Technical datasheet

Silam EM 6/2 00+02 (PU) light blue AS FG

Ammeraal Beltech
Innovation & Service in Belting

Article code: SBSI571420

General information			
Product group	Synthetic Belts		
Industry segment	Food: Dairy, Confectionary & candy		
Main product feature	Antistatic, Foodgrade, Non-stick		
Indication of use	Slider bed, Rollers, Flat		

Belt construction		
Tension layer		polyester, stable
Number of plies		2
Top side	material	Silam, SI
	finish	smooth, glossy
	color	Light blue
Bottom side	material	Ropanol, PUR
	finish	impregnated fabric
	color	transparent

Characteristics		
Food Grade (FG)	yes	EC 1935/2004,EU 10/2011,BfR XV; FDA
Antistatic (AS)	yes	ISO 21178
High conductive (HC)	no	
ATEX approval	no	

Technical data						
Hardness	ISO 868	top side	30A	Shore		
Force at 1% elongation (static)	ISO 21181		6	N/mm	34.26	lbs/in.
Thickness	AB method KV.002	total	1.45	mm	0.06	in.
		top cover	0.20	mm	0.01	in.
Weight	AB method KV.004		1.5	kg/m²	0.31	lbs/ft²
Operating temperature	continuous	from / to	-15 / 90	°C	5 / 194	°F
	short	from / to	-15 / 110	°C	5 / 230	°F
Minimum pulley diameter	flexing		6	mm	0.24	in.
	backflexing		40	mm	1.57	in.
Manufacturing width	standard		2000	mm	78.74	in.
	maximum		2040	mm	80.31	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 seperate 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.