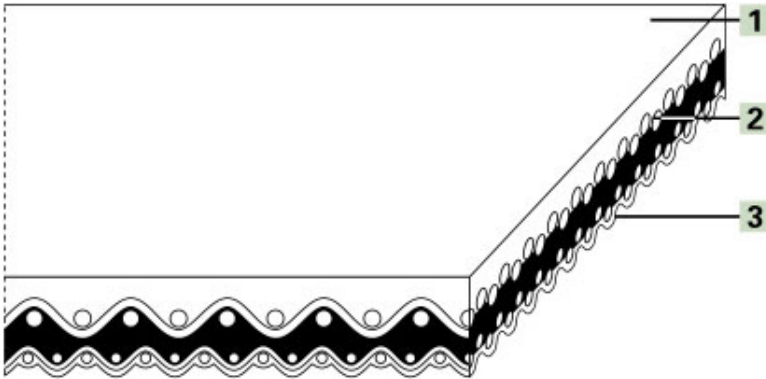


Product Designation

Product Group:	TPU food conveyor and processing belts
Product Sub-Group:	Food conveyor belts
Main Industry Segments:	Bakery (bread); Chemical industry; Chocolate/confectionery; Food conveying/processing in general; Frozen food; Packaging
Belt Applications:	Delivery belt; Food processing/conveying belt; General conveying belt
Special Features:	Abrasion resistant; Dimensionally stable
Mode of Use/Conveyance:	Declined; Horizontal; Inclined

Product Design (enlarged)



Product Construction/Design

1 Conveying Side (Material):	Thermoplastic polyurethane (TPU)
1 Conveying Side (Surface):	Smooth
1 Conveying Side (Property):	Adhesive
1 Conveying Side (Color):	White
2 Traction Layer (Material):	Polyester (PET) fabric
Number of Fabrics:	2
3 Running Side/Pulley Side (Material):	Polyester (PET) fabric
3 Running Side/Pulley Side (Surface):	Impregnated fabric
3 Running Side/Pulley Side (Color):	Light gray

Product Characteristics

Slider bed suitable:	Yes
Carrying rollers suitable:	Yes
Power turns, curved installations:	No
Nosebar suitable:	No
Low noise applications:	No
Antistatically equipped:	Yes
Metal detector suitable:	No
Flammability:	Classified according to UL 94HB (USA); HB= Horizontal Burning
Food suitability FDA:	Yes - acc. to 21CFR parts 170 - 199. Contact your Habasit representative for detailed information.
Food suitability USDA:	USDA AMS meat and poultry; compliance with standard NSF/ANSI/3-A 14159-3. Certification is valid only if belt edges are sealed and cleats/v-guides etc. meet the standard. Contact your Habasit representative for detailed information.
Food suitability EU:	Yes - acc. to Regulation (EC) No. 1935/2004 and Directive 2002/72/EC as amended. Contact your Habasit representative for detailed information.
Other conformance/approval:	JFRL passed

Technical Data

Thickness:	2.4 mm	0.09 in.
Mass of belt (belt weight):	2.7 kg/m ²	0.55 lbs./sq.ft
Nosebar Radius (minimum):	-- mm	-- in.
Pulley diameter (minimum):	48 mm	1.9 in.
Pulley diameter minimum with counter flexion:	60 mm	2.4 in.
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-064):	17 N/mm	97 lbs./in.
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181):	12 N/mm	69 lbs./in.
Admissible tensile force per unit of width:	27 N/mm	154 lbs./in.
Operating temperature admissible (continuous):	Min -30 °C Max 80 °C	Min -22 °F Max 176 °F
Coefficient of friction on slider bed of pickled steel sheet:	0.20 [-]	0.2 [-]
Seamless manufacturing width:	4000 mm	157 in.

All data are approximate values under standard climatic conditions: 23°C/73°F, 50% relative humidity (DIN 50005/ISO 554), and are based on the Master Joining Method.

Additional Technical Information

Chemical Resistance Class:	6 (These indications are not guarantees of properties)
Installation and Handling Instructions:	Do not go below initial elongation (epsilon) ~ 0.3%; Install the slack belt and tension until running perfectly under the full belt load.
Limitations:	If High Frequency (HF) system is used check belt heating; Not suitable for wet operations combined with increased temperatures and with extreme greasy and oily conditions.; This product has not been tested according to ATEX standards (atmospheres with explosion risk - ATEX 95 regulation or EU directive 94/9) and therefore is subject to user's analysis in the respective environment.

Storage

For details consult 'Storage and handling requirements for belts and machine tapes' or contact Habasit. Protect belts from sunlight/UV-radiation/dust and dirt. Store spare belts in a cool and dry place and if possible in their original packaging.

Legend

*	No calculation Value
2)	Product containing different coating materials such as elastomer, natural fibers, silicones, etc., are not subject to the directive 2002/72/EC
BfR	German federal institute for risk assessment (Bundesinstitut fuer Risikobewertung)
EEC	European Economic Community
	European Union (Directive 2002/72/EC)
FDA	Food and Drug Administration
NA	Not available
NAP	Not applicable
USDA	United States Department of Agriculture (Food Safety and Inspection Service, Washington D.C.)
JFRL	Japan Food Research Laboratory

Product Liability, Application Considerations

If the proper selection and application of Habasit products are not recommended by an authorized Habasit sales specialist, the selection and application of Habasit products, including the related area of product safety, are the responsibility of the customer. All indications / information are recommendations and believed to be reliable, but no representations, guarantees, or warranties of any kind are made as to their accuracy or suitability for particular applications. The data provided herein are based on laboratory work with small-scale test equipment, running at standard conditions, and do not necessarily match product performance in industrial use. New knowledge and experiences can lead to modifications and changes within a short time without prior notice.

BECAUSE CONDITIONS OF USE ARE OUTSIDE OF HABASIT'S AND ITS AFFILIATED COMPANIES CONTROL, WE CANNOT ASSUME ANY LIABILITY CONCERNING THE SUITABILITY AND PROCESS ABILITY OF THE PRODUCTS MENTIONED HEREIN. THIS ALSO APPLIES TO PROCESS RESULTS / OUTPUT / MANUFACTURING GOODS AS WELL AS TO POSSIBLE DEFECTS, DAMAGES, CONSEQUENTIAL DAMAGES, AND FURTHER-REACHING CONSEQUENCES.
