Technical datasheet

Nitrile EP 12/3 10+13 white FG



Article code: LWNI560006

General information							
Product group	Light Weight Rubber						
Industry segment	Food: Meat & poultry, Fish & seafood; Chemicals, rubber & plastics						
Main product feature	Foodgrade						
Indication of use	Rollers						
Belt construction							
	DEL astroday (lastic						
Tension layer		RFL polyester/nylon, flexible					
Number of plies		3					
Top side	material	Nitrile, Nitrile					
	finish	smooth, smooth					
	color	white					
Bottom side	material	Nitrile,					
	finish	smooth					
	color	white					
Characteristics							
Food Grade (FG)	yes						
Technical data							
Hardness	ISO 868		top side	71A	Shore		
Force at 1% elongation	ISO 21181			12	N/mm	68.52	lbs/in.
Thickness	AB method KV.002		belt	5.3	mm	0.21	in.
			top cover	1.3	mm	0.05	in.
Weight	AB method KV.004			6.0	kg/m²	1.23	lbs/ft²
Operating temperature	continuous		from / to	-18 / 121	°C	-0.4 / 249.8	°F
	short		from / to	-18 / 135	°C	-0.4 / 275	°F
Manufacturing width	standard			1829	mm	72.01	in.
	maximum			1829	mm	72.01	in.

Fabrication

Vulcanizing is always preferable. Cold splicing 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.

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