

Endless Woven K1283B Cotton 2.8mm

Article code: RMFA000134

General information

Product group	endless woven
Industry segment	Food: Bakery
Main product feature	Foodgrade, Moisture absorbant, Non-fraying
Application	Rotary moulder belt, Rotary cutter, Oven infeed belt
Indication of use	Knife edge transfer, Abrasive applications

Technical data

Thickness		total	2.8 mm	0.11 in.
Length		min. / max.	800 / 52000 mm	31.5 / 2047.24 in.
Width		min. / max.	40 / 3400 mm	1.57 / 133.86 in.

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 selvages.

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.