

# Silam EM 8/2 00+01 (PU) white AS FG

Article code: SBSI588300

## General information

<b>Product group</b>	Synthetic Belts
<b>Industry segment</b>	Food: Dairy, Bakery
<b>Main product feature</b>	Antistatic, Foodgrade, Non-stick
<b>Indication of use</b>	Slider bed, Rollers, Flat

## Belt construction

<b>Tension layer</b>		polyester, stable
<b>Number of plies</b>		2
<b>Top side</b>	<b>material</b>	Silam, SI
	<b>finish</b>	impregnated fabric
	<b>color</b>	white
<b>Bottom side</b>	<b>material</b>	Ropanol, PUR
	<b>finish</b>	impregnated fabric
	<b>color</b>	transparent

## Characteristics

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

## Technical data

<b>Force at 1% elongation (static)</b>	ISO 21181		8 N/mm	45.68 lbs/in.
<b>Thickness</b>	AB method KV.002	total	1.40 mm	0.06 in.
		top cover	0.10 mm	0 in.
<b>Weight</b>	AB method KV.004		1.4 kg/m <sup>2</sup>	0.29 lbs/ft <sup>2</sup>
<b>Operating temperature</b>	continuous	from / to	-20 / 90 °C	-4 / 194 °F
	short	from / to	-30 / 110 °C	-22 / 230 °F
<b>Minimum pulley diameter</b>	flexing		6 mm	0.24 in.
	backflexing		10 mm	0.39 in.
<b>Manufacturing width</b>	standard		2000 mm	78.74 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 separate 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.