Technical datasheet

Fabric EF/C 8/2 00+0 white FG



Article code: SBFA576070

General information							
Product group	Synthetic Belts						
Industry segment	Food: Bakery; Tyre						
Main product feature	Foodgrade						
Indication of use	Slider bed, Rollers, Flat, Troughed						
Belt construction							
Tension layer	polyester/cotton, flexible						
Number of plies		2					
Top side	material	fabric, cotton					
	finish	bare fabric					
	color	white					
Bottom side	material	Ropanol, PUR					
	finish	impregnated fabric					
	color	transparent					
Characteristics							
Food Grade (FG)	yes EC 1935/2		004, EU 10/2011; FDA				
Antistatic (AS)	no						
High conductive (HC)	no						
ATEX approval	no						
Technical data							
Force at 1% elongation (static)	ISO 21181			8	N/mm	45.68	lbs/in.
Thickness	AB method KV.002		total	1.60	-	0.06	-
			top cover	0.00			in.
Weight	AB method KV.004				kg/m²		lbs/ft ²
Coefficient of friction			dynamic	0.19	5.		
			static	0.22			
Operating temperature	continuous		from / to	-10 / 90	°C	14 / 194	°F
	short		from / to	-10 / 110	°C	14 / 230	°F
Minimum pulley diameter	flexing			15	mm	0.59	in.
	backflexing			20	mm	0.79	in.
Manufacturing width	standard			2020	mm	79.53	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 seperate 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.

Because of continuous development, the presented data is subject to alteration. This data replaces that included in previous publications. Ammeraal Beltech excludes any liability for the incorrect use of the above stated information. Subject to the general terms and conditions of sale and delivery, as applied by its operating companies, are all activities performed and services rendered by Ammeraal Beltech.