

# Endless Woven K09XSBP AmDough60XS Cotton

## 2.4mm

Article code: RMFA000054

### General information

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

### Belt construction

|                 |          |                         |
|-----------------|----------|-------------------------|
| Tension layer   |          | Twill, cotton-polyamide |
| Number of plies |          | 1                       |
| Bottom side     | material | Ropanol, PUR            |
|                 | finish   | impregnation            |
|                 |          | transparent             |

### Characteristics

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

### Technical data

|                         |            |             |                       |                          |
|-------------------------|------------|-------------|-----------------------|--------------------------|
| Tensile Strength        | ISO 21181  |             | 120 N/mm              | 685.22 lbs/in.           |
| Thickness               |            | total       | 2.4 mm                | 0.09 in.                 |
| Weight                  |            |             | 1.5 kg/m <sup>2</sup> | 0.31 lbs/ft <sup>2</sup> |
| Length                  |            | min. / max. | 800 / 52000 mm        | 31.5 / 2047.24 in.       |
| Width                   |            | min. / max. | 40 / 3400 mm          | 1.57 / 133.86 in.        |
| Operating temperature   | continuous | from / to   | -10 / 90 °C           | 14 / 194 °F              |
|                         | short      | from / to   | -30 / 110 °C          | -22 / 230 °F             |
| Minimum pulley diameter |            |             | 4 mm                  | 0.16 in.                 |

### Tolerances

|           |       |           |        |          |
|-----------|-------|-----------|--------|----------|
| Length    | ± 2 % | minimum ± | 20 mm  | 0.79 in. |
| Width     | ± 2 % | minimum ± | 2 mm   | 0.08 in. |
| Thickness |       | ±         | 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.