

Nonex EF 10/2 A18+07 white FG

Article code: SBNO573500

General information

Product group	Synthetic Belts
Industry segment	Food: Meat & poultry, Fruit & vegetable, Bakery
Main product feature	Foodgrade, Oil & grease resistant
Indication of use	Slider bed, Rollers, Flat, Troughed

Belt construction

Tension layer		polyester, flexible
Number of plies		2
Top side	material	Nonex, PVC
	finish	smooth
	color	white
Bottom side	material	Flexam, PVC
	finish	profile, A18 Fine square profile
	color	white

Characteristics

Food Grade (FG)	yes	According: EC 1935/2004, EU 10/2011; FDA
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Technical data

Hardness	according to ISO 868	top side	65A Shore	
Force at 1% elongation	according to ISO 21181		10 N/mm	57.1 lbs/in.
Thickness	internal AB method KV.002	total	3.20 mm	0.13 in.
		top cover	0.70 mm	0.03 in.
Weight	internal AB method KV.004		3.4 kg/m ²	0.7 lbs/ft ²
Operating temperature	continuous	from/to	-15 / 80 °C	5 / 176 °F
	short	from/to	-15 / 100 °C	5 / 212 °F
Minimum pulley diameter	flexing		50 mm	1.97 in.
	backflexing		80 mm	3.15 in.
Belt width	standard		2020 mm	79.53 in.
	maximum		3000 mm	118.11 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) and 50% relative humidity, 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.

Do not go below the initial elongation. Install the belt and tension until running perfectly under the full belt load.

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.