PVS065 White FG 02.0mm

Article code: ACCO000380

Oil & fat resistance
Wear resistance



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

Cover type		
Material	PVC	
Top finish	smooth or ground	
Color	white	
Brand name	Nonex	
Characteristics		
Food Grade (FG)	yes	EC 1935/2004, EU 10/2011; FDA
Antistatic (AS)	no	

Technical data						
Hardness			65A	Shore		
Density			1330	kg/m³	83.03	lbs/ft³
Coefficient of friction	product side against steel	dynamic	n.a.			
		static	0,7			
Operating temperature	continuous	from / to	-15 / 90	°C	5 / 194	°F
Thickness			2	mm	0.08	in.
Maximum available width			1000	mm	39.37	in.
Maximum available length			20000	mm	787.4	in.
Pulley factor *			25			

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 \times thickness (mm).

good

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.