Food Belts TT140/U/Rib



Main industry segments

Baked snacks, Biscuit and Crackers, Bread, Chocolate, Convenience food, Frozen food, Pasta, Pastry, Pizza

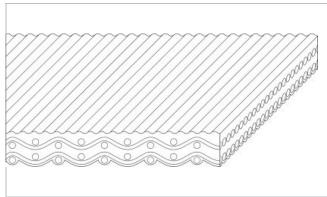
Applications

Food processing/conveying belt, Packaging belt, Transfer belt

Special features

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





Product Construction / Design		
Conveying side material	Thermoplastic polyurethane (TPU)	
Conveying side surface	Sawtooth profile structure	
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	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	1.9	mm	0.07	inch
Mass of belt (belt weight)	1.9	kg/m²	0.389	lb/sqft
Tensile force for 1% elongation after relaxation (k1% relaxed) per unit of width (Habasit Standard SOP3-155 / EN ISO 21181)	3.0	N/mm	17	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	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	25
	inch	0.98
Pulley diameter minimum with	mm	40
counter flection	inch	1.57
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%

Store spare belts in a cool and dry place and if possible in their original packaging. Protect spare belts from sunlight/UV-radiation/dust/dirt! 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 H700001269

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