Technical datasheet

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



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 1935/20		004,EU 10/2011,BfR X	V; FDA			
Antistatic (AS)	yes	ISO 21178					
High conductive (HC)	no						
ATEX approval	no						
Technical data							
Hardness	ISO 868		top side		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/ft ²
Operating temperature	continuous		from / to	-15 / 90	°C	5 / 194	°F
	short		from / to	-15 / 110	°C	5 / 230	°F
Minimum pulley diameter	imum pulley diameter flexing			6	mm	0.24	in.
	backflexing			40	mm	1.57	in.

Fabrication

Manufacturing width

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.

2000 mm

2040 mm

78.74 in.

80.31 in.

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.

standard

maximum

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