stability, better wear resistance and longer belt life

Belt edges are reinforced with polyamide selvages.

Dimension: length up to 100 m, width up to 3400 mm

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

## 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.