Technical datasheet

Nonex EM 8/2 00+A18 light blue AS FG AM

Article code: SBNO575703



General information		
Product group	Synthetic Belts	
Industry segment	Food: Meat & poultry, Dairy, Bakery	
Main product feature	Antistatic, Foodgrade, Anti-microbial, Oil & grease resistant	
Indication of use	Slider bed, Rollers, Flat	

Belt construction					
Tension layer		polyester, stable			
Number of plies		2			
Top side	material	Nonex, PVC			
	finish	profile, A18 Fine square profile			
	color	Light blue			
Bottom side	material	Ropanol, PUR			
	finish	impregnated fabric			
	color	Light blue			

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

Technical data						
Hardness	ISO 868	top side	65A	Shore		
Force at 1% elongation (static)	ISO 21181		8	N/mm	45.68	lbs/in.
Thickness	AB method KV.002	total	2.40	mm	0.09	in.
		top cover	0.90	mm	0.04	in.
Weight	AB method KV.004		2.3	kg/m²	0.47	lbs/ft²
Operating temperature	continuous	from / to	-15 / 80	°C	5 / 176	°F
	short	from / to	-15 / 110	°C	5 / 230	°F
Minimum pulley diameter	flexing		25	mm	0.98	in.
	backflexing		50	mm	1.97	in.
Manufacturing 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 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.