# Food Belts T08/U/HG



## Main industry segments

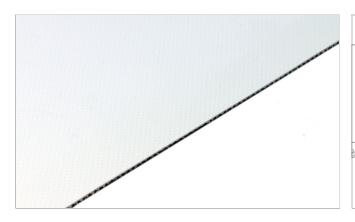
Baked snacks, Biscuit and Crackers, Chocolate, Convenience food, Primary food packaging

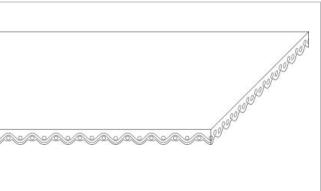
## **Applications**

Acceleration belt, Cooling (line) belt, Decline belt, Incline belt

## **Special features**

Abrasion resistant, High grip surface, Knife-edge (nosebar) suitable, Oil and fat resistant, Small pulley diameter suitable





Product Construction / Design		
Conveying side material	Thermoplastic polyurethane (TPU)	
Conveying side surface	Glossy	
Conveying side property	Adhesive	
Conveying side color	White	
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	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			

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Technical data					
Thickness of belt	0.80	mm	0.03	inch	
Mass of belt (belt weight)	0.70	kg/m²	0.143	lb/sqft	
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)	70	°C	158	°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)	0.15	-			
Coefficient of friction (pulley side / stainless steel slider bed)	0.15	-			
Seamless manufacturing width	2000	mm	78.74	inch	
On request other seamless manufacturing width	1500	mm	59	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
Slider bed suitable		Yes
Carrying rollers suitable		Yes
Troughed installation suitable		No
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

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%

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 **TPU Belts** 

Sub-Group General Purpose Belts

Item number H700001156

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