Food Belts F-8EQWT 05



Main industry segments

Baked snacks, Biscuit and Crackers, Bread, Chocolate, Convenience food, Frozen food, Pasta, Pastry, Pizza, Primary food packaging, Ready meals

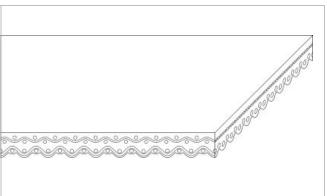
Applications

Cooling (line) belt, Food processing/conveying belt, Forming line/spreading belt, Infeed belt, Inspection/control belt, Metering/singulation belt, Packaging belt, Transfer belt, Weighing belt

Special features

Easy cleanability





Product Construction / Design				
Conveying side material	Thermoplastic polyurethane (TPU)			
Conveying side surface	Matt			
Conveying side property	Medium-adhesive			
Conveying side color	White			
Traction layer (material)	Polyester (PET)			
Number of Fabrics	2			
Pulley side material	Polyester (PET)			
Pulley side surface	Impregnated fabric			
Pulley side property	Non-adhesive			
Pulley side color	White			

Product characteristics			
Antistatically equipped	No		
Adhesive free joining method	Yes		
Flammability	No specific flammability prevention property		
Food suitability, FDA conformance	Yes - Check Document of Compliance (DoC) in our Portal		
Food suitability, USDA recommendations	USDA certified for compliance with NSF/ANSI/3-A 14159-3 standard for Meat and Poultry Processing. Certification is valid only if belt edges are sealed or belt cords are not exposed and when optional belt accessories like cleats, v-guides and scoops comply with the applicable FDA regulations for the conveyed product. Contact your Habasit representative for detailed information.		
Food suitability, EU conformance	Yes - Check Document of Compliance (DoC) in our Portal		
Other conformance/approval	Japanese Food Regulation (MHLW Notification No. 370)		
	Halal certified		

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Technical data					
Thickness of belt	1.5	mm	0.06	inch	
Mass of belt (belt weight)	1.7	kg/m²	0.348	lb/sqft	
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	9.0	N/mm	51	lbf/in	
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	6.5	N/mm	37	lbf/in	
Min. operating temperature admissible (continuous)	-30	°C	-22	°F	
Max. operating temperature admissible (continuous)	80	°C	176	°F	
Coefficient of friction (pulley side / steel driving pulley)	0.15	-			
Coefficient of friction (pulley side / driving pulley with friction cover)	0.35	-			
Coefficient of friction (pulley side / pickled steel slider bed)	0.20	-			
Coefficient of friction (pulley side / phenolic resin slider bed)	0.20	-			
Coefficient of friction (pulley side / stainless steel slider bed)	0.15	-			
Seamless manufacturing width	4000	mm	157.48	inch	

Joining related properties

Joining method	
Flexproof 10 x 80	Master joining method for standard applications

Link to JDS:

Joining method		Flexproof 10 x 80
Knife-edge (nosebar) radius	mm	4
(minimum)	inch	0.157
Pulley diameter (minimum)	mm	20
	inch	0.79
Pulley diameter minimum with	mm	40
counter flection	inch	1.57
Admissible tensile force per unit of	N/mm	16
width	lbf/in	91
Admissible tensile force per unit of	N/mm	5.5
width at max. operating	lbf/in	31
temperature		
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		No
Powerturns / curved installations		No
Low noise applications		No
Metal detector suitable		Yes

All data are approximate values under standard climatic conditions: 23°C/73°F, 50% relative humidity (DIN 50005/ISO 554). Limited representative testing based on a standard configuration is carried out to estimate minimum pulley diameters. Please contact Habasit for specific guidance regarding non-standard applications, including, but not exclusively, when profiles or cleats are used, or if the belt working temperature is close to the limits listed in this document.

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Chemical resistance

Link to 'Chemical resistance information': https://rims.habasit.com

Mode of use or conveyance

Horizontal, Inclined

Calculations

For most applications calculation is not required. Should you still need a calculation: please ask Habasit.

Recommendation

Install the slack belt and tension until running perfectly under the full belt load, Maximum initial elongation: 0.8%!, Recommended initial elongation 0.3 - 0.5%

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. Check Link for Storage requirements:

"https://tdm.habasit.com/pds/en-us/Storage%20of%20Habasit%20material.pdf"

Do not transport completely dry food products (for example sugar) since no antistatic equipment is provided. In typical applications however there is sufficient moisture to ensure that no electrostatic charging needs to be feared, If High Frequency (HF) system is used check belt heating, Not suitable for wet operations combined with increased temperatures, This product has not been tested according to ATEX standards (atmospheres with explosion risk -ATEX 95 regulation or EU directive 2014/34/EU) and therefore is subject to user's analysis in the respective environment

Group TPU Belts

General Purpose Belts Sub-Group

Item number H010102004

Product Application Disclaimer (valid for ALL Habasit products and mentioned on all PDS)

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