Food Belts T05(JC)AS Blue



Main industry segments

Biscuit and Crackers, Chocolate, Convenience food, Poultry, Primary food packaging, Red meat

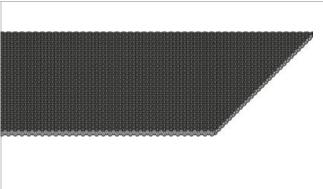
Applications

Weighing belt

Special features

High transversal rigidity, Low belt weight, Smooth and vibration-free running





Product Construction / Design	
Conveying side material	Polyester (PET)
Conveying side surface	Impregnated fabric
Conveying side property	Non-adhesive
Conveying side color	Blue
Traction layer (material)	Polyester (PET)
Number of Fabrics	1
Pulley side material	Polyester (PET)
Pulley side surface	Impregnated fabric
Pulley side property	Non-adhesive
Pulley side color	Blue

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			

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Technical data				
Thickness of belt	0.50	mm	0.02	inch
Mass of belt (belt weight)	0.25	kg/m²	0.051	lb/sqft
Tensile force for 1% elongation (k1% static) per unit of width (Habasit standard SOP3-155)	2.8	N/mm	16	lbf/in
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	2.0	N/mm	11	lbf/in
Min. operating temperature admissible (continuous)	-40	°C	-40	°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)	0.20	-		
Seamless manufacturing width	1500	mm	59.06	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	2
(minimum)	inch	0.079
Pulley diameter (minimum)	mm	15
	inch	0.59
Pulley diameter minimum with	mm	15
counter flection	inch	0.59
Admissible tensile force per unit of	N/mm	5.0
width	lbf/in	29
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		Yes
Powerturns / curved installations		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

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

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 Impregnated Belts H700001566

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