Technical datasheet

Ropanyl EM 3/1 00+A58 caramel FG NL



Article code: SBRY579823

General information								
Product group	Synthetic Belts	Synthetic Belts						
Industry segment	Food: Confection	Food: Confectionary & candy						
Main product feature	Foodgrade	Foodgrade						
Indication of use	Slider bed, Roller	Slider bed, Rollers, Flat						
Belt construction								
Number of plies		1						
Top side	material	Ropanyl, TPU						
	finish	profile, A58	profile, A58 Charlie profile					
	color	caramel	caramel					
Bottom side	material	Ropanol, PUR						
	finish	impregnated fabric						
	color	transparen	transparent					
Characteristics								
Food Grade (FG)	yes	yes EC 1935/20						
Antistatic (AS)	no							
High conductive (HC)	no							
ATEX approval	no							
Technical data			top side					
Hardness		ISO 868			Shore			
Thickness	AB method KV.00	AB method KV.002		0.80	mm	0.03	in.	
			top cover	0.30	mm	0.01	in.	
Weight	AB method KV.00	AB method KV.004		0.8	kg/m²	0.16	lbs/ft ²	
Heat transfer coefficient				250	W/(m².K)	44.06	BTU/(h.ft².°F)	
Minimum pulley diameter	flexing	flexing		6	mm	0.24	in.	
	backflexing	backflexing		10	mm	0.39	in.	
Manufacturing width	standard	standard		2100	mm	82.68	in.	
	maximum			2000	mm	78.74	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.

Because of continuous development, the presented data is subject to alteration. This data replaces that included in previous publications. Ammeraal Beltech excludes any liability for the incorrect use of the above stated information. Subject to the general terms and conditions of sale and delivery, as applied by its operating companies, are all activities performed and services rendered by Ammeraal Beltech.