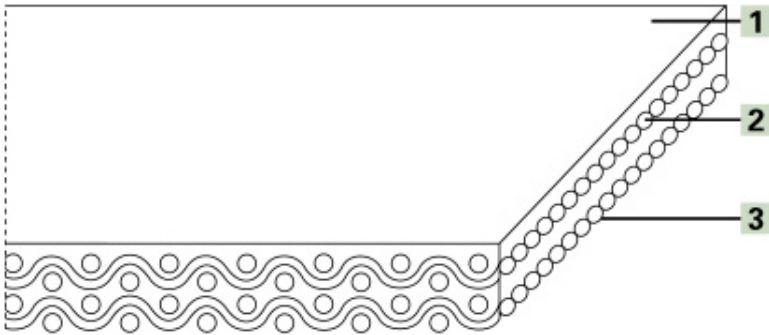


## Product Designation

<b>Product Group:</b>	PVC conveyor and processing belts
<b>Product Sub-Group:</b>	HySAN food conveyor and processing belts
<b>Main Industry Segments:</b>	Fish; Food conveying/processing in general; Meat; Poultry
<b>Belt Applications:</b>	Food processing/conveying belt
<b>Special Features:</b>	Abrasion resistant; Food suitable; Oils and fats resistant
<b>Mode of Use/Conveyance:</b>	Horizontal; Inclined

## Product Design (enlarged)



## Product Construction/Design

<b>1 Conveying Side (Material):</b>	Polyvinylchloride (PVC)
<b>1 Conveying Side (Surface):</b>	Matt
<b>1 Conveying Side (Property):</b>	Medium-adhesive
<b>1 Conveying Side (Color):</b>	White
<b>2 Traction Layer (Material):</b>	Polyester (PET) fabric
<b>Number of Fabrics:</b>	2
<b>3 Running Side/Pulley Side (Material):</b>	Polyester (PET) fabric
<b>3 Running Side/Pulley Side (Surface):</b>	Impregnated fabric
<b>3 Running Side/Pulley Side (Color):</b>	White

## Product Characteristics

<b>Slider bed suitable:</b>	Yes
<b>Carrying rollers suitable:</b>	Yes
<b>Power turns, curved installations:</b>	No
<b>Nosebar suitable:</b>	No
<b>Low noise applications:</b>	No
<b>Antistatically equipped:</b>	Yes
<b>Metal detector suitable:</b>	Yes
<b>Flammability:</b>	No specific flammability prevention property
<b>Food suitability FDA:</b>	Yes - acc. to 21CFR parts 170 - 199. Contact your Habasit representative for detailed information.
<b>Food suitability USDA:</b>	No use intended
<b>Food suitability EU:</b>	Yes - acc. to Regulation (EC) No. 1935/2004 and Directive 2002/72/EC as amended. Contact your Habasit representative for detailed information.
<b>Other conformance/approval:</b>	JFRL passed

## Technical Data

<b>Thickness:</b>	2.0 mm	0.08 in.
<b>Mass of belt (belt weight):</b>	2.3 kg/m <sup>2</sup>	0.47 lbs./sq.ft
<b>Nosebar Radius (minimum):</b>	NA mm	NA in.
<b>Pulley diameter (minimum):</b>	25 mm	1 in.
<b>Pulley diameter minimum with counter flexion:</b>	30 mm	1.2 in.
<b>Tensile force for 1% elongation (k1% static) per unit of width (Habasit Standard SOP3-155 / EN ISO21181):</b>	10 N/mm	57 lbs./in.
<b>Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181):</b>	6 N/mm	34 lbs./in.
<b>Admissible tensile force per unit of width:</b>	10 N/mm	57 lbs./in.
<b>Operating temperature admissible (continuous):</b>	Min -10 °C Max 80 °C	Min 14 °F Max 176 °F
<b>Coefficient of friction on slider bed of pickled steel sheet:</b>	0.25 [-]	0.25 [-]
<b>Seamless manufacturing width:</b>	3200 mm	126 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

<b>Chemical Resistance Class:</b>	7 (These indications are not guarantees of properties)
<b>Installation and Handling Instructions:</b>	Do not go below initial elongation (epsilon) ~ 0.3%; Install the slack belt and tension until running perfectly under the full belt load.
<b>Limitations:</b>	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
3)	CLA: Coordination of the centre line-average value Ra (in the US also Arithmetical Average (AA)) to the maximum peak to valley height Rt for surfaces manufactured by chip removal.
8)	Due to high coefficient of friction of running/pulley side, the suitability for use on slider beds is limited German federal institute for risk assessment (Bundesinstitut fuer Risikobewertung)
EEC	European Economic Community
EU	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

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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.

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