

## Flexam EM 8/2 00+04 light blue AS FG

Article code: SBFL573000



## General information

Product group	Synthetic Belts
Industry segment	Food: Fruit & vegetable; Container & packaging
Main product feature	Antistatic, Foodgrade
Indication of use	Slider bed, Rollers, Flat

## Belt construction

Tension layer		polyester, stable
Number of plies		2
Top side	material	Flexam, PVC
	finish	smooth
	color	Light blue
Bottom side	material	Ropanol, PUR
	finish	impregnated fabric
	color	transparent

## Characteristics

Food Grade (FG)	yes	According: EC 1935/2004, EU 10/2011; FDA
Anti-static (AS)	yes	

## Technical data

Hardness	according to ISO 868	top side	80A Shore		
Force at 1% elongation	according to ISO 21181		8 N/mm	45.68	lbs/in.
Thickness	internal AB method KV.002	total	1.80 mm	0.07	in.
		top cover	0.40 mm	0.02	in.
Weight	internal AB method KV.004		2.1 kg/m <sup>2</sup>	0.43	lbs/ft <sup>2</sup>
Operating temperature	continuous	from/to	-15 / 80 °C	5 / 176	°F
	short	from/to	-15 / 100 °C	5 / 212	°F
Minimum pulley diameter	flexing		25 mm	0.98	in.
	backflexing		50 mm	1.97	in.
Belt width	standard		2000 mm	78.74	in.
	maximum		2000 mm	78.74	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) and 50% relative humidity, 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.

Do not go below the initial elongation. Install the belt and tension until running perfectly under the full belt load.

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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