Technical datasheet

Endless Woven P4060BE AmDough20 Cotton 2.0mm



Article code: RMFA000045

General information								
Product group	endless woven	endless woven						
Industry segment	Food: Bakery	Food: Bakery						
Main product feature	Foodgrade, Moisture absorbant, Non-fraying							
Application	Rotary moulder b	Rotary moulder belt, Rotary cutter, Oven infeed belt						
Indication of use	Knife edge transfe	Knife edge transfer, Abrasive applications						
Belt construction								
Tension layer		Plain, cotton						
Number of plies		1						
Bottom side	material	Ropanol, PUR						
	finish	impregnation						
		transparent						
Characteristics								
Food Grade (FG)	yes	yes EC 1935/2004, E						
Technical data								
Tensile Strength	100 21101			100	N/mm	571.01	lbc/in	
Thickness	ISO 21181		total		mm	0.08		
Weight			total		kg/m²		lbs/ft ²	
Length			min. / max.	800 / 52000		31.5 / 2047.24		
Width			min. / max.	40 / 3400		1.57 / 133.86		
Operating temperature	continuous		from / to	-10 / 110		14 / 230		
operating temperature			from / to	-30 / 130		-22 / 266		
Minimum pulley diameter	short		110111710		mm	0.12		
- minum puncy ulameter				5		0.12		
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 selvedges.

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.

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