# Food Belts FNT-5EC



**Main industry segments**Biscuit and Crackers, Bread, Pastry

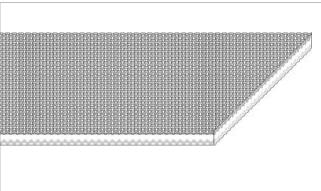
# **Applications**

Dough belt, Food processing/conveying belt

## **Special features**

Easy release, Dimensionally stable





Product Construction / Design	
Conveying side material	Polyester (PET)/Cotton (CO) fabric
Conveying side surface	Fabric
Conveying side property	Non-adhesive
Conveying side color	White
Traction layer (material)	Polyester (PET)/Cotton (CO) fabric
Number of Fabrics	2
Pulley side material	Polyester (PET)/Cotton (CO) fabric
Pulley side surface	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	No use intended
Food suitability, EU conformance	Yes - Check Document of Compliance (DoC) in our Portal
Other conformance/approval	Japanese Food Regulation (MHLW Notification No. 370)

# Food Belts FNT-5EC



Technical data					
Thickness of belt	1.8	mm	0.07	inch	
Mass of belt (belt weight)	1.6	kg/m²	0.328	lb/sqft	
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	5.0	N/mm	29	lbf/in	
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	3.2	N/mm	18	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)	0.25	-			
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	20
	inch	0.79
Pulley diameter minimum with	mm	30
counter flection	inch	1.18
Admissible tensile force per unit of	N/mm	8.0
width	lbf/in	46
Admissible tensile force per unit of	N/mm	4.6
width at max. operating	lbf/in	26
temperature		
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		No
Powerturns / curved installations		No
Low noise applications		Yes
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.

# Food Belts FNT-5FC



### **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

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"

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 Sub-Group Item number

Fabric Surface Belts Bare Fabric Belts H010100405

#### Disclaimer

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

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