

NTS065 White FG 10.0mm

Article code: ACCO000206

General information

Productgroup	Engineered belts, cover
Industry segment	Food: Meat & poultry, Snack food, Fish & seafood; General industry
Main product feature	Foodgrade, High friction, Oil & grease resistant, Wet circumstances

Cover type

Material	NT
Top finish	ground
Color	white
Brand name	NBR



Characteristics

Food Grade (FG)	yes	No; FDA
Antistatic (AS)	no	
Oil & fat resistance	yes	
Wear resistance	good	

Technical data

Hardness			65A Shore	
Density			1300 kg/m ³	81.16 lbs/ft ³
Coefficient of friction	product side against steel	dynamic	n.a.	
		static	0,8	
Operating temperature	continuous	from / to	-20 / 100 °C	-4 / 212 °F
Thickness			10 mm	0.39 in.
Maximum available width			1400 mm	55.12 in.
Maximum available length			10000 mm	393.7 in.
Pulley factor *			18	

Fabrication

A belt cover material is applied to the substrate either by gluing, welding or vulcanizing. Depending of the method of applying the belt could be suitable for one running direction only. If this is the case, it will be indicated on the belt.

Contact Ammeraal Beltech to inquire what the fabrication options are for this specific cover type: gluing, welding, vulcanizing, grinding, perforations, milling and slotting.

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.

* With the pulley factor of a specific cover material one can calculate the advised minimum pulley diameter.

Advised minimum pulley diameter = pulley factor × thickness (mm).

For example of the pulley factor of a specific cover material = 20,

the thickness of that cover = 4 mm: In this case the advised minimum pulley diameter = 20 × 4 = 80 mm.