**Technical datasheet** 

## Endless Woven GK0983B AmDough90 Cotton 2.4mm



Article code: RMFA000036

General information								
Product group	endless woven	endless woven						
Industry segment	Food: Bakery	Food: Bakery						
Main product feature	Foodgrade, Moist	Foodgrade, Moisture absorbant, Non-fraying						
Application	Rotary moulder l	Rotary moulder belt, Rotary cutter, Oven infeed belt						
Indication of use	Knife edge trans	Knife edge transfer, Abrasive applications						
Belt construction								
Tension layer		broken twill, cotton						
Number of plies		1						
Bottom side	material	Ropano	Ropanol, PUR					
	finish	impregr	impregnation					
		transparent						
Characteristics								
Food Grade (FG)	yes	EC 1935/2004, EU 10-2011; FDA						
Technical data								
Tensile Strength	ISO 21181			90 N/mm	513.91 lbs/in.			
Thickness			total	2.4 mm	0.09 in.			
Weight				1.5 kg/m²	0.31 lbs/ft <sup>2</sup>			
Length			min. / max.	800 / 52000 mm	31.5 / 2047.24 in.			
Width			min. / max.	40 / 3400 mm	1.57 / 133.86 in.			
Operating temperature	continuous		from / to	-10 / 130 °C	14 / 266 °F			
	short		from / to	-30 / 150 °C	-22 / 302 °F			
Minimum pulley diameter				4 mm	0.16 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 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.