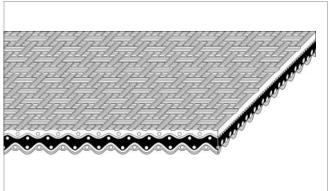
# Food Belts FAQ-5E



**Main industry segments**Baked snacks, Biscuit and Crackers, Bread, Frozen food, Pastry

**Applications**Delivery belt, Food processing/conveying belt, Weighing belt





Product Construction / Design				
Conveying side material	Thermoplastic polyurethane (TPU)			
Conveying side surface	Quadrillé (quadrangular) structure			
Conveying side property	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	Light gray			

Product characteristics				
Antistatically equipped	Yes			
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	No use intended			
Food suitability, EU conformance	Yes - Check Document of Compliance (DoC) in our Portal			
	Halal certified			

# Food Belts FAQ-5E



Technical data				
Thickness of belt	1.40	mm	0.06	inch
Mass of belt (belt weight)	1.4	kg/m²	0.287	lb/sqft
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	6.5	N/mm	37	lbf/in
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	4.6	N/mm	26	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)	0.25	-		
Coefficient of friction (pulley side / stainless steel slider bed)	0.15	-		
Seamless manufacturing width	2400	mm	94.49	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	15
	inch	0.59
Pulley diameter minimum with	mm	20
counter flection	inch	0.79
Admissible tensile force per unit of	N/mm	11
width	lbf/in	63
Admissible tensile force per unit of	N/mm	8.0
width at max. operating	lbf/in	46
temperature		
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		No
Powerturns / curved installations		No
Low noise applications		No
Metal detector suitable		No

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.

## Food Belts FAO-5F



### **Chemical resistance**

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

#### Mode of use or conveyance

Declined, Horizontal, Inclined

### **Calculations**

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

### Recommendation

Do not go below initial elongation (epsilon) ~ 0.3%, Install the slack belt and tension until running perfectly under the full belt load

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"

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 2014/34/EU) and therefore is subject to user's analysis in the respective environment

**TPU Belts** Group Sub-Group General Purpose Belts

Item number H010102431

### Disclaimer

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

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